

LUSTAU

ALMACENISTA®



ANTONIO
CABALLERO
Y SOBRINOS

AMONTILLADO
DEL CASTILLO

VARIETY

100% Palomino

AGING

This exclusive solera of Amontillado consists of **38 casks**. It is aged in the cellars of the **Castle of San Marcos** in the coastal town of **El Puerto de Santa María**.

TASTING NOTES

Beautiful bright **amber color** with coppery reflections. This wine shows aromas of **hazelnut praline** and candied orange zest with nuances of furniture polish and **smoked wood** in the background. Dry, **pungent** and **flavorsome**, with refreshing acidity. Enormously nutty with a delicious salty spiced touch and an **extremely long aftertaste**.

TO SERVE

Serve at 13 – 14°C /55 - 57°F/ as an apéritif or to accompany dishes such as consommés, foie-gras, cold and smoked meats, a **cheeseboard**. It is a wine that pairs perfectly with **spicy Asian cuisine**.



Alcohol	Density	pH	Volatile Acidity	Total Acidity	Residual Sugar	Average Age
21%	0.9817	2.92	0.66	6.52	5.5	18 years /4+14/