



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	Density	pH	Volatile Acidity	Total Acidity	Residual Sugar	Average Age
20%	1.033	3,1	0.5	5.00	132	8 years