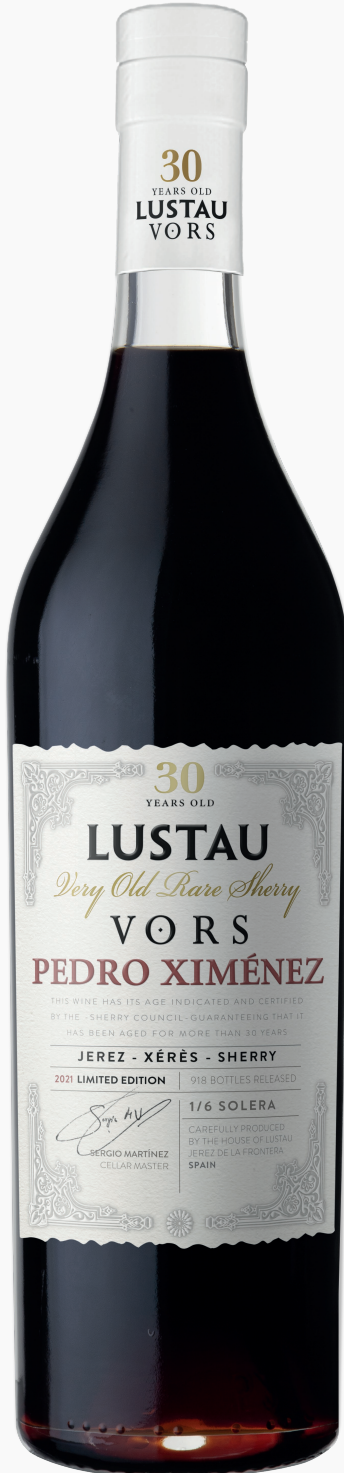


30
YEARS OLD

LUSTAU

Very Old Rare Sherry

VORS



LUSTAU
V.O.R.S.

PEDRO
XIMÉNEZ

VARIETY

100% **Pedro Ximénez**

AGING

Lustau VORS (Very Old Rare Sherry) Pedro Ximénez 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 pedro ximénez comes from a selection of **6 casks**.

TASTING NOTES

Opaque ebony in colour with an **iodine** rim. Complex and fascinating bouquet, bursting with aromas of **dried figs**, dates, **roasted coffee beans**, cocoa and **liquorice**. Creme caramel, **barley sugar** and nutty notes and Christmas **spices** with luscious, sweet richness on the palate. Its **light acidity** leaves the palate clean. Incredibly luscious and dense, but not at all cloying.

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
15%

Average
age
+30 years

Solera
1/6

Dry • • ● •