



LUSTAU 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°C. /55-57°F/ in a proper glass. We suggest enjoying it slowly, appreciating the wine aromas and sensations.







Alcohol 21.5%

Bottle 500 ml Average age +30 years Solera 1|7

Dry • •