



FERNANDO DE CASTILLA



CLASSIC MANZANILLA

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 and elaborated in Sanlúcar de Barrameda.

WINEMAKING | The grapes are pressed and fermented in stainless steel. Headlined to 15% and subjected to biological aging under flor yeast in oak barrels for the traditional solera and criaderas system. The average age of the wine is 3 years.

ALCOHOL | 15%

BARCODE | 8423360020082

PRESS | 91 WS

"Shows a lightly honeyed edge, with beeswax and paraffin notes lining the core of lemon curd, white peach, meringue and sunchoke. The long, floral-filled finish is lacy and alluring."

- James Molesworth

