

Pemartin Medium NV

D.O. Jerez - Xeres - Sherry
Grapes: 85% Palomino (Amontillado),
15% Pedro Ximenez



This lightly sweet wine is a blend of two classic styles, *Amontillado* which is a dry wine which gives a pungent, salty and toasty/nutty scent and *Pedro Ximenez* which is made from sun-dried grapes and offers deep, luscious aromas and flavors of raisin and dried fig.

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.



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