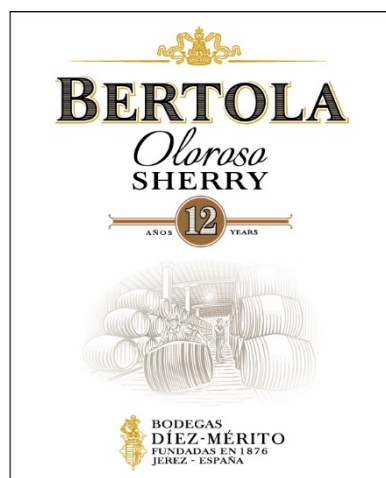


Bertola Oloroso 12 Years Old NV (Sherry Wine)



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	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 17% alcohol
Aging	Aged in a <i>solera</i> of Oloroso for a minimum of 12 years with periodic racking/blending
UPC / SCC / Pack	8410051071751 / 28410051071755 / 6

Reviews:

“Forward in style, with friendly date, seared peach, dried persimmon and walnut husk notes mixed together and pushed by a hint of flattering sweetness. Stays dry in the end. Drink now. 2,800 cases made, 120 cases imported.”

92 points *Wine Spectator*; August 2020

“Intense yeasty salted caramel on the nose. Creamy savoury rich on the palate. Long finish.” **92 points** *International Wine Challenge*; Silver Winner 2018

“Less forthright and outgoing than their Amontillado, though the palate has plenty of concentration and chew. There's a minty hint in there, and some smoke too.”

16/20 points *JancisRobinson.com*; Richard Hemming MW, September 2015

