

LUSTAU

125

ANIVERSARIO
1896-2021



MANZANILLA PASADA PAPIRUSA

VARIETY

100% **Palomino**.

AGING

Sanlúcar is located between the estuary of the **Guadalquivir river** and the **Atlantic ocean**. Its microclimate impregnates the “flor” yeast at the surface with a touch of distinctive salinity. **4 bocoyes** are stored at “**Mergelina**”, the most humid, cool and airy cellar of the winery, allowing a **further and longer yeast development** without any young manzanilla addition.

TASTING NOTES

Aromas of **green hay**, star anise and **baked apples**, with dry yellow flowers on the background, and reminiscences of **honey** and **honeycomb**. Surprisingly creamy and unctuous, a **result of its extra aging**. A mature, evocative and irresistible manzanilla pasada.

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**, white fish dishes, smoked salmon or **asparagus**.

Alcohol	Density	pH	Volatile Acidity	Total Acidity	Residual Sugar	Average Age
16%	0.9043	3.47	0.12	3.29	0	8 years