

Fernando de Castilla Classic Amontillado

THE FACTS

COUNTRY: Spain

REGION: Andalucia

APPELLATION: Jerez

CEPAGE: 100% Palomino

WINEMAKING: The grapes are pressed and fermented in stainless steel. Biological aging under flor yeast and subsequent oxidative aging, especially in American oak casks for the traditional solera and criaderas system. The average age of the wine is 8 years.

ALCOHOL BY VOLUME: 17.0%

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.

