



EST. 1896

LUSTAU



VINTAGE SERIES

AÑADA 2002

VARIETY

100% **Palomino**. An unusual way of understanding Sherry wines, through a **lesser-known facet** of the Palomino grape.

AGING

Late harvest wine matured for 17 years in ex-Oloroso Sherry casks following a **static**, oxidative aging. The **5.982** bottles were released in **Winter 2019** when the wine has reached its peak.

TASTING NOTES

Intense and fragrant, with **walnut**, **dried apricots**, tobacco leaves and nougat aromas. **Rich and mellow**, with a clean acidity and a slightly bitter finish. **Candied orange zest** and **baked apple** notes over a toasted background.

TO SERVE

Serve at 10 – 12°C /50 – 54 °F/. This is a superb wine to accompany **foie gras**, light desserts, **cakes**, **soft cheeses** or nuts.



Alcohol 18,5%	Density 1.084	pH 3,0	Volatile Acidity 0.60	Total Acidity 6.41	Residual Sugar 260	Total Age 17 years
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