



LUSTAU V.O.R.S.

CREAM

VARIETY

80% oloroso + 20% pedro ximénez

AGING

Lustau VORS (Very Old Rare Sherry) Cream has its origins in the searching and blending process that **Sergio Martinez**, Cellar Master of Lustau, made among the greatest wines of Lustau. This cream **exclusively** comes from **only one cask.**

TASTING NOTES

Old gold color with coppery hues.
This wine has a pronounced and complex nose, with aromas of nougat, orange peel, roasted coffee beans, dried apricots and plums. Smooth and rich in the beginning, intense and mouth filling with reminiscent of old brandy on the palate, due to its great concentration.

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% Average age +30 years

Solera 1/1

Sweet • • •