

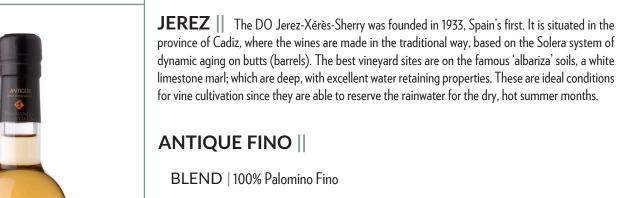
FERNANDO DE CASTILLA





ANTIQUE FINO

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.



VINEYARDS | Grapes are grown on estate vineyard "Pago Balbaino" on white albariza soils containing 70-80% limestone.

WINEMAKING | Antique Fino is a wine of four criaderas that originate from a selection of barrels from the Classic Fino solera that were set aside and left untouched for five years. In contrast to highly filtered, fairly young modern Finos that have been fortified only once, this wine boasts a formidable average of 9 years age at bottling, sees minimal filtration and a second fortification (the old fashioned way).

ALCOHOL | 17%

BARCODE | 8423360020011

PRESS | 93 WA

"The NV Antique Fino is eight years of average age when bottled; it's fragrant and perfumed, feminine and subtle, with dry flowers and a rare balance between old and young. The palate shows a much more serious wine, pungent, intense, saline, sharp and at the same time delicate, complex and long. A most unusual old-style Fino. Bravo!"

