



**LUSTAU
SOLERA
FAMILIAR**

**PALO CORTADO
PENÍNSULA**

VARIETY

100% **Palomino**

AGING

This exceptional sherry brings together the **finesse and delicacy** of an **Amontillado** with the richness and **body** of an **Oloroso**. An extremely versatile wine. Aged in Bodega Emperatriz Eugenia in **Jerez de la Frontera**.

TASTING NOTES

Light amber in color. **Nutty** and dry with nuances of vanilla, **mocha** and **dark chocolate**.

Dry and concentrated, this wine has a long and **elegant finish**.

TO SERVE

Serve at 13 – 14°C. /**55 - 57°F**/ Ideal with **artichokes**, consommés, cold and **smoked meats**, foie-gras. It is a perfect wine to accompany **spicy Asian cuisine**.



Alcohol 19%	Average age 12 years /1+11/	Aging location Sanlúcar El Puerto  Jerez	Dry • ● • •
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