

# Fernando de Castilla Classic Pedro Ximenez

## THE FACTS

COUNTRY: Spain

REGION: Andalucia

APPELLATION: Jerez

CEPAGE: 100% Pedro Ximenez

**WINEMAKING:** Pedro Ximénez is made by drying the grapes under the hot Spanish sun, concentrating the sweetness. The grapes are then pressed and begin fermentation while fortified to 15%. Because the wine has not completed fermentation, much of the sugars remain where it is aged oxidatively in the traditional solera and criaderas system of oak barrels. The average age of the wine is 8 years.

ALCOHOL BY VOLUME: 15.0%

## THE STORY

Bodegas Rey Fernando de Castilla was founded in 1837, purchased and revitalized in 1999 by Jan Pettersen (a Norwegian with 15 years at Osborne). Jan also took over the cellars of Jose Bustamante next door and quickly established Fernando de Castilla as one of the region's finest small, independent sherry houses. The company specializes in natural, unblended and unfinned products as supreme examples of the ancient winemaking traditions of the Jerez region. The vineyards (farmed without pesticides or herbicides) and winery are all located in Jerez, all sherries are estate bottled.

