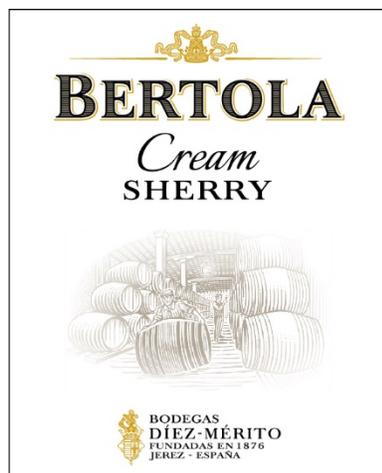


Bertola Cream NV (Sherry Wine)



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	75% Palomino (Oloroso), 25% Pedro Ximenez
Altitude / Soil	40 meters / white, lime-rich <i>albariza</i> soil
Farming Methods	Traditional methods, Vegan
Harvest	Hand harvested, the Pedro Ximenez was sun-dried and partially raisined prior to fermentation
Production	This wine is a blend of 75% Oloroso and 25% Pedro Ximenez (PX)
Aging	The Oloroso was aged oxidatively for more than 12 years, the PX was aged for more than 12 years, then they were blended
UPC / SCC / Pack	8410051051753 / 28410051051757 / 6

Reviews:

“Nuts and dried fruit, Christmas cake, aromas on the nose. Spices, cloves and cinnamon, dried fig, salty caramel and a walnut character. Suffle flavoured finish.”

93 points *International Wine Challenge*; Silver Winner 2018

