



EST. 1896

LUSTAU

FINE SELECTED WINES



Vintage Sherry AÑADA 2000

Variety

Palomino Grape, An unusual way of understanding Sherry wines, through a lesser-known facet of the Palomino grape.

Ageing

Late harvest wine matured for 17 years in ex-Oloroso Sherry casks following a static, oxidative ageing. The **5.700 bottles** were released in July 2017 when the wine has reached its peak.

Presentation

Exclusive bottle, 50 cl.

Tasting Notes

Dried tobacco leaves, leather and dry figs on the nose. **Rich, sweet and nutty** on the palate, over an orange blossom background with **marzipan nuances**.

To Serve

Serve slightly chilled, between **10–12°C**, (50–54°F). This is a superb wine to accompany foie-gras, light desserts, cakes, soft cheeses or nuts.



Alcohol
20,5% Vol.

Density
1,05

pH
3,04

Volatile acidity
0,78

Total Acidity
7,27

Residual Sugar
210

Age
17 years