

Fernando de Castilla

Antique Fino

THE FACTS

COUNTRY: Spain

REGION: Andalucia

APPELLATION: Jerez

CEPAGE: 100% Palomino

WINEMAKING: Antique Fino is a wine of four criaderas that originate from a selection of barrels from the Classic Fino solera that were set aside and left untouched for five years. In contrast to highly filtered, fairly young modern Finos that have been fortified only once, this wine boasts a formidable average of 9 years age at bottling, sees minimal filtration and a second fortification (the old fashioned way).

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 unfined 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

