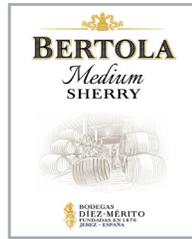


Bertola Medium Sherry NV

D.O. Jerez - Xeres - Sherry
Grapes: 85% Palomino (Amontillado),
15% Pedro Ximenez



This lightly sweet blend combines the pungent, salty and toasty/nutty scent from *Amontillado* and deep, concentrated aromas and flavors of raisin and dried fig from *Pedro Ximenez*.

Pair this style of wine with winter fruits as oranges or pomegranate, aged cheeses or up your cocktail game by using this as a blending component or base for punch.

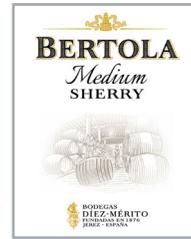


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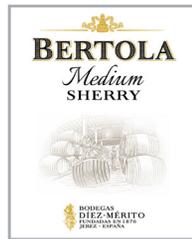


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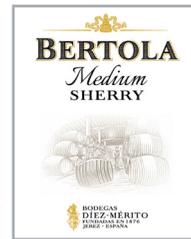


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