



FERNANDO CASTRO
BODEGAS FAMILIARES DESDE 1850

NOTA DE PRENSA
11 de marzo de 2014
Santa Cruz de Mudela

Bodegas Fernando Castro expands its product range: KOSHER WINE

With more than 500,000 bottles, Bodegas Fernando Castro expands its business horizons, thanks to the Kosher Wine bottling.

With this latest release, the company, joins the select group of Spanish wineries that bottled this wine and give response to a market with growth of approximately 20% worldwide, whose main focuses are: United States, France and Israel .

This method of production known as Kosher describes precisely that food is "adequate", "clean" and "compliant". The whole process of plating, care of the vines, harvesting, processing, oaking and even bottling should be supervised by a qualified person, usually, the Rabbi.

Some of the conditions that must be met are:

- Vineyard must have a minimum age of four years
- Harvest has to be manual, selective and careful, accepting only healthy, whole and in optimal ripening grapes
- Only the rabbi can perform manipulation and pressing
- Wine can only be elaborated in stainless steel
- Bottles must be new and manufacturing supervised, Rabbi Kosher marked with the seal that certifies its elaboration.

In fact, the Kosher wine has no important differences in their manufacturing techniques or varieties.

The importance lies in the verification and certification of Rabbi wine has fulfilled the requirements for the production Kosher.