



# 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**.





Azúcar Acidez Acidez Vejez Volátil Residual Alcohol Densidad Total Media рΗ 12 years /1+11/19% 0.9840 3.1 0.60 6.00 6