

Pemartin Amotillado NV

D.O. Jerez - Xeres - Sherry
Grapes: 100% Palomino



INTERNATIONAL WINE CHALLENGE
The world's largest wine competition.

“Salted, caramel nose with caramel with floral uplift. Spanish almonds accompanied by racy acidity and clean celery finish. Tightly round and ready to explode.”



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