

Pemartin Medium NV (Sherry Wine)



Bodegas Díez 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 Machamudo 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	85% Palomino (Amontillado), 15% Pedro Ximenez
Altitude / Soil	40 meters / white, lime-rich albariza soil
Farming Methods	Traditional methods, Vegan
Harvest	Hand harvested
Production	This wine is a blend of 85% Amontillado and 15% Pedro Ximenez (PX)
Aging	The Amontillado was aged under flor and oxidatively for more than 4 years, the PX was aged for more than 8 years in the solera and criadera
UPC/SCC/Pack Size	8410051007750 / 28410051007754 / 6

Reviews:

“This deep-hued wine has aromas of candied chestnut, dried stone fruit and orange blossom. It offers flavors of holiday fruit-cake, marzipan, chocolate-covered espresso bean and almond blossom. A luminous note of candied orange peel plies the palate from first sip and gently lingers..” **Best Buy. 92 points Wine Enthusiast;** Mike DeSimone - Issue May 2023

