

LUSTAU

ALMACENISTA®



JUAN
GARCÍA
JARANA

OLOROSO
PATA DE
GALLINA

VARIETY

100% Palomino

AGING

Its exclusive Solera has only **38 casks**. Aged in the charming bodega "El Aljibe" in **Jerez de la Frontera**. "Pata de Gallina" is the name for wines that display an above average richness and smoothness, due to **high levels of glycerol**.

TASTING NOTES

Dark gold in color, with aromas of dried fruits and **pipe tobacco**. Very concentrated, with a powerful intensity on the palate and a **slightly sweet finish**, found in the oldest soleras of Oloroso sherries.

TO SERVE

Serve at 13 – 14°C /55 - 57°F/ as accompaniment to **partridge, venison** and **wild boar**. Also as a digestive.



Alcohol	Density	pH	Volatile Acidity	Total Acidity	Residual sugar	Average Age
20%	0.986	3.03	0.80	6.00	6	15 years