



**LUSTAU
SOLERA
FAMILIAR**

**FINO
JARANA**

VARIETY

100% **Palomino**

AGING

Aged under a **veil of yeast**, called "flor", in Bodega *Las Cruces* in **Jerez de la Frontera**. The inland climate in the town of Jerez de la Frontera provides a more rounded and fuller style of wine.

TASTING NOTES

Pale straw colour with greenish reflections, bright and clean. This is a Jerez style Fino: **fresh, mineral** and pungent on the nose with almonds and bakery notes. **Dry and crisp** on the palate, yet rich and with a full finish.

TO SERVE

Serve at 7 – 9°C. /44 - 48°F/ A **perfect dry aperitif**, ideal with fresh **seafood**, smoked salmon and **fish**. Amazing when paired with **Ibérico ham**.



Alcohol	Density	pH	Volatile Acidity	Total Acidity	Residual Sugar	Average Age
15%	0.9849	3.1	0.20	4.50	1	4 years