Fernando de Castilla Classic Pedro Ximénez, DO Jerez-Xérès-Sherry NV

ECF014NV

Bodegas Rey Fernando de Castilla

— Jerez, Spain

Was I made for ice cream or was ice cream made for me?

NV Vintage

Wines from Spain Winner

2022 Wines from Spain Champion 2022

Production

Pedro Ximénez grapes are harvested and dried for up to 2 days in the hot September Spanish sun. The grapes are too sweet to ferment naturally and are fortified to 15% alcohol. Ageing then takes place in a solera system producing the Classic PX which is on average 12 years old.

Tasting note

Opaquely dark mahogany colour. The nose seduces with intense dried fruit aromas of raisins, prunes and dates, coupled with brown spices of nutmeg and clove, this becomes reminiscent of Christmas cake. Unctuous sweetness marries well with the intense and complex flavours freshened by a slice of acidity.

Food Match

Drink with rich chocolate tart (or over premium ice cream if you're feeling extravagant!)

ABV:
15.00%

Case/Bottle Size:
6x 75cl

Closure:
Cork

Wine Type:
Fortified, Sweet

Appellation:
DO Jerez-Xérès-Sherry

Winemaker:
Maribel Vergara

Grape Varieties:
Pedro Ximenez 100%

Suitable for:
Vegan

Bottle Barcode:
28423360020048