



**FERNANDO  
DE CASTILLA**

## Fernando de Castilla –Robert Parker’s Wine Advocate

Reviews by Luis Gutierrez (August 2013)

### Antique Fino

*93 points*



“The NV Antique Fino is eight years of average age when bottled; it’s fragrant and perfumed, feminine and subtle, with dry flowers and a rare balance between old and young. The palate shows a much more serious wine, pungent, intense, saline, sharp and at the same time delicate, complex and long, most probably because it’s fortified to 17% at the time of bottling, something that was common in the past, but that almost nobody does anymore. A most unusual old-style Fino. Bravo! 4,000 bottles produced yearly. Drink 2013-2018.”

### Antique Palo Cortado

*93 points*



“The amber-colored NV Antique Palo Cortado has a clean, changing, lifted nose of white chocolate, orange marmalade, almonds and incense, while the balanced palate comes through quite intense, sharp, with good acidity and length. 3,000 bottles were filled. Drink 2013-2019.”

### Antique Oloroso

*95 points*



“The NV Antique Oloroso is open and expressive in the nose, with a predominant note of hazelnuts and varnished wood, a sweet touch of spices, brandy filled chocolates and orange rind. The perfectly balanced palate shows intense, clean, pure flavors and great length. 5,000 bottles produced yearly. Drink 2013-2016”

### Antique Amontillado

*92 points*



“The NV Antique Amontillado is amber-colored and has a subtle nose of tobacco, some iodine, pollen, beeswax and hazelnuts. The medium- to full-bodied palate shows lots of concentration and acidity, with a very intense finish. 4,000 bottles are produced yearly. Drink 2013-2017.”

### Antique Pedro Ximenez

*93 points*



“The NV Antique Pedro Ximenez is produced from dehydrated Pedro Ximenez grapes in a solera system, and represents half of the production of the range. Mahogany-colored, it reveals plenty of notes of marinated balsamic herbs (somehow an old vermouth comes to mind), licorice and a fresh touch of candied apricots. The palate is fresh, sweet, with echoes of the raisins, showing medium age which makes it easier to drink. It might not be a terribly complex Pedro Ximenez but its freshness makes it very approachable. 14,000 bottles produced yearly. Drink 2013-2015.”

[www.valkyrieselections.com](http://www.valkyrieselections.com)