

30  
YEARS OLD

# LUSTAU

*Very Old Rare Sherry*  
V O R S



LUSTAU  
V.O.R.S.

CREAM

## VARIETY

80% **oloroso** + 20% **pedro ximénez**

## AGING

Lustau VORS (*Very Old Rare Sherry*) Cream has its origins in the searching and blending process that **Sergio Martínez**, Cellar Master of Lustau, made among the greatest wines of Lustau. This cream **exclusively** comes from **only one cask**.

## TASTING NOTES

**Old gold** color with coppery hues. This wine has a pronounced and complex nose, with aromas of **nougat, orange peel**, roasted coffee beans, **dried apricots** and plums. Smooth and rich in the beginning, intense and mouth filling with reminiscent of **old brandy** on the **palate**, due to its great concentration.

## TO SERVE

Serve at 13 – 14°C. /**55-57°F**/ in a proper glass. We suggest enjoying it slowly, appreciating the wine aromas and sensations.

Alcohol	Density	pH	Volatile Acidity	Total Acidity	Residual Sugar	Average Age	Bottles
20%	1.03	3.54	0.78	5.62	116	+30 years	528