



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 Martínez**, 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 10 - 12°C. /50-54°F/ in a proper glass. We suggest enjoying it slowly, appreciating the wine aromas and sensations.and sensations.







Alcohol 20%

Bottle 500 ml Average age +30 ayears

Solera 1|1

Sweet •

