Fernando de Castilla Classic Manzanilla, DO Manzanilla Sanlucar de Barrameda NV

ECF013 BODEGAS REY FERNANDO DE CASTILLA
JEREZ, SPAIN

15% | 6 x 75cl | Cork

Palomino Fino 100%

Vegetarian, Vegan, Fortified

Alluring, versatile and hugely drinkable.

Boutinot
WINES

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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. 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 fill 4/5ths of the butt (600-litre casks of oak American oak) in the youngest Criadera (scale) in the Solera (a Solera is the total number of scales which can be from 3 up to 9). The wine then begins its ageing process under flor. Periodically, a portion of the wine in a barrel is moved into the next scale, using tools called the canoa (canoe) and rociador (sprinkler) to move the wine gently and avoid damaging the layer of flor in each barrel. At the end of the series only a portion of the final barrel is bottled. This process is called "running the scales". Only 20% of finished wine can be removed from the Solera in one year. The ageing process of the Manzanilla Solera takes place in Sanlucar de Barrameda and the average age of the sherry is 3 years old.

TASTING NOTE

Pale, straw yellow in colour. Decidedly tangy, yeasty and salty nose. Lighter, crisper and more crackly than its older sibling - Fino. The palate lures you in with soft apple and citrus flavours, then attacks with a savoury nutty tang, and finishes with a salty reminder of the fresh spray of the sea.

FOOD MATCH

Served chilled and try with salted almonds, light fish dishes or seafood tapas, such as tortillas de camarones. One of the few wines which matches smoked salmon.

NOTES