

Enhamistas



PM SPIRITS AMONTILLADO

ORIGIN -

Jerez de la Frontera

STYLE

Amontillado

AGING

8-10 years under flor, and then more oxidatively.

VINIFICATION

N/A

VINEYARD

N/A

GRAPES

100% Palomino Fino

SERVING TEMP

Cold, but leaning towards cellar Temperature.



No, your eyes are not deceiving you. The spirit nerds at PM Spirits have bottled some Sherry. Why? Because we like Sherry too.

We're fortunate to be friends with some of the most respected folks in the Sherry industry, and during our travels to Jerez for work on the *Navazos Palazzi* brand, we would constantly be drinking some of the most incredible Sherry. We thought - why not blend and bottle some of these extraordinary casks and bring them back to the US? So that's what we did.

With the expert help of our dear friend Eduardo Ojeda - chief winemaker at *Valdespino* and *La Guita* for decades, co-owner of cult sherry bottlers *Equipo Navazos*, and senior advisor to *Grupo Estévez*, perhaps the most revered Sherry bodega in Spain -we have bottled four expressions of the finest fortified wine that Jerez has to offer

This Amontillado Sherry is a blend of several casks from *criaderas* housed at a highly respected *bodega* with roots in the late 1800s. The wine is selected for its finesse after fermentation, is fortified to 15% abv, and then ages under *flor* for 8-10 years. The wine then loses its flor and ages several more years oxidatively.