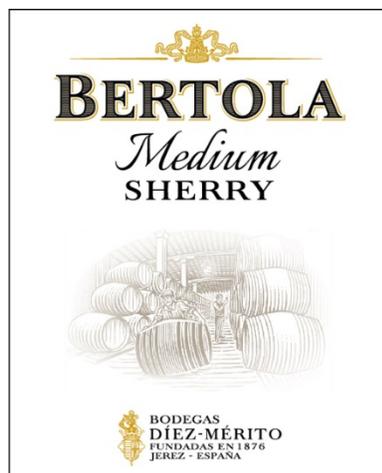


# Bertola Medium (Sherry Wine)



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.

<b>Appellation</b>	Jerez - Xeres - Sherry D.O.
<b>Grapes</b>	85% Palomino (Amontillado), 15% Pedro Ximenez
<b>Altitude / Soil</b>	40 meters / white, lime-rich <i>albariza</i> soil
<b>Farming Methods</b>	Traditional methods, Vegan
<b>Harvest</b>	Hand harvested, the Pedro Ximenez was sun-dried and partially rasined prior to fermentation
<b>Production</b>	This wine is a blend of 85% Amontillado and 15% Pedro Ximenez (PX)
<b>Aging</b>	The Amontillado was aged under flor and oxidatively for more than 12 years, the PX was aged for more than 12 years
<b>UPC / SCC / Pack</b>	8410051052750 / 28410051052754 / 6

## Tasting Note:

This lightly sweet wine is a blend of two classic styles, *Amontillado* and *Pedro Ximenez*, each of which was aged for a minimum of 12 years prior to blend and bottling. It combines the pungent, salty and toasty/nutty scent from the first and deep, concentrated aromas and flavors of raisin and dried fig from the second. 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.

