

30  
YEARS OLD

# LUSTAU

*Very Old Rare Sherry*  
VORS



## LUSTAU V.O.R.S. PEDRO XIMÉNEZ

### VARIETY

80% **pedro ximénez**

### AGING

Lustau VORS (Very Old Rare Sherry) Pedro Ximénez has its origins in the searching and selecting process that **Manuel Lozano**, former Cellar Master of Lustau, made among the oldest solera casks of this wine. This pedro ximénez comes from a selection of **6 casks**.

### TASTING NOTES

**Opaque ebony** in color with an **iodine** rim. Complex and fascinating bouquet, bursting with aromas of **dried figs**, dates, **roasted coffee beans**, cocoa and **liquorice**. Creme caramel, **barley sugar** and nutty notes and Christmas **spices** with luscious, sweet richness on the palate. Its **light acidity** leaves the palate clean. Incredibly luscious and dense, but not at all cloying.

### TO SERVE

Serve at **10 – 12°C. /50-54°F/** in a proper glass. We suggest enjoying it slowly, appreciating the wine aromas and sensations.



Alcohol  
15%

Bottle  
500 ml

Average age  
+30 years

Solera  
1|1

Very  
Sweet

