

30
YEARS OLD

LUSTAU

Very Old Rare Sherry

V O R S



LUSTAU
V.O.R.S.

PEDRO
XIMÉNEZ

VARIETY

100% **Pedro Ximénez**

AGING

Lustau VORS (*Very Old Rare Sherry*) Pedro Ximénez 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 pedro ximénez comes from a selection of 6 **casks**.

TASTING NOTES

Opaque ebony in colour with an **iodine** rim. Complex and fascinating bouquet, bursting with aromas of **dried figs**, dates, **roasted coffee beans**, cocoa and **liquorice**. Creme caramel, **barley sugar** and nutty notes and Christmas **spices** with luscious, sweet richness on the palate. Its **light acidity** leaves the palate clean. Incredibly luscious and dense, but not at all cloying.

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.



Alcohol	Density	pH	Volatile Acidity	Total Acidity	Residual Sugar	Average Age	Bottles
15%	1.15	4.08	1.05	6.25	430	+30 years	918