



LUSTAU VERMUT

ROJO

BASE

Amontillado & Pedro Ximénez

AGING

A **perfect blend** of two wines each aged individually in the traditional, authentic Jerez "Solera y Criaderas": An **Amontillado**, dry and nutty, with character. A **Pedro Ximénez**, sweet, intense and velvety.

TASTING NOTES

Mahogany in color with reddish hues. Sweet aromas of **ripe fruit** mingle with hints of citrus fruit and herbaceous notes, over a smoked wood base. On the palate it is **flavorsome**, velvety and **balanced**. A bitter finish, with a delicate and distinctive nutty aftertaste.

TO SERVE

Serve between 7 - 9°C / **44 - 48°F** / on **the rocks** and garnish it with an **orange peel**. The **perfect apéritif** if accompanied with olives, nuts or any snacks.



Alcohol
15%

Key Botanicals
Wormwood, sage, coriander
seeds and orange peel.

Enjoy
On the rocks and garnish it
with an orange peel.

Sweet • • ● •