



**LUSTAU
SOLERA
FAMILIAR**

**AMONTILLADO
ESCUADRILLA**

VARIETY

100% **Palomino**

AGING

Aged following a **biological aging** the first part of its life, then passing on to a longer period under **oxidative aging**, inside the Bodega Emperatriz Eugenia in **Jerez de la Frontera**.

TASTING NOTES

Bright amber colour with golden hints. This complex Amontillado shows intense **smoky wood**, and nutty aromas, resulting from years of aging in the bodegas of Jerez. **Dry and elegant** on the palate, with a long **spicy aftertaste**.

TO SERVE

Serve at 13 – 14°C. /**55 - 57°F**/ Pair it with **artichokes**, consommés, cold and **smoked meats**, even rich flavored fish dishes. It is a perfect wine to accompany **spicy Asian cuisine**.



Alcohol 18.5%	Average age 12 years /4+8/	Aging location Sanlúcar El Puerto  Jerez	Dry • ● • •
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