

LUSTAU

125

ANIVERSARIO
1896-2021



AÑADA
1996

VARIETY

100% **Palomino**.

AGING

Jerez de la Frontera. The most inland city of the Triangle. Mild and short winters with few cool nights, and long summers with high temperatures. This wine reveals the **hidden face of the Palomino grape** and echoes of the **harvest**. A **late harvest, vintage wine** aged in ex-oloroso sherry casks that after 25 years yielded only **8** of the original set of **20 casks** that were projected in **1996**.

TASTING NOTES

Intense and fragrant, with aromas of **glazed fruit**, peach and nectarine, **licorice** and hints of **ginger** over a spiced background. Rich and mellow, sweet balsamic. **Cocoa**, sweet spices and quince jelly notes over a syrupy and toasted background. Long and pronounced aftertaste, **balanced and fresh**, due to its pleasant acidity.

TO SERVE

Serve at 10 – 12°C / **50 – 54 °F**/. This is a superb wine to accompany foie gras, light desserts, cakes, soft cheeses or nuts.

Alcohol	Density	pH	Volatile Acidity	Total Acidity	Residual Sugar	Total Age
21%	1.0710	3.16	1.06	7.23	206	25 years