Fernando de Castilla White Vermut NV

ECF926NV

Bodegas Rey Fernando de Castilla

— Jerez, Spain

Fernando de Castilla have added another vermouth to their portfolio - made from Palomino and Moscatel grapes and produced in Jerez.

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! The grapes are pressed and fermented in stainless steel, then aged in barrel for around 4 years. The wine is then infused with several botanicals including wormwood, orange and lemon peel, and cloves.

Tasting note

The nose has pronounced moscatel grape and spice aromas. Semi-sweet and persistent on the palate, with characteristic wormwood notes alongside clove and thyme.

Food Match

Serve over ice with a slice of lemon or lemon peel, and alongside a dish of olives and roasted almonds. Or to make an extra-special Martini.

ABV:
15.00%

Case/Bottle Size:
6x 75cl

Closure:
Cork

Wine Type:
Fortified

Winemaker:
Maribel Vergara

Grape Varieties:
Moscatel 0%, Palomino 0%

Suitable for:
Vegan

Bottle Barcode:
8423360060019