



EST. 1896

LUSTAU

THE BEST SHERRY IN THE WORLD®

FINO 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.

PRESENTATION

Exclusive Lustau bottle, 50 cl.

TASTING NOTES

Pale and straw-coloured; light, dry and tangy, delicate on the palate. Full on "flor" aromas, with fresh smells of the sea.

TO SERVE

Serve at 7-9°C. Once opened, treat it as you would a white wine. Keep in the refrigerator, but consume within a few days for optimum freshness. Serve as an apéritif with "serrano" ham, cheese, almonds or olives. Ideal with fresh fish, shell fish or oysters.

93 points Wine Spectator

Alcohol	Density	pH	Volatile acidity	Total acidity	Residual Sugar	Average Age
15	0.985	3	0.2	4	1	4