Fernando de Castilla Antique Pedro Ximénez, DO Jerez-Xérès-Sherry (50cl) (Gift Box) NV

ECF017NV

Bodegas Rey Fernando de Castilla

— Jerez, Spain

Reaches the parts other PX's can't! Voted 'Best Sweet Fortified' at the 2019 Wines from Spain Awards.

Production

Pedro Ximénez grapes are harvested and dried for up to 2 days in the hot September Spanish sun. Fernando de Castilla deals only in prestigious, premium wines. The sherries are all from individual soleras. They are bottled without blending, cold stabilization or filtration of any kind in order to preserve the subtlety, purity and distinctive aromas of these premium wines. The products are all bottled in clear glass to show off the wonderful colour of these wines. After fortification ageing takes place in a solera system. The initial wine has a sugar content of around 300 grammes per litre and is very concentrated. Having spent a long period, around 20-30 years, in barrels the final sugar content of the Antique PX is around 450 g per litre and the colour has developed over a period from a dark mahogany into an intense black.

Tasting note

Contains all the drama and intensity you would expect from a 20 year old plus, 500g/l sugar PX, and you can drink it too. There is coffee, liquorice, sweet tobacco, prunes, figs, raisins, tea and a dozen other fleeting scents with a surprising lightness and delicacy. An incredible, seductive, luscious and wonderful to drink sherry.

Food Match

Ideal with chocolates and chocolate based desserts, ice creams and pastries as well as certain cheeses. Best served at 10-12 degrees Centigrade.

ABV:
15.00%

Case/Bottle Size:
6x 50cl

Closure:
Cork

Wine Type:
Fortified, Sweet

Appellation:
DO Jerez-Xérès-Sherry

Winemaker:
Maribel Vergara

Grape Varieties:
Pedro Ximenez 100%

Suitable for:
Vegan

Bottle Barcode:
8423360040059