



FERNANDO DE CASTILLA



ANTIQUÉ OLOROSO

FERNANDO DE CASTILLA || Bodegas Rey Fernando de Castilla was founded in 1837, purchased and revitalized in 1999 by Jan Pettersen (a Norwegian 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 unfinned 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.

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BLEND | 100% Palomino Fino

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

WINEMAKING | The Antiqué Oloroso averages over twenty years in age, which qualifies it as a VOS (Vinum Optimum Signatum or Very Old Sherry). Grapes are pressed and fermented in stainless steel and then headlined to 20 degrees and undergoes oxidative aging in the traditional solera and criaderas system.

ALCOHOL | 20%

BARCODE | 8423360020042

PRESS | 95 WA

"The NV Antiqué Oloroso is open and expressive in the nose, with a predominant note of hazelnuts and varnished wood, a sweet touch of spices, brandy filled chocolates and orange rind. The perfectly balanced palate shows intense, clean, pure flavors and great length. 5,000 bottles produced yearly. Drink 2013-2016"

