

Fernando de Castilla Classic Fino



Producer: Bodegas Rey Fernando de Castilla

Winemaker: Maribel Vergara

Country of Origin: Spain

Region of Origin: Jerez

Grapes: Palomino

ABV: 15%

Case Size: 6x75cl

Vintage: NV

Suitable For: Vegetarians

Closure Type: Cork



The One-Liner

Just the perfect aperitif, far too good for your Grandma!

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...

Producer Details

One of the most exceptional of the small, independent sherry houses, Fernando de Castilla was revitalised in 1999 by Jan Pettersen - a Norwegian with a passion for top quality sherry, and 15 years experience at Osborne. After taking over the cellars of the Sherry shipper Jose Bustamante, located next door to the main facilities of Fernando de Castilla, Jan quickly established Fernando de Castilla as masters of the production and ageing of fine, unblended, untreated Sherries. The bodega's reputation is based on the excellence of the Antique range of intensely pure and complex single solera Sherries whose award winning packaging makes them even more impressive. The Antique Palo Cortado was awarded 'Best Dry Fortified Trophy' at the 2011 New Wave Spanish Wine Awards, whilst the Antique Amontillado scooped the trophy for 'Dry Fortified over £10' at the 2011 Decanter World Wine Awards.

In The Vineyard

Grapes are sourced from FdeC's partners vineyards in the Jerez district. The soil type is Albariza. Picking takes place in early September.

In The Winery

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.

Food Recommendations

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

Awards & Press

NV: IWC 2013 - Bronze

NV: Vintage: Sommelier Wine Awards 2012 - Bronze

NV: International Wine & Spirit Competition 2011 - Silver

NV: Sommelier Wine Awards 2010 - Gold list

We loved this crisp, vibrant and refreshing fino from small producer, Fernando de Castilla. Fresh citrus and nuts fill the graceful palate of this concentrated yet elegant aperitif wine par excellence - 90/100. The Wine Gang, January 2011. NV: "A lovely nose with lean and zingy apple hints mix with pleasantly nutty, dried flower notes and a lightly salty bite. 'An elegant and young classic fino' said Joris Beijin." "

Fernando de Castilla...has been stunning tasters at this event for the past three years, and it's haul of three Golds was testament to the brilliance of its portfolio" Sommelier Wine Awards 2010, Judges comments