

# LUSTAU

## ALMACENISTA®



MANUEL  
CUEVAS  
JURADO

AMONTILLADO  
DE SANLÚCAR

### VARIETY

100% Palomino

### AGING

The Amontillado Solera consists of **21 casks** which are aged in **Manuel Cuevas Jurado's** bodegas in "Calle Trabajadero" (Trabajadero St.) in **Sanlúcar de Barrameda**.

### TASTING NOTES

**Old gold** in colour, this wine has a pungent and **aromatic bouquet**, reminiscent of the sea breeze from the Andalusian coastline. This is a classic Amontillado from Sanlúcar. **Hazelnuts** come forward on the palate, with a light and attractive acidity. This wine is appreciated for its **fineness** and **elegance**, and has a long, dry finish.

### TO SERVE

Serve at 13 – 14°C /55 - 57°F/.  
Serve with tapas or to accompany **consommés**, foie-gras, cured meats, matured cheeses and **artichokes**. Perfect with a variety of **spicy oriental recipes**.



Alcohol	Density	pH	Volatile Acidity	Total Acidity	Residual Sugar	Average Age
17,5%	0.984	3.1	0.5	5.55	6	12 years /7+5/