



EST. 1896

LUSTAU



AMONTILLADO BOTAINA

Variety

100% Palomino

Aging

This wine originates from a historic **solera established in 1918** by the **House of Domecq**, which Lustau has been **perfecting since 2008**, turning it into one of the most distinctive and **highly awarded amontillados** of the region. The current solera comprises only **15 casks**, with only **one annual bottling**.

Tasting notes

Intense, **bright topaz color**. On the nose, it is **complex** and **expressive**, revealing notes of spices, hazelnuts and candied orange peel, seamlessly integrated over an elegant background of smoky woods. On the palate it is incisive and **full of character**, with impressive breadth and a firm, well-balanced texture. Bone-dry and vigorous, it finishes **long and elegant**, with subtle echoes of its biological aging.

To serve

Serve at **13-14 °C / 55-57 °F**. An excellent pairing with consommés, foie gras, cold cuts or smoked meats, cheese boards, and fuller-flavored fish or seafood. It also pairs exceptionally well with highly spiced dishes.



Alcohol 20% Abv.	Average age 15 years (5+10)	Saca (Edition) 2026 3,996 bottles	En rama Yes	Dry	• ● • •
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