

Pemartin Pedro Ximenez 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 Pemartin 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 "Díez Hermanos" to form the DÍEZ-MÉRITO group.

Appellation	Jerez - Xeres - Sherry D.O.
Grapes	100% Pedro Ximenez
Altitude / Soil	
Farming Methods	Traditional methods, Vegan
Harvest	Hand harvested
Production	Pressed and partially fermented, the wine was then fortified to 16% alcohol
Aging	Aged for more than 6 years in a solera and criadera system
UPC / SCC / Pack Size	8410051005756 / 28410051005750 / 6

Reviews:

"The nose of this wine suggests Medjool date, cherry preserves, clove and nutmeg. Deeply colored and richly textured, the wine fills the mouth with flavors of holiday spice cake, raisin and chocolate-covered espresso bean, with a hint of orange marmalade. Black cherry on the finish keeps the palate fresh." **93 points Wine Enthusiast**; Mike DeSimone - Issue May 2023

