



VINOS SINGULARES

PEDRO XIMÉNEZ MURILLO

VARIETY

100% **Pedro Ximénez**

AGING

A special selection made by our former Cellar Master, **Juan Fuentes**, from the best casks of a very old Solera of Pedro Ximénez, bottled in **1996** to commemorate the centenary of Bodegas Lustau. Production is limited to one bottling per year.

TASTING NOTES

Deep **dark brown** color, opaque and viscous. Marmalade and **prune aromas**, bursting with flavors of **ripe fruit**, liquorice and molasses. Rich and velvety on the palate, well balanced, with a **long finish** showing the wine's great age.

TO SERVE

Serve at 10 – 12°C / **50 – 54 °F**/. Serve with rich desserts, **cakes** and **pastries**, or pour a little over the best quality vanilla ice-cream. This wine can also accompany a cheese course.



<p>Alcohol 18.5%</p>	<p>Average age 19 years</p>	<p>Aging location Sanlúcar El Puerto  Jerez</p>	<p>Very sweet • • • • ●</p>
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