Fernando de Castilla Solera Reserva Brandy, Brand de Jerez (70cl) NV

ECF012NV

Bodegas Rey Fernando de Castilla

– Jerez, Spain

Aged in Oloroso and Amontillado Sherry barrels - fine Solera Reserva brandy from Fernando de Castilla.

Production

Produced in the Jerez region of Andalusia, Spain. Pot still distillates are aged in barrels that have previously contained old Oloroso and Amontillado sherries. The ageing process is done using the traditional system of soleras and criaderas. For the Solera Reserva, ageing is for 1 year in new American oak, and 5 years in sherry casks - so a total of 6 years ageing.

Tasting note

Fernando de Castilla Solera Reserva Brandy is the colour of old mahogany and shows clean fruity and elegant aromas. The palate has a surprisingly soft texture and balanced and harmonious nuances of flavour.

Food Match

Savour after dinner, or enjoy with the cheese course.

ABV:
36.00%

Case/Bottle Size:
6x 70cl

Closure:
Cork

Wine Type:
Fortified

Winemaker:
Maribel Vergara

Grape Varieties:
Airen 100%

Suitable for:
Vegan

Bottle Barcode:
8423360010052