



L U S T A U V . O . R . S .

PALO CORTADO

VARIETY

100% Palomino

AGING

Lustau VORS (Very Old Rare Sherry) Palo Cortado 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 palo cortado comes from a selection of **7 casks.**

TASTING NOTES

Coppery topaz in color. Vibrant **pecan nut** aromas. Clean, pure and fresh **fruited nose** with a salinity interwoven. Sweet candied fruit and **spice** lead on the palate with toffee and **citrus notes** broadening the palate. Slightly bitter in the mouth, reminiscent of **dark chocolate and walnuts,** with great length.

TO SERVE

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



FNG

Alcohol 21,5% Average age +30 years

Solera 1/7 Dry • 🔴