



LUSTAU V.O.R.S. OLOROSO

VARIETY

100% palomino

AGING

Lustau VORS (Very Old Rare Sherry) Oloroso 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 oloroso comes from a selection of **9 casks**.

TASTING NOTES

Old gold color with bronze hues. **Endless depth** of fruit and complexity of evolution with **leather** and **varnish** a-plenty. Expansive palate with crunchy walnuts and **marmalade**. Complex and intense mouth filling, reminiscent of **marron glacé** and old brandy, 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 21%

Bottle 500 ml Average age +30 years

Solera 1|9 Dry • • •