

LUSTAU

ALMACENISTA®



MANUEL
CUEVAS
JURADO

MANZANILLA
PASADA

VARIETY

100% Palomino

AGING

The Solera of this Manzanilla Pasada consists of **80 casks**, which are aged in **Manuel Cuevas Jurado's** bodegas in "Calle Trabajadero" (Trabajadero St.) in **Sanlúcar de Barrameda**.

TASTING NOTES

Pale straw colour, this Manzanilla Pasada is **delightfully aromatic** with reminiscences of green apples and the characteristic hint of **sea breeze**. Dry, fresh and light, yet with a good body and a **refreshing acidity**.

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** and white fish dishes.



Alcohol 17%	Density 0.9825	pH 3.41	Volatile Acidity 0.24	Total Acidity 4.29	Residual Sugar 1	Average Age 7 years
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