



EST. 1896

LUSTAU

FINE SELECTED WINES

3 En Rama FINO

DE EL PUERTO DE SANTA MARÍA



GRAPE VARIETY

Palomino Fino.

BOTTLING DATE

Spring 2015

AGEING

The mild weather all year round in El Puerto has a crucial influence on Finos. The “Flor” grows in ideal environmental conditions. Only two casks of Puerto Fino from a Solera of 347 butts have been set aside by our Capataz Manuel Lozano to be bottled, chosen for their delicacy.

PRESENTATION

Exclusive Lustau bottle of 50cl.

TASTING NOTES

Fino del Puerto en Rama has a pale gold colour with bright yellow reflections. Its yeasty “Flor” aromas join with scents of roasted almonds and pungent smoked wood. The wine has a very complex, mineral palate with an appealing acidity on the finish.

TO SERVE

Serve well chilled (7-9°C) A perfect dry apéritif, as well as an ideal pair to "tapas", fresh seafood, smoked salmon and fish dishes.