



LUSTAU V.O.R.S.

OLOROSO

VARIETY

100% Palomino

AGING

Lustau VORS (Very Old Rare Sherry) Oloroso has its origins in the searching and selecting process that **Manuel Lozano**, former Cellar Master of Lustau, made among the oldest solera casks of this wine. This oloroso comes from a selection of **9 casks**.

TASTING NOTES

Old gold color with bronze hues. Endless depth of fruit and complexity of evolution with leather and varnish a-plenty. Expansive palate with crunchy walnuts and marmalade. Complex and intense mouth filling, reminiscent of marron glacé and old brandy, due to its great concentration.

TO SERVE

Serve at 13 – 14°C. **/55-57°F/** in a proper glass. We suggest enjoying it slowly, appreciating the wine aromas and sensations.









			Volatile	Total	Residual	Average	
Alcohol	Density	рН	Acidity	Acidity	Sugar	Age	Bottles
21.5%	0.99	3.1	0.84	8.94	8	+30 years	900