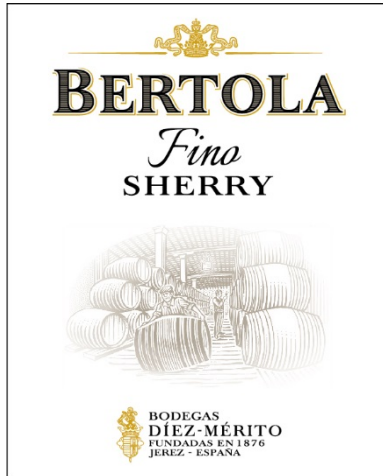


Bertola Fino NV (Sherry Wine)



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 “Diez 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 8 years under a layer of flor (yeast), raked periodically within a series of barrels
UPC / SCC / Pack	8410051050756 / 28410051050750 / 6

Reviews:

“Salty’ tang, rockpools and beaches. Bone dry and savoury. Very fresh.”

Bronze *International Wine Challenge*; Bronze Winner 2018

“The NV Fino Bertola is a historic name in Fino production that has not had much visibility in the market. The nose is a bit different and is quite supple with some reductive notes and hints of broth, prawn heads and seaweed. The palate is medium-bodied, salty and mineral, tasty, ending with a slightly bitter taste.”

89 points *The Wine Advocate*; Issue #216 - December 2014

