

Pemartin Medium NV (Sherry Wine)



Bodegas Díez 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 “Díez Hermanos” to form the DÍEZ-MÉRITO group.

Appellation	Jerez - Xeres - Sherry D.O.
Grapes	85% Palomino (Amontillado), 15% Pedro Ximenez
Altitude / Soil	40 meters / white, lime-rich <i>albariza</i> soil
Farming Methods	Traditional methods, Vegan
Harvest	Hand harvested
Production	This wine is a blend of 85% Amontillado and 15% Pedro Ximenez (PX)
Aging	The Amontillado was aged under flor and oxidatively for more than 4 years, the PX was aged for more than 8 years in the solera and criadera
UPC / SCC / Pack	8410051007750 / 28410051007754 / 6

Tasting Note:

This lightly sweet wine is a blend of two classic styles, Amontillado which is a dry wine which gives a pungent, salty and toasty/nutty scent and Pedro Ximenez which is made from sun-dried grapes and offers deep, luscious aromas and flavors of raisin and dried fig.

Pair this style of wine with winter fruits as oranges or pomegranate, aged cheeses or up your cocktail game by using this as a blending component or base for punch.

