

# LUSTAU

# 125

ANIVERSARIO  
1896-2021



## AMONTILLADO SOLERA DEL CASTILLO

### VARIETY

100% **Palomino**.

### AGING

The coastal town of **El Puerto de Santa María** enjoys mild weather all the year round. This has a crucial influence on wines aged therein. Aged in the cellars of the **Castle of San Marcos**, where its temperature and humidity conditions intensifies the oxidative aging. The **20 solera casks** of Amontillado del Castillo have been aged 4 years under the "flor" and 25 years in contact with the air, of which **17** have been in **static**.

### TASTING NOTES

Intense and vigorous, **extremely complex** and full of nuances. Aromas of furniture polish, varnish and **noble woods** over a background of wafer biscuit, dried fruits and **sweet spices**. On the palate it's sharp, dry, **very saline**, pungent, with plenty of **iodine notes**. A smoky and toasted finish, reminiscent of dried apricots and nougat.

### TO SERVE

Serve at 13 – 14°C. /**55-57°F**/ in a proper glass. We suggest enjoying it **slowly**, appreciating the wine aromas and sensations.

Alcohol	Density	pH	Volatile Acidity	Total Acidity	Residual Sugar	Average Age
21.5%	0.9821	2.98	0.82	7.63	5	30 years