LUSTAU

LUSTAU 'JARANA' JEREZ FINO SHERRY

JEREZ · ANDALUCIA · SPAIN · EUROPE

TECHNICAL DETAILS

The Estate

During the early years, Bodegas Lustau operated as an 'Almacenista'. The Lustau family began bottling their own sherries and exporting by 1950. In the 1980s they expanded their range and introduced the Almacenista range concept of buying and maturing casks from small bodegas to share excellent quality names and styles with enthusiasts around the world. In 1990 the winery was bought by the family-owned Louis Caballero group. Bodegas Lustau is considered a world-class benchmark for top-quality wines. Lustau produces all styles of sherry, from Manzanilla through to Pedro Ximénez, as well as special bottlings, single cask, VOS and VORS sherries.

Wine Making

Aged under a veil of yeast, called "flor", in Bodega Las Cruces in Jerez de la Frontera. The inland climate in the town of Jerez de la Frontera provides a more rounded and fuller style of wine.

Food Suggestions

Pairs well with a perfect dry aperitif, ideal with fresh seafood, smoked salmon and fish. Amazing when paired with Ibérico ham.

TASTING NOTES

Pale straw colour with greenish reflections, bright and clean. This is a Jerez style Fino: fresh, mineral and pungent on the nose with almonds and bakery notes. Dry and crisp on the palate, yet rich and with a full finish.

100% Palomino grape blend. This wine contains allergens, sulfites.



Muy seco - Very dry

JEREZ-XÉRÈS-SHERRY

LUSTAU SOLERA FAMILIAR

ATTRIBUTES

- Available Size: 750mL (12 pc)
- ABV%: 15
- Class: Fortified **REVIEWS**

2020 International Wine Challenge | Silver 2018 Decanter World Wines Awards | Silver 2017 International Wine Challenge | Gold

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VINTAGEIMPORTS

Importer & Distributor of Wines & Sirits

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This Wine



