



LUSTAU SOLERA FAMILIAR

FINO DEL PUERTO

VARIETY

100% Palomino

AGING

Aged following a **biological aging** in the cool and humid air of the port town of *El Puerto de Santa María*, where the flor grows in ideal environmental conditions.

TASTING NOTES

Pale straw colour, dry, light and smooth. This Fino is laced with scents of the **sea** and profound "flor" aromas. **Clean** and **fresh**, with a slight taste of tangy yeast.

TO SERVE

Serve at $7 - 9^{\circ}$ C. /44 - 48°F/ An excellent aperitif or accompaniment to "tapas" such as ibérico ham, almonds or cheese. Try it also with seafood, sushi and sashimi.







Volatile Total Residual **Average** Alcohol Acidity **Acidity** Sugar **Density** рΗ Age 15% 0.9845 3.0 0.20 4.50 5 years