

Pemartin 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 brand Pemartin dates back to 1810 with the planting of a vineyard in the Macharnudo pago by Julian Pemartin Rodis. In 1819 he built the winery known as El Cuadro, which is still in use to this day.

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 4 years under a layer of flor (yeast), raked periodically within a solera of American oak barrels
UPC / SCC / Pack	8410051001758 / 28410051001752 / 6

Reviews:

“Mild aromas of butter, hay and sea water feed into a crisp fresh palate that's punchy and solid. Lightly salted briny white-fruit flavors are classic for a fino, while this offers hints of vanilla and white pepper on the back end.”

89 points *The Wine Enthusiast*; #92 Top 100 Best Buys 2017 - July 2017

“Lemon peel and pith notes are backed by a hint of Brazil nut, ending with salty zip on the finish. Drink now. 5,000 cases made, 100 cases imported”

88 points *Wine Spectator*; August 2020

