



**LUSTAU
SOLERA
FAMILIAR**

**AMONTILLADO
LOS ARCOS**

VARIETY

100% **Palomino**

AGING

Aged for equal periods under “flor” and in contact with the oxygen, in Bodega Emperatriz Eugenia in **Jerez de la Frontera**.

TASTING NOTES

This dry Amontillado acquires a **genuine**, rich and nutty flavor through years of aging. **Amber** in colour, with **hazelnut aromas** on the nose. **Light, soft** and round on the palate, with a long aftertaste.

TO SERVE

Serve at 13 – 14°C. / **55 - 57°F**/ Pair it with **artichokes**, **consommés**, cold and **smoked meats**, even rich flavored fish dishes. It is a perfect wine to accompany **spicy Asian cuisine**.



<p>Alcohol 18,5%</p>	<p>Average age 8 years /4+4/</p>	<p>Aging place Sanlúcar El Puerto  Jerez</p>	<p>Dry • • ● • •</p>
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