

FERNANDO DE CASTILLA CLASSIC OLOROSO



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DE CASTILLA

GRAPE VARIETIES

100% Palamino

SOIL

Grapes are grown on estate vineyard "Montalbán" on white albariza soils containing 70-80% limestone.

VINIFICATION

The grapes are pressed and fermented in stainless steel until the wine reaches 18% ABV. It is then matured in oak casks according to the traditional solera and criadera system for 8 years.

VINTAGES AVAILABLE

N/V



TASTING NOTES.

A mahogany, richly coloured wine with aromas of walnuts, hazelnuts, caramel, spice and a touch of orange peel. Medium bodied with ample acidity to lift this sherry on the palate, dried fruits, toasted nuts and honey notes to finish. A complex sherry, pure and dry - perfect to serve with food.