



**LUSTAU
SOLERA
FAMILIAR**

**MANZANILLA
PÁPIRUSA**

VARIETY

100% **Palomino**

AGING

Aged following a **biological aging**, under a veil of yeast called “flor” in the cool, humid, salty air of **Sanlúcar de Barrameda**, a fishing town on the estuary of the Guadalquivir river.

TASTING NOTES

Bright yellow color with golden reflections. This Manzanilla is laced with sea breeze scents and pleasant **chamomile** and flor aromas. **Bone dry and light**, fresh and crisp, with a hint of sea salt on the palate. Delicate and refreshingly acid with a lingering aftertaste.

TO SERVE

Serve at 7 – 9°C. /**44 - 48°F**/ A perfect **dry aperitif**, but also great with Ibérico ham, salads, fresh seafood, ceviche, **oysters, sishi or sushimi** and fish dishes.



Alcohol 15%	Average age 5 years	Aging place Sanlúcar El Puerto  Jerez	Very dry ● ● ● ●
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