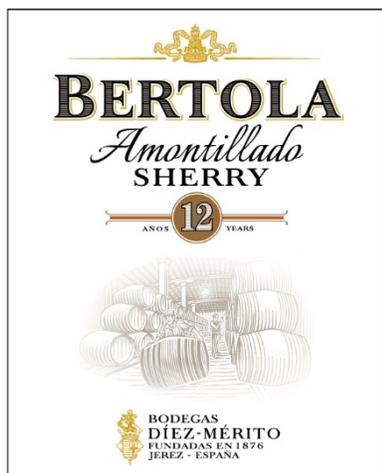


Bertola Amontillado 12 Years Old NV (Sherry Wine)



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 Bertola brand dates to 1876 when two brothers, Manuel and Salvador Díez y Pérez de Muñoz, started a wine producing business. In 1892 another brother, Francisco, joined the company and its name was changed to Diez Hermanos. The following year, the winery was granted the honorary title of “Supplier to the Royal Family” by His Majesty King Alfonso XII, allowing them to use the Royal Coat of Arms on labels and invoices.

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% Palomino
Altitude / Soil	40 meters / white, lime-rich <i>albariza</i> soil
Farming Methods	Traditional methods, Vegan
Harvest	Hand harvested
Production	Pressed, fermented to dryness and then fortified to 15% alcohol
Aging	Aged for 5 years under a layer of flor, fortified again and then aged for a further 9 years
UPC / SCC / Pack	8410051070754 / 28410051070758 / 6

Reviews:

“Walnut, salty snap and chamomile on the finish. Youthful energy but showing its age as well. Great showing and great length!” **95 points *International Wine Challenge***; Gold Winner 2018

“Salty and nutty with dry, chewy fruit, raisined and savoury with great concentration and a good amount of persistence. Dry and vibrant.” **16.5/20 points *JancisRobinson.com***; Richard Hemming MW, September 2015

Tasting Note: As a medium-aged Amontillado this should pair well with mackerel or tuna, or with poultry dishes.

Nose: Full-bodied, very nutty (beurre noisette, roasted hazelnut), then some nice wild flower honey, blood oranges and caramel. Vanilla, light hints of dried apricots and furniture polish. Quite a rounded, toffeed Amontillado, the minerality and coastal notes are still there but in the background.

Mouth: Fairly high acidity, with more saline notes now. Still plenty of nutty notes (walnuts, hazelnuts) and earthy touches. A hint of peppery oak, honey. Long, warm finish with hints of chamomile and a bit of spicy heat.

Summary: A really nice medium-aged Amontillado, with lots of round, nutty notes on the nose and a good mix of acidity, caramel and oak on the palate. Worth checking out.

