



EST. 1896

LUSTAU

FINE SELECTED WINES

3 En Rama

MANZANILLA
DE SANLÚCAR DE BARRAMEDA



GRAPE VARIETY *Palomino Fino.*

BOTTLING DATE *Spring 2015*

AGEING *The microclimate in Sanlúcar de Barrameda impregnates the yeast growing on the surface of the Manzanilla with a rare sea salt character. Only two casks from a Solera of 135 butts have been set aside by our Capataz Manuel Lozano to be bottled, chosen for their delicate and rare characteristics.*

PRESENTATION *Exclusive Lustau bottle of 50cl.*

TASTING NOTES *Manzanilla de Sanlúcar en Rama shows an elegant straw colour with golden hints. It has bakery and camomile aromas and a mineral background. On the palate it is deliciously long, crisp and almost saline.*

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.*