**VALKYRI** Selections

## FERNANDO DE CASTILLA







## ANTIQUE AMONTILLADO

**FERNANDO DE CASTILLA** || Bodegas Rey Fernando de Castilla was founded in 1837, purchased and revitalized in 1999 by Jan Pettersen (a Norweigian with 15 years at Osborne). Jan also took over the cellars of Jose Bustamante next door and quickly established Fernando de Castilla as one of the region's finest small, independent sherry houses. The company specializes in natural, unblended and unfined products as supreme examples of the ancient winemaking traditions of the Jerez region. The vineyards (farmed without pesticides or herbicides) and winery are all located in Jerez, all sherries are estate bottled.

**JEREZ** || The DO Jerez-Xérès-Sherry was founded in 1933, Spain's first. It is situated in the province of Cadiz, where the wines are made in the traditional way, based on the Solera system of dynamic aging on butts (barrels). The best vineyard sites are on the famous 'albariza' soils, a white limestone marl; which are deep, with excellent water retaining properties. These are ideal conditions for vine cultivation since they are able to reserve the rainwater for the dry, hot summer months.

## ANTIQUE AMONTILLADO ||

BLEND | 100% Palomino Fino

 $\mathsf{VINEYARDS} \mid \mathsf{Grapes}$  are grown on estate vineyard "Pago Balbaino" on white albariza soils containing 70-80% limestone.

WINEMAKING | The solera of the Antique Fino is used to feed the third criadera of Antique Amontillado, which averages more than 20 years. After over 5 years of biological aging, the wine is fotified to 19 degrees and undergoes oxidative aging in the traditional soleras and criaderas system. The wine is bottled only once a year, in the winter, with the cold weather acting as a natural clarifier so very little filtration is needed.

ALCOHOL | 15%

BARCODE | 8423360020028

## PRESS | 92 WA

"The NV Antique Amontillado is amber-colored and has a subtle nose of tobacco, some iodine, pollen, beeswax and hazelnuts. The medium- to full-bodied palate shows lots of concentration and acidity, with a very intense finish. 4,000 bottles are produced yearly."

SHERRY | JEREZ