# Fernando de Castilla Yema Palomino, VdT Blancas del Sur de Andalucía 2024

**ECF0602024**

*Bodegas Rey Fernando de Castilla*

*— Andalucía, Spain*

The first release of Fernando de Castilla's unfortified Palomino - intense, complex and a wine for the future!

## Production

The Palomino Fino grapes are cultivated on trellises in the Lomopardo pago, The pagos of Jerez are those areas which give specific characteristics to the resulting wines. Lomopardo is situated south-east of Jerez and, at 63 metres above sea level, has some of the highest vineyard areas with Albariza soil. This pago also has some plots which are furthest from the coast. The wine is fermented at a low temperature (17ºC) to preserve the fresh aromas and ensure a slow fermentation. The wine remains on fine lees for around 6 months before bottling.

## Tasting note

A variety noted for its neutrality, this could not be further from the case here, with old vine Palomino sourced from top pagos and careful, precise winemaking, creating a world class white wine. The nose has ripe lemon peel, golden apples and hints of grilled nuts and honey. The palate is dry, savoury, intense and shows an incredibly long finish. This is very much a table wine and not a Vino de Pasto - the wine shows a salty almond character and green apple, so you may think it has the influence of a touch of flor, however Jan Petersen was determined to show the pure and unadulterated expression of Palomino and explains that this is the very character of Palomino in this terroir. He says I believe that the albariza soil and its Atlantic influence, where the Palomino grape grows, is what gives it its salty and bitter almond flavour. That is why these notes also appear in sherry. The vineyard where the grapes we use for Yema come from is one of the most inland vineyards in the Sherry re

## Food Match

ABV:
13.00%

Case/Bottle Size:
6x 75cl

Closure:
Cork

Appellation:
VdT Blancas del Sur de Andalucia

Winemaker:
Maribel Vergara

Grape Varieties:
Palomino Fino 100%

Suitable for:
Vegan

Bottle Barcode:
8423360080017