

Pemartin Cream NV (Sherry Wine)



Bodegas Diez Mérito produces Sherry wines in a traditional system of soleras and criaderas, Brandy de Jerez, traditional vinegar and other spirits in their two historic bodegas, El Cuadro and Bertemati, in Jerez. Their holdings encompass over 500 acres of vines between 3 main vineyards, Vina El Caribe (in the historic pago of Añina), Vina El Diablo and Vina las Mezquitillas, mostly on the typical, chalky, albariza soil and all rated Jerez Superior.

The brand Pemartin dates back to 1810 with the planting of a vineyard in the Macharnudo pago by Julian Pemartín Rodis. In 1819 he built the winery known as El Cuadro, which is still in use to this day.

In 1961, the Díez Lacave brothers, direct descendants of the founding partners, acquired the “Marqués del Mérito” bodegas and in 1979 they merged with “Diez Hermanos” to form the DÍEZ-MÉRITO group.

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| Appellation | Jerez - Xeres - Sherry D.O. |
| Grapes | 75% Palomino (Oloroso), 25% Pedro Ximenez |
| Altitude / Soil | |
| Farming Methods | Traditional methods, Vegan |
| Harvest | Hand harvested |
| Production | This wine is a blend of 75% Oloroso and 25% Pedro Ximenez (PX) |
| Aging | The Oloroso was aged oxidatively for more than 8 years, the PX was aged for more than 8 years, then they were blended |
| UPC / SCC / Pack | 8410051004759 / 28410051004753 / 6 |

Reviews:

“Smooth, rich and easy on the palate, this is a delicious, balanced Sherry. Its nutty, chocolate, mocha and almond flavors finish like a good cup of coffee.”

91 points *The Wine Enthusiast*; June 2018

“Dark raisins, balancing spices, almond character. Sweet aroma rounded.”

Bronze *International Wine Challenge*; Bronze Winner 2018

