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

ECF018NV

Bodegas Rey Fernando de Castilla

— Jerez, Spain

NV Vintage

Wines from Spain Winner 2022

It's time for Fino to move aside and welcome in the richer, more autumnal characters of Amontillado. This sublime, deep amber sherry starts life under flor, when it is fortified and continues to age oxidatively. This nurtures incredible hazelnut complexity and intense aromatics over the 20 years in solera. Hugely versatile and amazing with soups, artichokes, asparagus, light game such as pheasant or partridge and wild mushrooms ... once opened the sherry will stay in perfect condition for several months (... but not in my house!).

Production

Grapes are sourced from Fernando de Castilla's partners vineyards in the Jerez district. The soil type is Albariza. Picking takes place in early September. 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 the wines. Fernando de Castilla Antique Amontillado comes from a very old Fino (8 yrs old) which is refortified from 15.5% to 18.0% ABV and introduced into a solera of Amontillado where it spends a further 12 years.

Tasting note

A very serious and austere sherry with the classic greenish amber tint, typical of aged amontillados of a rich golden colour. There is a real tang to both nose and palate with orange peel, eucalyptus, varnished wood, fennel and a myriad of other flavours and sensations singing subdued screams against the background canvas of stark dryness and tense acidity defeated by the overwhelming complexities - a really sublime wine.

Food Match

Ideal with consomme, hard cheeses or tapas dishes such as oxtail or chorizo sausage. Highly recommended with chicken liver parfait!

ABV:
19.00%

Case/Bottle Size:
6x 50cl

Closure:
Cork

Wine Type:
Fortified

Appellation:
DO Jerez-Xérès-Sherry

Winemaker:
Maribel Vergara

Grape Varieties:
Palomino Fino 100%

Suitable for:
Vegan

Bottle Barcode:
8423360040028