

Pemartin Fino 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	100% Palomino
Altitude / Soil	40 meters / white, lime-rich albariza soil
Farming Methods	Traditional methods, Vegan
Harvest	Hand harvested
Production	Pressed, fermented to dryness and then fortified to 15% alcohol
Aging	Aged for 4 years under a layer of flor (yeast) in the solera and criadera system
UPC/SCC/Pack Size	8410051001758 / 28410051001752 / 6

Reviews:

“Deep straw in the glass, this dry Sherry features aromas of Granny Smith apple, lemon pith, marzipan and a touch of petrol. It is equal parts bright fruit and nutty notes on the palate, with flavors of apricot, grapefruit, hazelnut and slivered almond. Fruit dominates the finish, offering a splash of citrus-laced brightness.” **Best Buy. 88 points Wine Enthusiast;** Mike DeSimone - Issue May 2023

“Lemon peel and pith notes are backed by a hint of Brazil nut, ending with salty zip on the finish. Drink now. 5,000 cases made, 100 cases imported. — JM” **88 points Wine Spectator;** August 2020

