

“One of the most exceptional of the small, independent sherry houses, Fernando de Castilla was revitalised in 1999 and established as a master of the production and ageing of fine, unblended, untreated Sherries.”



FERNANDO
DE CASTILLA

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NV OLOROSO ANTIQUE
SHERRY, SPAIN



ALCOHOL
20%

VARIETY
Palomino

Colour Notes

Deep amber/golden brown.

Aroma Notes

Very aromatic with walnut, spices and orange peel notes.

Palate Notes

Quite earthy and masculine. Very pure and classic attributes, finely polished and beautifully crafted. Friendly enough to convert most non-sherry drinkers, brilliant enough to wow Sommeliers.

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The Wine Advocate

95 PARKER 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 flavours and great length.

Wine Spectator

93 POINTS

This is gorgeous, with warm gingerbread, Christmas pudding and incense aromas wafting up ahead of a core of persimmon, date, toffee, peanut brittle and salted caramel notes. The long, green tea-edged finish harnesses all the elements, driven by well-embedded acidity.

Wine Anorak - Jaime Goode

92 POINTS

Orange coloured. Fresh, light and a bit funky with good acid and herby, citrus, orange peel character. Dry, with a lovely savouriness.

International Wine Challenge 2012

GOLD AWARD

Sweet caramel aromas. Elegantly fresh, fine and stylish. Great length.

Jancis Robinson

16.5 POINTS

Ex-Osborne Export Director Jan Pettersen's renovated bodega produces premium sherry in the old style, from individual soleras, bottled without blending, cold stabilisation or filtering of any kind. Suitable for vegetarians. Pale orange colour. Nutty nose yet very light and appetizing. Lots of rancio. Really interesting wine - a light, tangy Oloroso. Go for it! And serve with consommé or cheese.

International Wine Challenge 2008

SILVER AWARD

Lifted fresh malt and toffee nose, clean and fresh slightly honeyed palate, and a dried fruit finish.

International Wine & Spirit Competition 2013

SILVER AWARD