



REY FERNANDO DE CASTILLA

Jerez, Spain

One of the most exceptional of the small, independent sherry houses, Rey Fernando de Castilla was revitalized in 1999 by Jan Pettersen, a Norwegian with a passion for top quality sherry and 15 years experience at Osborne. After taking over the cellars of the Sherry shipper José Bustamante, located next door to the main facilities of Fernando de Castilla, Jan quickly established this winery as masters of the production and ageing of fine, unblended, untreated Sherries. The bodega's reputation is based on the excellence of the Antique range of intensely pure and complex single solera Sherries that undergo extended ageing times in the cellar (the Antique PX is a 30 year old system, while the Fino is 8 years) lending to their complexity and depth.

The vineyards and winery are located in Jerez, and all Sherries are estate bottled. There are never any pesticides or herbicides used in the vineyards.



Manzanilla Classic

12/750ml

100% Palomino grown on the estate-owned limestone-based vineyard "Pago Balbaino." Solera-aged for an average of 3 years.

A straw-coloured wine, with a dry and sharp bouquet. Light on the palate.

Technical Specifications

Product Type: Dessert Wine

Varietal: Palomino

Farming Type: Sustainable