

Pemartin Amontillado 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 Pemartín Rodis. In 1819 he built the winery known as El Cuadro, which is still in use to this day.

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 4 years under a layer of flor (yeast), fortified again and oxidatively aged a further 4 years
UPC / SCC / Pack	8410051003752 / 28410051003756 / 6

Reviews:

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

90 points *International Wine Challenge*; Silver Winner 2018

“Textbook amontillado aromas of butter, peanut, caramel and brine precede a fresh high-energy palate that's fueled by acidity. Nutty flavors of toffee include plenty of salt and some smoke, while this finishes long and slightly fiery.”

88 points *Best Buy The Wine Enthusiast*; July 2018

“Rich and nutty, this lovely amontillado smells and tastes of smoked meat, roasted hazelnuts and wild herbs, all with a creamy texture that coats the mouth. Pair it with hearty dishes such as smoked duck.

"What goes perfectly with nibbles and snacks? Sherry, baby." *The Washington Post*, Jan. 10, 2020

★★★ (Exceptional) **Great Value**

