

30
YEARS OLD

LUSTAU

Very Old Rare Sherry

VORS



LUSTAU
V.O.R.S.

AMONTILLADO

VARIETY

100% **Palomino**

AGING

Lustau VORS (Very Old Rare Sherry) Amontillado has its origins in the searching and selecting process that **Manuel Lozano**, former Cellar Master of Lustau, made among the oldest solera casks of this wine. This amontillado comes from a selection of **8 casks**.

TASTING NOTES

Dark amber in color with aromas reminiscent of **butterscotch**, **noble wood**, old leather and furniture polish. Concentrated nose of **dried dark fruits**, and candied peel. Savory, **almost saline**, dry, fresh and invigorating on the palate. Warming and **concentrated flavors** with a balanced elegant length. Very pleasing mouthfeel, typical of the **concentration** found in the amontillados of such long aging.

TO SERVE

Serve at 13 – 14°C. /**55-57°F**/ in a proper glass. We suggest enjoying it slowly, appreciating the wine aromas and sensations.



Alcohol
20,5%

Average
age
+30 years

Solera
1/8

Dry • • •