



**LUSTAU
SOLERA
FAMILIAR**

**PEDRO
XIMÉNEZ
SAN EMILIO**

VARIETY

100% **Pedro Ximénez**

AGING

Pedro Ximénez grapes are laid out in the sun after picking until they are **practically raisins**. After that the fermentation starts slowly and its halted to maintain all the natural sugars. The resulting wine ages in for **12 years** in contact with the air in **Jerez de la Frontera**.


TASTING NOTES

Ebony in color with iodine highlights. The aromas are **reminiscent of figs**, raisins and dates. Enormously **sweet**, **velvety** and soft on the palate, well balanced, with a **very long finish**.

TO SERVE

Serve at 10 – 12°C. / **50 - 54°F** / Serve with rich desserts, **cakes** and pastries, or pour over **vanilla ice cream**. Perfect companion to for strong **blue cheeses**. Ideal as a digestive.



<p>Alcohol 17%</p>	<p>Average age 12 years</p>	<p>Aging location Sanlúcar El Puerto  Jerez</p>	<p>Very sweet • • • ●</p>
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