



VALKYRIE

SELECTIONS



FERNANDO DE CASTILLA

CLASSIC OROSO

FERNANDO DE CASTILLA || 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.

JEREZ || The DO Jerez-Xérès-Sherry was founded in 1933, Spain's first. It is situated in the province of Cadiz, where the wines are made in the traditional way, based on the Solera system of dynamic aging on butts (barrels). The best vineyard sites are on the famous 'albariza' soils, a white limestone marl; which are deep, with excellent water retaining properties. These are ideal conditions for vine cultivation since they are able to reserve the rainwater for the dry, hot summer months.

CLASSIC OROSO ||

BLEND | 100% Palomino Fino

VINEYARDS | Grapes are grown on estate vineyard "Pago Balbaino" on white albariza soils containing 70-80% limestone.

WINEMAKING | The grapes are pressed and fermented in stainless steel. Fortified to 18% alcohol and then aged oxidatively in the traditional solera and criaderas system of oak barrels. The average age of the wine is 6 years.

ALCOHOL | 18%

PRESS | 91 WS

"Shows aromas of treacle and warmed date, but this is bone-dry, with taut walnut, baker's chocolate, powdered ginger and dried blood orange notes. Tobacco-tinged finish."

- James Molesworth

