

AMONTILLADO PEMARTÍN

La crianza de este vino tiene sus orígenes en las antiguas bodegas de "José Pemartín & Cia." fundadas en el año 1.810. Elaborado a partir de uvas Palomino, cuyo mosto se encabeza hasta 15° con alcohol vínico, comenzando así la primera fase de crianza bajo velo de flor, lo que le otorga su aroma punzante, afrutado y su finura en paladar. Posteriormente se encabeza de nuevo hasta 18° con alcohol vínico, completándose así su proceso de envejecimiento de forma oxidativa, lo que le da su redondez en boca y nariz así como el color ámbar a caoba.

Clase de vino: Generoso de Licor.

Tipo de vino: Jerez Amontillado.

Variedad de uva: Palomino.

Tierras: Albariza, Jerez Superior.

Vinificación: Prensado continuo.

Fermentación: 1ª tumultuosa, 2ª lenta, a temperatura controlada por sistema de frío entre 22° y 24°C.

Mosto: 11° aproximados.

Encabezado: Con alcohol vínico desde 11° hasta 15°.

Crianza: Biológica, bajo velo de flor y oxidativa hasta 18°.

Vejez: Superior a 3 años, (en Solera y Criaderas)

Madera: Botas de 500 litros de roble americano.

Alcohol final: 18°.

Color: Oro viejo a ámbar.

Aroma: Punzante y atenuado.

Paladar: Suave y ligero.

Consumo: Servir a 14°C aproximados, acompañado de carnes blancas, pescado azul, jamón, quesos curados, etc.

The ageing of this wine has its origins in the former winery (bodega) of José Pemartín & Cia established in 1810. It is produced from Palomino grapes, whose must is fortified up to 15° with wine alcohol. The first ageing is carried out under a layer of yeast called flor, which gives the wine its fruity flavour and fineness on the palate. Once this biological ageing process is complete it is fortified again with wine alcohol up to 18°, going through an oxidation process which completes the ageing. This gives it its roundness on the palate and nose and its old gold to amber colour.

Wine class: generous.

Wine type: amontillado sherry.

Grape variety: Palomino.

Soil: albariza / Jerez Superior.

Wine press: continuous.

Fermentation: at controlled temperature, 22-24°C, by refrigerated system. First week tumultuous and followed by 8 weeks slow.

Alcohol content: the must has approximate 11% alcohol by volume.

Fortification: the alcohol strength is raised from 11% to 15% with wine alcohol.

Ageing: First biological, under a yeast layer, followed by oxidation to 18°.

Age: over 3 years old (in the traditional Jerez system of criaderas and solera).

Barrels: American oak, called butts, capacity 500 litres.

Alcohol content: 18% vol.

Colour: old gold to amber.

Aroma: pungent and smooth.

Palate: mild and light.

Serving: at a temperature of 14°C, ideal with poultry and blue fish, cured ham and mature cheese etc.



"DÍEZ-MÉRITO"
JEREZ

Carretera de Morabita Km. 2
11407 Jerez de la Frontera (Cádiz)
www.diezmerito.com

Teléfono (+34) 956 18 61 12
Fax (+34) 956 30 35 00
e-mail: info@diezmerito.com