



**LUSTAU  
SOLERA  
FAMILIAR**

**FINO  
JARANA**

**VARIETY**

100% **Palomino**

**AGING**

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.

**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.

**TO SERVE**

Serve at 7 – 9°C. /44 - 48°F/ A **perfect dry aperitif**, ideal with fresh **seafood**, smoked salmon and **fish**. Amazing when paired with **Ibérico ham**.



**Alcohol**  
15%

**Average age**  
4 years

**Aging place**  
Sanlúcar El Puerto  Jerez

**Very dry** ● ● ● ●