



Fernando de Castilla Antique Fino, DO Jerez- Xérès-Sherry (50cl) (Gift Box) NV

ECF022 BODEGAS REY FERNANDO DE CASTILLA
JEREZ, SPAIN

17% | 6 x 50cl | Cork

Palomino Fino 100%

Vegetarian, Vegan, Fortified

A stunning pasada style Fino sherry - rare and unique. Interest in this more evolved and complex style is increasing.

Boutinot
WINES

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PRODUCTION

Grapes are sourced from Fernando de Castilla's partners' vineyards in the Jerez district where the soil type is Albariza. Picking takes place in early September and the wine is made from the first pressing of grapes to give a light fresh style. Fermentation takes place at relatively high temperatures to reduce fruit flavour and produce a neutral wine which is perfect for the production of sherry. This undergoes natural malolactic fermentation. In the February after the harvest the wine is fortified with grape brandy (up to 15% abv) and is added to the youngest Criadera in the Solera. The wine then begins its ageing process under flor. Antique Fino is carefully selected from the classic fino and is aged for a further 4 years. It's fortified again, prior to bottling, and this time to 17% alcohol. This helps to protect the wine and make it more stable, requiring less wine making intervention. Little filtration is required and the wine is bottled with its natural colour. The additional age and higher alcohol also give the Antique Fino a longer shelf life than young 15% Finos. When the wine is found to have reached perfect maturity for this style (now a "Fino Pasado"), bottling commences. No more than two to three casks of this wine per year are bottled and the casks are replenished with the Classic Fino.

TASTING NOTE

Rich and long with greater depth and complexity than a standard Fino - as such Jan refers to this as his 'Winter' Fino! Appealing salty tang and a long citrus finish. Very fresh and pure.

FOOD MATCH

This should be served cool, but not very cold. It pairs well with smoked fish, Spanish charcuterie and mature cheeses. Jan enjoys this with scallops served with herbs and garlic.

AWARDS

Non Vintage



Decanter World Wine Awards 2023
SILVER

International Wine Challenge 2023
GOLD

NOTES