



Fernando de Castilla Classic Pedro Ximénez, DO Jerez-Xérès- Sherry NV

ECF014 BODEGAS REY FERNANDO DE CASTILLA
JEREZ, SPAIN

15% | 6 x 75cl | Cork

Pedro Ximenez 100%

Vegetarian, Vegan, Sweet, Fortified

*Was I made for ice cream or was ice cream
made for me?*

Boutinot
WINES

Fernando de Castilla Classic Pedro Ximénez, DO Jerez-Xérès-Sherry NV

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PRODUCTION

Pedro Ximénez grapes are harvested and dried for up to 2 days in the hot September Spanish sun. They are pressed and fermented, with the addition of 15% alcohol to aid fermentation (as the must is so sweet). The wine doesn't complete its final fermentation, so some sugars remain to give the Sherry its rich sweetness. Ageing takes place in the traditional solera and criadera system - barrel ageing is around 10 years overall.

TASTING NOTE

Opaquely dark mahogany colour. The nose seduces with intense dried fruit aromas of raisins, prunes and dates, coupled with brown spices of nutmeg and clove, this becomes reminiscent of Christmas cake. Unctuous sweetness marries well with the intense and complex flavours freshened by a slice of acidity. Serve slightly below room temperature.

FOOD MATCH

Drink with rich chocolate tart or the best vanilla ice cream!

AWARDS

Non Vintage



Wines from Spain 2022
CHAMPION



Wines from Spain 2022
WINNER

NOTES