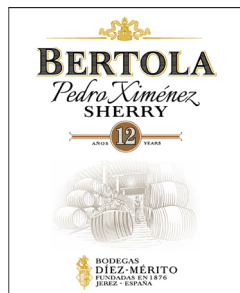


# Bertola Pedro Ximenez 12 Years Old NV (Sherry Wine)



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 “Diez Hermanos” to form the DÍEZ-MÉRITO group.

|                              |   |
|------------------------------|---|
| <b>Appellation</b>           | Jerez - Xeres - Sherry D.O.   |
| <b>Grapes</b>                | 100% Pedro Ximenez  |
| <b>Altitude / Soil</b>       |   |
| <b>Farming Methods</b>       | Traditional methods, Vegan  |
| <b>Harvest</b>               | Hand harvested and sun-dried until partially raisined                       |
| <b>Production</b>            | Pressed and partially fermented, the wine was then fortified to 16% alcohol |
| <b>Aging</b>                 | Aged for more than 12 years in a solera of American oak barrels             |
| <b>UPC / SCC / Pack Size</b> | 8410051072758 / 28410051072752 / 6  |

## Reviews:

“Dates and walnut cake with caramel, burnt toffee apple. Very intense with balanced acidity. Opulent, rich, seductive with a spectacular finish.” **95 points International Wine Challenge;** Gold Winner 2018

“This black-coffee-colored sweet Sherry offers aromas of stewed plum, orange zest, milk chocolate and caramel. Almost syrupy on the palate, it has flavors of dried red and black currants, bergamot, candied violet and milk chocolate. Shimmering acidity stays the course and keeps the powerful sweetness at bay.” **94 points Wine Enthusiast;** Mike DeSimone - Issue May 2023

