

LUSTAU

ALMACENISTA®



JOSÉ LUIS
GONZÁLEZ
OBREGÓN

FINO
DEL PUERTO

VARIETY

100% Palomino

AGING

The Solera of this Fino consists of **143 casks** which are aged in **José Luis González Obregón's** bodegas in **El Puerto de Santa María**.

TASTING NOTES

Pale straw in colour; full of "flor" and **diesel-like aromas** on the nose, with **iodine** hints. Light, dry and tangy on the palate with a **nutty** and lingering aftertaste.

TO SERVE

Serve at 7 – 9°C /44 - 48°F/. Excellent as an **aperitif** with Ibérico ham, cheese, almonds or olives. Ideal with **fresh fish**, shell fish or **oysters**.



Alcohol	Density	pH	Volatile Acidity	Total Acidity	Residual Sugar	Average Age
15%	0.985	3.0	0.2	4.50	1	5 years