

FINO 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, envejeciendo mediante crianza biológica bajo velo de flor, lo que le otorga su aroma punzante, delicado y afrutado, seco y ligero en boca y nariz, su color oro pajizo. Consumir preferentemente acompañado de aperitivos, mariscos, etc.

Clase de vino: Generoso.

Tipo de vino: Jerez Fino.

Varietalidad de uva: Palomino Fino.

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.

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

Madera: Botas de 500 litros de roble americano.

Alcohol final: 15°.

Color: Oro pajizo.

Aroma: Punzante, afrutado.

Paladar: Punzante, delicado.

Consumo: Servir a 7°C-9°C aproximados, acompañado de aperitivos, sopas, mariscos, pescados blancos o quesos suaves.

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 ageing is carried out under a layer of yeast called flor, which gives the wine its pungent, delicate, fruity flavour, dry and smooth on both palate and in the nose. Golden straw colour. Serve ideally with tapas and seafood

Wine class: generous.

Wine type: fino sherry.

Grape variety: Palomino fino.

Soil: albariza / Jerez Superior.

Wine press: continuous.

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

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

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

Ageing: biological, under a yeast layer (flor).

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

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

Alcohol content: 15% vol.

Colour: golden straw.

Aroma: pungent, fruity.

Palate: pungent, delicate.

Serving: at a temperature of 7-9°C, ideal with tapas, soups, seafood, white fish and cheese.



"DÍEZ-MÉRITO"
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