



**LUSTAU
SOLERA
FAMILIAR**

**AMONTILLADO
ESCUADRILLA**

VARIETY

100% **Palomino**

AGING

Aged following a **biological aging** the first part of its life, then passing on to a longer period under **oxidative aging**, inside the Bodega *Emperatriz Eugenia* in **Jerez de la Frontera**.

TASTING NOTES

Bright amber colour with golden hints. This complex Amontillado shows intense **smoky wood**, and nutty aromas, resulting from years of aging in the bodegas of Jerez. **Dry and elegant** on the palate, with a long **spicy aftertaste**.

TO SERVE

Serve at 13 – 14°C. /55 - 57°F/
Pair it with **artichokes**, consommés, cold and **smoked meats**, even rich flavored fish dishes. It is a perfect wine to accompany **spicy Asian cuisine**.



Alcohol	Density	pH	Volatile Acidity	Total Acidity	Residual Sugar	Average Age
18,5%	0.9835	3.1	0.50	6.00	6	12 years /4+8/