

Pemartin 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 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	75% Palomino (Oloroso), 25% Pedro Ximenez
Altitude / Soil	
Farming Methods	Traditional methods, Vegan
Harvest	Hand harvested, the Pedro Ximenez was sun-dried and partially rasined 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 8 years, the PX was aged for more than 8 years, then they were blended
UPC / SCC / Pack	8410051004759 / 28410051004753 / 6

Reviews:

“Smooth, rich and easy on the palate, this is a delicious, balanced Sherry. Its nutty, chocolate, mocha and almond flavors finish like a good cup of coffee.”

91 points *The Wine Enthusiast*; June 2018

“Dark raisins, balancing spices, almond character. Sweet aroma rounded.”

Bronze *International Wine Challenge*; Bronze Winner 2018

