

## FERNANDO DE CASTILLA VERMUT



**FERNANDO**  
**DE CASTILLA**

### GRAPE VARIETIES

70 % Palamino and 30 % Pedro Ximenez

### 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 followed by aging in the solera for a prolonged period of time (average 8 years).

The wines are then blended and infused with natural botanicals including wormwood, orange and lemon peel, cloves and others. This assemblage spends about 2-3 months in tank before bottling.

### VINTAGES AVAILABLE

N/V



### TASTING NOTES.

Take great aged sherry and lay over complex citric and herbal flavours for a vermouth that is perfectly proportioned with bitter and sweet.

Enjoy on its own poured over ice with a slice of orange / orange peel or use in cocktails such as a Manhattan or Negroni.