



EST. 1896

LUSTAU

THE BEST SHERRY IN THE WORLD®

AMONTILLADO DEL PUERTO

Almacenista José Luis González Obregón



GRAPE VARIETY

Palomino Fino

AGEING

Aged in American oak casks in the traditional Solera System in the cool, humid, coastal air of El Puerto de Santa María. The fully mature wine comprises just 10 casks.

PRESENTATION

Exclusive Lustau bottle, 50 cl.

TASTING NOTES

Of tawny gold colour, this elegant and classic Amontillado is pungent and aromatic, with oaky notes. Nutty on the palate with a hint of sweetness and a lingering dry finish.

TO SERVE

Serve between 14-15°C as an apéritif, with "tapas" and nuts, or to accompany dishes such as consommés, foie-gras, cold and smoked meats, a cheeseboard, and even rich flavoured fish or seafood dishes. It is a wine that pairs perfectly with spicy Asian cuisine.

*Silver Medal at the International Wine Challenge 2014
Silver Medal at the International Wine & Spirit Competition 2014
92 points Parker*

Alcohol	Density	pH	Volatile acidity	Total acidity	Residual Sugar	Average Age
18.5	0.984	3.2	0.6	6	6	5