



LUSTAU
SOLERA
FAMILIAR

DELUXE CREAM
CAPATAZ
ANDRÉS

VARIETY

85% Palomino + 15% P. Ximénez

AGING

Each wine of this blend - **oloroso** and **pedro ximénez** wines - is aged individually in its own solera and then are **blended** before bottling in **Jerez de la Frontera**. A tribute to our **Capataz Andrés Pérez**, who worked in Lustau in the **60's** as Cellar Master.

TASTING NOTES

Mahogany colour with coppery reflections. Concentrated aromas of **smoky wood**, dates, **dry figs** and raisins. Fresh, **silky** with a **balanced acidity**.

TO SERVE

Serve at **10 – 12°C. /50 - 54°F**/ This wine is a perfect companion to **light desserts** and cakes, but can also be served with blue **cheeses** or just “**on the rocks**” with an orange slice.

Alcohol 20%	Average age 8 years	Wine profile Velvety, silky wine. Fruity and balanced.	Sweet ● ● ● ●
----------------	---------------------------	--	---------------