



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

ECF001 BODEGAS REY FERNANDO DE CASTILLA
JEREZ, SPAIN

15% | 6 x 75cl | Cork

Palomino Fino 100%

Vegetarian, Vegan, Fortified

*Just the perfect aperitif from one of the finest
sherry bodegas - far too good for your
Grandma!*

Boutinot
WINES

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

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PRODUCTION

Grapes are sourced from FdeC's partners vineyards in the Jerez district. The soil type is Albariza. Picking takes place in early September. The wine is made from the first pressing of grapes, this gives a light fresh style. Fermentation takes place at relatively high temperatures to reduce fruit flavour. This makes a very neutral wine which is perfect for the production of sherry. The wine undergoes malolactic fermentation. In the February after harvest the wine is fortified with grape brandy up to 15% abv. Once at this stage the wine is then added to the youngest Criadera in the Solera. The wine then begins its ageing process under flor. Only 20% of finished wine can be removed from the Solera in one year. The average age of the Fino solera is 4-4.5 years old.

TASTING NOTE

Pale in colour with just a hint of straw yellow at the rim. Powerful and acute on the nose, yet aromatic, intriguing and inviting. Sensuously textured rather than brittle, absolutely bone dry, aristocratic and very poised. Its profile is perfectly seamless right until the finish where fascinating savoury, nutty, ripples conjure some charming, subtle and elusive final flavours. Fino Sherry, it is beyond dispute, is absolutely the most incredible and undervalued alcoholic drink there is.

FOOD MATCH

Served chilled and try with salted almonds, light fish dishes or seafood tapas. Perfect with salt cod (Bacalao) and fried hake.

NOTES