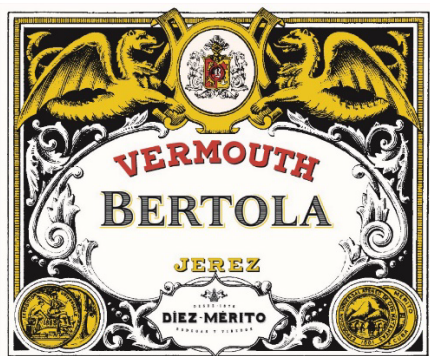


Vermouth Bertola



Bodegas Díez Mérito rescues a traditional recipe from its historical archive to adapt it to a new version of vermouth.

Made through their ancient solerages where their great soleras of Oloroso and Pedro Ximenez sleep in Jerez de la Frontera, Spain.

It was macerated together with botanicals and medicinal plants to give rise to such a complex and excellent vermouth to make the perfect aperitif.

Appellation	Jerez de la Frontera
Grapes	N/A
Altitude / Soil	N/A
Farming Methods	N/A
Harvest	N/A
Production	This vermouth is made with wines of 90% Oloroso and 10% Pedro Ximenez. These wines were aged in the traditional Solera and Criadera system and after blending both wines they were seasoned together with botanicals and medicinal plants; macerated for over 6 months before bottled.
Aging	N/A
UPC / SCC / Pack	8410051074752 / 28410051074756 / 6

Tasting Note:

Clean and bright, mahogany with coppery trim.

We can appreciate characters such as wormwood, nutmeg, citrus like grapefruit, cinnamon, clove, ginger, elderflower or chamomile.

Balanced and round, where at first sensation it is dry intense and deep, to give rise to an accentuated bitterness that combines perfectly with the power of the wines that make it to end with an elegant sweetness.

Serve between 6°C and 8°C with ice and an orange zest accompanied by olives, cheeses or any other type of snack.

