

LUSTAU

ALMACENISTA®



MANUEL
CUEVAS
JURADO

MANZANILLA
PASADA

VARIETY

100% **Palomino**

AGING

The Solera of this Manzanilla Pasada consists of **80 casks**, which are aged in **Manuel Cuevas Jurado's** bodegas in "Calle Trabajadero" (Trabajadero St.) in **Sanlúcar de Barrameda**.

TASTING NOTES

Pale straw colour, this Manzanilla Pasada is delightfully aromatic with reminiscences of green apples and the characteristic hint of sea breeze. Dry, fresh and light, yet with a good body and a refreshing acidity.

TO SERVE

Serve at 7 – 9°C /**44 - 48°F**/. Excellent as an **aperitif**, with tapas such as **almonds** and **olives**, or to accompany fresh seafood, **oysters** and white fish dishes.



Alcohol
17%

Average
age
7 years

Aging location
Sanlúcar
El Puerto  Jerez

Very dry ● ● ● ●