

THE  
OXFORD  
WINE  
COMPANY

## Fernando de Castilla Antique Pedro Ximenez 50cl

£33.95

**Vintage:**

**Bottle Size:** 50cl

**Alcohol %:** 15%

**Country:** Spain

**Description:** Very dark, almost black in colour. This is full of dark treacle, molasses and liquorice. Due to a lengthy ageing process this is incredibly complex. There is coffee, liquorice, sweet tobacco, prunes, figs, raisins, tea and a dozen other fleeting scents. An incredible, seductive, luscious and wonderful to drink sherry

**Cepages:** Pedro Ximenez

**Group:**

**Sub group:** Sherry

**Colour:** Sweet

**Closure:** Cork

**Producer:** Bodegas Rey Fernando de Castilla

**Website:** [www.fernandodecastilla.com](http://www.fernandodecastilla.com)

**Organic/Bio Status:**

**Food / cocktail match:** Delicious with chocolate based desserts, ice creams and pastries as well as certain cheeses.  
Serve at 10-12 degrees Centigrade.

**Food / cocktail recipe:**

**Press** "Decadence in a glass, this sherry shows treacle toffee, coffee and raisins on the nose and a delicious long finish of cocoa and spice" "Spicy, rich and full, with dried fruit and fruitcake, this is both complex and delicious" Sommelier Wine Awards 2014, Judges Comments  
"...there are few sweet wines in the world that



reach these heights of sheer fabulousness. Coffee and walnut, liquidised raisins and fragrant tobacco help this to also out-PX other PXs. Massive wine, with outrageous concentration and vivid depths of flavour that will scoff at your puny efforts to outdo it with the richest of Christmas puddings or chocolate desserts." 94 points. The Wine Gang report, December 2013

"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... its freshness makes it very approachable. 93 points." Luis Gutierrez, The Wine Advocate #208, 29th August 2013

"Glass-staining tawny, this is rich, intense and juicy, with plenty of dried fruit, treacle, iodine and mahogany with a peppery edge. 'Special,' was team leader Simon Woods' succinct summary." Sommelier Wine Awards 2013, Judges Comments NV: "It is easy to be overwhelmed by sugar in PX (all 500g/l of it), but this has the beauty of a life well lived: toffee, molasses and tea, softened and lifted by orange zest. Super balance. 95/100." Sarah Jane Evans MW, Decanter, December 2012

"Smooth, supple, intense yet fresh and marvellously balanced." International Wine Challenge 2012

"A true head-turner, the panel could have stayed all week with this one. Fig jam, nuts, caramel, vanilla, cinnamon, toffee, dates, figs, coffee... the descriptors go on and on. 'Great balance between the sweet fruit and the accompanying acidity. Great for sticky toffee pudding,' said Irina Atanasova, Madison. 'Richly raisined, with sweet, intense unctuous texture and a delicious lipsmacking freshness,' said a happy Peter McCombie MW." International Wine Challenge 2012 "The Antique wines are a wellchosen selection. The PX has all the typical unctuous viscosity of the style, bright with fruitcake and cold tea flavours. At 20 years of age, it appears refreshingly well-balanced." Sarah Jane Evans MW, Decanter, December 2010

"Magnificent espresso and toffee nose, with beautifully buttery Brazil nut notes. The luscious, limpid sweetness is syrupy, magically fruity and has an extraordinary balance of sweetness (500g/l of residual sugar), power and acidity. Enormously long, with notes of walnut husks, cherry fruit and chocolate in unfolding depths." 94/100, The Wine Gang, December Report 2010

"Dark mahogany colour, this PX is thick and intense, with a lovely treacly richness to it and a

lighter top note of cold tea. A raisined indulgence, perhaps, but brilliant nonetheless and obvious chocolate and ice-cream matching capabilities." Sommelier Wine Awards 2009, Judges Comments "100% Premium Pedro Ximénez from a solera with an average age of 30 years. Grapes are minimally handled to preserve authenticity and powerful characteristics with the emphasis on extenuating the floral aromatics of unblended, unmanipulated, pure PX. Thick and sweet. Molten brown sugar with a hint of roses. Good wine, though it certainly is capable of rotting the gums". Jancis Robinson, October 2008

"Fernando de Castilla's reputation as one of the leading bodegas in Jerez is based on the excellence of the Antique range of intensely pure and complex single solera Sherries. The PX, from a solera with an average age of 30 years, has an incredible 500g/ltr of residual sugar and flavours of coffee, liquorice, sweet tobacco, prunes, figs, raisins, tea and more." Sommelier Wine Awards 2008, Judges Comments

"Jan Pettersen has made a small sherry revolution with his excellent wines, which, although he chooses not to label them Age-Dated, could easily be so. Top Antique line of Amontillado, Oloroso, and PX." Hugh Johnson's Pocket Wine Book 2007

"This very old, elegant, sweet, creamy, figgy sherry is one of the best px's I have tasted in years. Although made from the lesser grape of the region - palomino is the leading variety - dried on mats in the sun, pedro ximenez shrivels into a very sweet beast indeed and, when fermented and fortified, evolves into a divine, luscious raisined sherry that is perfect with mince pies, Christmas cake and pudding." Jane MacQuitty, The Times, 17 December 2005

"If Lustau PX is for setting the scene, Fernando de Castilla PX is the unforgettable finale. This weird, dark, mysterious, mahogany-hued wine is hypnotic, ever-so-slightly-hallucinatory and unbelievably intoxicating. Happy, smiley and dare I say it, giggly, this is a dreamy, smooth, coffee, raisin, walnut and Christmas spice wine. Many PX wines do this trick on the tongue, but Fernando de Castilla's version does it to every molecule in your body. This like liquid Connolly leather, only more amazing on the nose and more luxurious to the touch. One sip and you are in its power - you have been warned." Matthew Jukes, The Wine List 2005

## **Awards**

Gold Medal Winner International Wine Challenge 2012  
Sommelier Wine Awards 2014 - Gold  
Wines from Spain Awards 2013 - 'Top 107'  
Wine & Best Sweet Fortified  
Sommelier Wine Awards 2013 - Silver

Wines from Spain Awards 2012 - Top 110  
Wines & Champion Award for Best Sweet Fortified  
IWC Trophy Winners 2012 - Pedro Ximenez  
Trophy  
International Wine Challenge 2012 - Gold  
Sommelier Wine Awards 2012 - Gold  
Decanter World Wine Awards 2009 - Silver  
Sommelier Wine Awards 2009 - Gold List  
(Fernando de Castilla took 2 out of the 4 Golds for  
fortifieds in the Sommelier Wine Awards 2009)  
New Wave Spanish Wine Awards 2009 - Top  
110 Wines  
Sommelier Wine Awards 2008 - Gold List  
NWSWA 2006 - Top 103 Wines  
IWC 2006 - Gold

**Other Info:**

Pedro Ximénez grapes are harvested and dried for up to 2 days in the hot September Spanish sun. Fernando de Castilla deals only in prestigious, premium wines. The sherries are all from individual soleras. They are bottled without blending, cold stabilization or filtration of any kind in order to preserve the subtlety, purity and distinctive aromas of these premium wines. The products are all bottled in clear glass to show off the wonderful colour of these wines. After fortification ageing takes place in a solera system. The initial wine has a sugar content of around 300 grammes per litre and is very concentrated. Having spent a long period, around 20-30 years, in barrels the final sugar content of the Antique PX is around 450 g per litre and the colour has developed over a period from a dark mahogany into an intense black.