



EST. 1896

LUSTAU



VINTAGE SERIES

AÑADA 1992

VARIETY

100% **Palomino**. An unusual way of understanding Sherry wines, through a **lesser-known facet** of the Palomino grape.

AGING

Late harvest wine matured for 27 years in ex-Oloroso Sherry casks following a **static**, oxidative aging. The **4.878** bottles were released in **Summer 2019** when the wine has reached its peak.

TASTING NOTES

Complex, intense and fragrant, with **dried tobacco leaves**, leather and walnut aromas. Reminiscent of **marron glacé** on the palate, due to its great concentration. Rich and mellow, with a clean acidity and a slightly bitter finish. **Nougat and candied orange zest** aromas over a toasted background.

TO SERVE

Serve at 10 – 12°C /50 – 54 °F/. This is a superb wine to accompany **foie gras**, light desserts, **cakes**, **soft cheeses** or nuts.



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Alcohol	Density	pH	Volatile Acidity	Total Acidity	Residual Sugar	Total Age
20%	1,05	3,08	1,08	7,44	190	27 years