

Pemartin PX Sherry NV

D.O. Jerez - Xeres - Sherry
Grapes: 100% Pedro Ximenez



The sweetest, richest style of Sherry, made from grapes that have been partially dried in the sun to concentrate their flavors and sugar. It offers an inky dark brown color and rich aromas of raisin, dried fig, coffee, chocolate and a hint of licorice. Pair this with chocolate desserts, caramel desserts like flan, blue cheeses or substitute it for vermouth in your favorite cocktail recipe.



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