

LUSTAU

ALMACENISTA®



MANUEL
CUEVAS
JURADO

AMONTILLADO
DE SANLÚCAR

VARIETY

100% **Palomino**

AGING

The Amontillado Solera consists of **21 casks** which are aged in **Manuel Cuevas Jurado's** bodegas in "Calle Trabajadero" (Trabajadero St.) in **Sanlúcar de Barrameda**.

TASTING NOTES

Old gold in colour, this wine has a pungent and **aromatic bouquet**, reminiscent of the sea breeze from the Andalusian coastline. This is a classic Amontillado from Sanlúcar. **Hazelnuts** come forward on the palate, with a light and attractive acidity. This wine is appreciated for its **fineness and elegance**, and has a long, dry finish.

TO SERVE

Serve at 13 – 14°C / **55 - 57°F**/. Serve with tapas or to accompany **consommés**, foie-gras, cured meats, matured cheeses and artichokes. Perfect with a variety of **spicy oriental recipes**.



Alcohol
17,5%

Average
age
12 years/7+5/

Aging place
Sanlúcar
El Puerto  Jerez

Very dry ● ● ● ●