

Fino Imperial Amontillado V.O.R.S. NV (Sherry Wine)



Bodegas Diez 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 new millenium saw their release of one of the first commercialized V.O.R.S. wines, the Fino Imperial, new ownership by the Espinosa family of Jerez, and the production of a vermouth, based on a historic recipe.

Appellation	Jerez - Xeres - Sherry D.O.
Grapes	100% Palomino
Altitude / Soil	40 meters / white, lime-rich <i>albariza</i> soil
Farming Methods	Traditional methods, Vegan
Harvest	Hand harvested
Production	Pressed, fermented to dryness and then fortified to 15% alcohol
Aging	Aged in a <i>solera</i> of very old Fino under a layer of flor until it naturally diminishes, for a minimum of thirty years
UPC / SCC / Pack	8410051100505 / 28410051100509 / 6

Reviews:

“Olive oil, iodine, peppery and herbal intensity. Medicinal edge adds some interest. Herbal and super lengthy.” **95 points** *International Wine Challenge*; Gold Winner 2018

“One of the icons and one of the first commercial, high quality old wines, the NV Fino Imperial Amontillado has a little bit of a misleading name as it's really a very old Amontillado that started its life as a Fino aging under 'flor' and then continued its upbringing in an oxidative way. It's sold as a VORS, so it's certified to have at least 30 years of age when bottled. This was one of the oldest and more concentrated wines before the new wave of ultra-old, sharp Amontillados were released. It has a complex nose of hazelnuts with balsamic touches of cigar ash, smoke and orange peel. The palate is quite sharp and light-bodied with a mineral, saline core leading to a very tasty, long and supple finish that is balanced and elegant. A great Amontillado. They release around 1,000 bottles per year. It can be drunk when bought or kept for a long time.” **94 points** *The Wine Advocate*; December 2014

“Old gold colour with a lovely aroma combination of yeast from biological aging and nutty oxidative aromas. The palate has a fresh attack and the broad smooth texture of a long aged wine. There are a raft of flavours from vanilla and caramel through savoury biscuits to dried citrus and nuts. Long and generous finish.” **Silver** *International Wine & Spirits Competition (UK)*; Silver Outstanding 2018

