LUSTAU ALMACENISTA®



JOSÉ LUIS GONZÁLEZ OBREGÓN

OLOROSO DEL PUERTO

VARIETY

100% Palomino

AGING

The Solera of this Fino consists of 110 casks which are aged in José Luis González Obregón's bodegas in El Puerto de Santa María.

TASTING NOTES

Mahogany in colour, with khaki hints. Fragrant, concentrated with smoky wood aromas. A complex truffle flavour, with dark chocolate and spice notes, with a long, clean aftertaste.

TO SERVE

Serve at 13 – 14°C /**55 - 57°F**/. Serve with roasted almonds, olives, matured cheeses, or to accompany **game dishes** and red meats.







Alcohol 20% Average age 12 years

Aging location

Sanlúcar

El Puerto

Jerez

Dry

