Fernando de Castilla Vermut NV

ECF915NV

Bodegas Rey Fernando de Castilla

— Jerez, Spain

A fantastic Jerez vermouth made from old Pedro Ximenez and oloroso sherry combined with 27 botanicals.

Production

Jerez was an important region for the production of vermouth (vermut) but this died out in the late 1960s. Fernando de Castilla were a registered vermut producer - so fast-forward 50 years to when it's once again popular (both in Spanish and UK bars) and they have brought Vermut back to life! Produced from Palomimo and Pedro Ximenez grapes. The grapes are pressed and fermented in stainless steel, and then aged in barrel for around 8 years.

Tasting note

Marvellously mahogany in colour with rich aromas of dried fruit, nuts and herbal notes. Full-flavoured, silky and sweet with a characteristic, refreshing, yet bitter bite from the wormwood.

Food Match

Serve as an aperitif - over ice with a slice of orange and soda. Alternatively use in cocktails such as the classic Negroni, or Manhattan.

ABV:
17.00%

Case/Bottle Size:
6x 75cl

Closure:
Cork

Wine Type:
Fortified

Winemaker:
Maribel Vergara

Grape Varieties:
Pedro Ximenez 30% Palomino 70%

Suitable for:
Vegan

Allergen Info:
Contains Sulphites and No Other Allergens

Bottle Barcode:
8423360060002