

LUSTAU

ALMACENISTA®



JOSÉ LUIS
GONZÁLEZ
OBREGÓN

OLOROSO
DEL PUERTO

VARIETY

100% Palomino

AGING

The Solera of this Fino consists of **110 casks** which are aged in **José Luis González Obregón's** bodegas in **El Puerto de Santa María**.

TASTING NOTES

Mahogany in colour, with **khaki** hints. Fragrant, concentrated with **smoky wood aromas**. A complex truffle flavour, with dark chocolate and **spice notes**, with a long, clean aftertaste.

TO SERVE

Serve at 13 – 14°C /55 - 57°F/.
Serve with roasted almonds, olives, matured cheeses, or to accompany **game dishes** and red meats.



Alcohol	Density	pH	Volatile Acidity	Total Acidity	Residual Sugar	Average Age
20%	0.985	3.1	0.80	6.00	6	12 years