



VALKYRIE
SELECTIONS



FERNANDO DE CASTILLA



ANTIQUÉ FINO

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.

ANTIQUÉ FINO ||

BLEND | 100% Palomino Fino

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!”

