



LUSTAU SOLERA FAMILIAR PALO CORTADO PENÍNSULA

VARIETY

100% Palomino

AGING

This exceptional sherry brings together the **finesse** and **delicacy** of an **Amontillado** with the richness and **body** of an **Oloroso**. An extremely versatile wine. Aged in Bodega *Emperatriz Eugenia* in **Jerez de la Frontera**.

TASTING NOTES

Light amber in color. Nutty and dry with nuances of vanilla, mocha and dark chocolate. Dry and concentrated, this wine has

a long and **elegant finish**.

TO SERVE

Serve at 13 – 14°C. **/55 - 57°F/** Ideal with *artichokes*, consommés, cold and **smoked meats**, foie-gras. It is a perfect wine to accompany **spicy Asian cuisine**.



