



Fernando de Castilla Classic Amontillado, DO Jerez-Xérès- Sherry NV

ECF002 BODEGAS REY FERNANDO DE CASTILLA
JEREZ, SPAIN

17% | 6 x 75cl | Cork

Palomino Fino 100%

Vegetarian, Vegan, Fortified

*This delicious, complex dry and nutty sherry is
often taken as an aperitif in Spain.*

Boutinot
WINES

Fernando de Castilla Classic Amontillado, DO Jerez-Xérès-Sherry NV

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PRODUCTION

Grapes are sourced from Fernando de Castilla's partners vineyards in the Jerez district. The soil type is Albariza. Picking takes place in early September. This Amontillado began life as a Fino. It spent 3 years under flor yeasts at 15%, but was then re-fortified to 17% abv and introduced to an Amontillado Solera - without flor and therefore exposed to air. It spends approximately 5 years in this solera (around 8 years in barrel, in total).

TASTING NOTE

An extraordinarily fine, complex and sophisticated drink. Beautiful shining amber colour, fascinatingly complex raisined, nutty, tangy nose and a flavour displaying layer upon layer of deliciously plump sensations on the way.

FOOD MATCH

Serve as an aperitif with salted almonds, figs and olives. Also a good match for tuna and soups.

NOTES