

# Fernando de Castilla Antique Palo Cortado



## THE FACTS

**COUNTRY:** Spain

**REGION:** Andalucia

**APPELLATION:** Jerez

**CEPAGE:** 100% Palomino

**WINEMAKING:** The Antique Palo Cortado averages over thirty years in age, which qualifies it as a VORS (Vinum Optimum Rare Signatum or Very Old Rare Sherry). Grapes are pressed and fermented in stainless steel and then headlined to 20 degrees and undergoes oxidative aging in the traditional solera and criaderas system.

**ALCOHOL BY VOLUME:** 20.0%

## 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.

## THE SELLING POINTS

**SUSTAINABILITY:** Sustainable In Practice

