

# LUSTAU

## TASTING EXPERIENCE BOX



PRODUCT SHEETS



## LUSTAU SOLERA FAMILIAR

## MANZANILLA PÁPIRUSA

### VARIETY

100% **Palomino**

### AGING

Aged following a **biological aging**, under a veil of yeast called “flor” in the cool, humid, salty air of **Sanlúcar de Barrameda**, a fishing town on the estuary of the Guadalquivir river.

### TASTING NOTES

**Bright yellow color** with golden reflections. This Manzanilla is laced with sea breeze scents and pleasant **chamomile** and flor aromas. **Bone dry and light**, fresh and crisp, with a hint of sea salt on the palate. Delicate and refreshingly acid with a lingering aftertaste.


### TO SERVE

Serve at 7 – 9°C. /**44 - 48°F**/ A perfect **dry aperitif**, but also great with Ibérico ham, salads, fresh seafood, ceviche, **oysters, sishi or sushimi** and fish dishes.



Alcohol  
15%

Average  
age  
5 years

Aging place  
Sanlúcar  
El Puerto  Jerez

Very dry ● ● ● ●



**LUSTAU  
SOLERA  
FAMILIAR**

**FINO  
JARANA**

**VARIETY**

100% **Palomino**

**AGING**

Aged under a **veil of yeast**, called “flor”, in Bodega Las Cruces in **Jerez de la Frontera**. The inland climate in the town of Jerez de la Frontera provides a more rounded and fuller style of wine.

**TASTING NOTES**

**Pale straw** colour with greenish reflections, bright and clean. This is a Jerez style Fino: **fresh, mineral** and pungent on the nose with almonds and bakery notes. **Dry and crisp** on the palate, yet rich and with a full finish.


**TO SERVE**

Serve at 7 – 9°C. /44 - 48°F/ A **perfect dry aperitif**, ideal with fresh **seafood**, smoked salmon and **fish**. Amazing when paired with **Ibérico ham**.



**Alcohol**  
15%

**Average age**  
4 years

**Aging location**  
Sanlúcar El Puerto  Jerez

**Very dry** ● ● ● ●



EST. 1896

# LUSTAU



## LUSTAU SOLERA FAMILIAR

## AMONTILLADO LOS ARCOS

### VARIETY

100% **Palomino**

### AGING

Aged for equal periods under “flor” and in contact with the oxygen, in Bodega Emperatriz Eugenia in **Jerez de la Frontera**.

### TASTING NOTES

This dry Amontillado acquires a **genuine**, rich and nutty flavor through years of aging. **Amber** in colour, with **hazelnut aromas** on the nose. **Light, soft** and round on the palate, with a long aftertaste.

### TO SERVE

Serve at 13 – 14°C. /**55 - 57°F**/ Pair it with **artichokes**, **consommés**, cold and **smoked meats**, even rich flavored fish dishes. It is a perfect wine to accompany **spicy Asian cuisine**.



<b>Alcohol</b> 18.5%	<b>Average age</b> 8 years /4+4/	<b>Aging location</b> Sanlúcar El Puerto  Jerez	<b>Dry</b> • ● • •
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**LUSTAU  
SOLERA  
FAMILIAR**

**PALO CORTADO  
PENÍNSULA**

**VARIETY**

100% **Palomino**

**AGING**

This exceptional sherry brings together the **finesse and delicacy** of an **Amontillado** with the richness and **body** of an **Oloroso**. An extremely versatile wine. Aged in Bodega Emperatriz Eugenia in **Jerez de la Frontera**.

**TASTING NOTES**

**Light amber** in color. **Nutty** and dry with nuances of vanilla, **mocha** and **dark chocolate**.

**Dry** and concentrated, this wine has a long and **elegant finish**.

**TO SERVE**

Serve at 13 – 14°C. /**55 - 57°F**/ Ideal with **artichokes**, consommés, cold and **smoked meats**, foie-gras. It is a perfect wine to accompany **spicy Asian cuisine**.



<b>Alcohol</b> 19%	<b>Average age</b> 12 years /1+11/	<b>Aging location</b> Sanlúcar El Puerto  Jerez	<b>Dry</b> • ● • •
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**LUSTAU  
SOLERA  
FAMILIAR**

**OLOROSO  
DON NUÑO**

**VARIETY**

100% **Palomino**

**AGING**

Aged following an oxidative aging for **12 years** in Bodega La Campana in **Jerez de la Frontera**.

**TASTING NOTES**


**Dark bronze** colour with golden rim. Pungent **nutty aromas** with a smoky wood background. Rich flavors of **bitter chocolate**, walnuts and **baked chestnuts**.

This Oloroso wine has an intense, concentrated aftertaste, lightened by a **tangy acidity**.

**TO SERVE**

Serve at 13 – 14°C. /**55 - 57°F**/ Pair it with hard or matured cheeses and **red meats**. Ideal with game dishes, stews and other rich meat dishes. It is also a perfect digestive.



<p><b>Alcohol</b> 20%</p>	<p><b>Average age</b> 12 years</p>	<p><b>Aging location</b> Sanlúcar El Puerto  Jerez</p>	<p><b>Dry</b> • ● • •</p>
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**LUSTAU  
SOLERA  
FAMILIAR**

**PEDRO  
XIMÉNEZ  
SAN EMILIO**

**VARIETY**

100% **Pedro Ximénez**

**AGING**

**Pedro Ximénez** grapes are laid out in the sun after picking until they are **practically raisins**. After that the fermentation starts slowly and its halted to maintain all the natural sugars. The resulting wine ages in for **12 years** in contact with the air in **Jerez de la Frontera**.


**TASTING NOTES**

**Ebony** in color with iodine highlights. The aromas are **reminiscent of figs**, raisins and dates. Enormously **sweet**, **velvety** and soft on the palate, well balanced, with a **very long finish**.

**TO SERVE**

Serve at 10 – 12°C. / **50 - 54°F** / Serve with rich desserts, **cakes** and pastries, or pour over **vanilla ice cream**. Perfect companion to for strong **blue cheeses**. Ideal as a digestive.



<p><b>Alcohol</b> 17%</p>	<p><b>Average age</b> 12 years</p>	<p><b>Aging location</b> Sanlúcar El Puerto  Jerez</p>	<p><b>Very sweet</b> • • • ●</p>
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