



**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.



Alcohol	Density	pH	Volatile Acidity	Total Acidity	Residual Sugar	Average Age
20%	0.9845	3.2	0.80	6,00	6	12 years