

## CREAM 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 17° con alcohol vínico, envejeciendo en botas de roble americano mediante crianza oxidativa durante más de tres años, lo que le otorga su aroma y bouquet punzante y oloroso, añadiéndole posteriormente una pequeña porción de vino Pedro Ximénez que le da suavidad y dulzor en boca. Su color es ámbar a caoba.

Clase de vino: Generoso de Licor.

Tipo de vino: Jerez Cream.

Varietalidad uva: Palomino y P. Ximénez.

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 17°.

Crianza: Oxidativa.

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

Madera: Botas de 500 litros de roble americano.

Aditivos: Mosto concentrado de uva.

Alcohol final: 17°

Color: Caoba oscuro.

Aroma: Punzante con cuerpo.

Paladar: Semi-dulce.

Servir: A 13°C, acompañado de repostería y helados.

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 17° with wine alcohol. It is aged in American oak barrels and the oxidation process lasts for more than 3 years. This gives it its characteristic aromatic and pungent palate and its amber to mahogany colour. The sweetness in this wine comes from the addition of a small amount of Pedro Ximénez raisin. It is amber to mahogany in colour.

Wine class: generous, still wine.

Wine type: cream sherry

Grape variety: Palomino and Pedro Ximénez

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% alc. by volume.

Fortification: the alcohol strength is raised from 11% to 17% with wine alcohol.

Ageing: by oxidation.

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

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

Additives: concentrated grape must

Alcohol content: 17% vol.

Colour: dark mahogany

Aroma: full-bodied, pungent.

Palate: sweet.

Serving: at a temperature of 13°C, ideal as a dessert wine with pastries and ice cream.



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