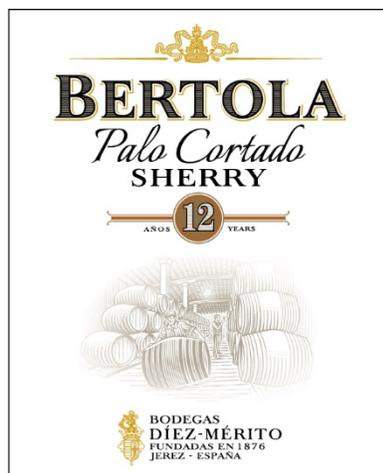


Bertola Palo Cortado 12 Years Old NV (Sherry Wine)



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
Harvest	Hand harvested
Production	Pressed, fermented to dryness and then fortified to 15% alcohol
Aging	Aged under a layer of flor until it naturally diminishes, transferred to a tiny solera of 12 barrels for further aging
UPC / SCC / Pack	8410051073755 / 28410051073759 / 6

Reviews:

“Nutty, biscuity wine with dried herbs, seaweed salinity and orange marmalade character. Searingly dry, marvelous.”

95 points *International Wine Challenge*; Gold Winner 2018

“Golden brown and very expressive on the nose with hazelnut, golden syrup and mixed peel. Lovely tamarind sourness to the finish, very savoury, mushroom sauce finish.”

17/20 points *JancisRobinson.com*; Richard Hemming MW, September 2015

