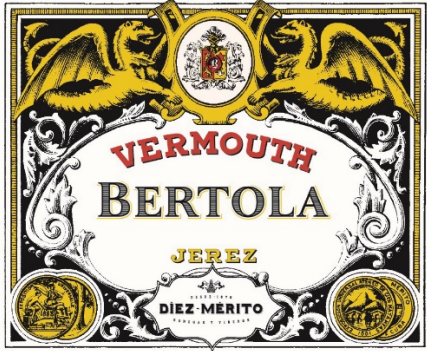


Vermouth Bertola



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	90% Oloroso and 10% Pedro Ximenez
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

Reviews:

“The base is a blend of oloroso and Pedro Ximenez sherries; look for a rich, spiced nose and palate enriched by dried fig, date and raisin, plus plenty of clover honey, vanilla, and baked apple. The lightly bitter finish is enlivened by clove, cinnamon and orange peel. Sip or mix with whiskey or rum.”

95 Points *Wine Enthusiast*; K.N. – Issue: December 2022

