



FERNANDO DE CASTILLA



CLASSIC PEDRO XIMÉNEZ

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% Pedro Ximénez

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

WINEMAKING | Pedro Ximénez is made by drying the grapes under the hot Spanish sun, concentrating the sweetness. The grapes are then pressed and begin fermentation while fortified to 15%. Because the wine has not completed fermentation, much of the sugars remain where it is aged oxidatively in the traditional solera and criaderas system of oak barrels. The average age of the wine is 8 years.

ALCOHOL | 15%

BARCODE | 8423360020044