



**LUSTAU  
SOLERA  
FAMILIAR**

**MANZANILLA  
PAPIRUSA**

**VARIETY**

100% **Palomino**

**AGING**

Aged following a **biological aging**, under a veil of yeast called “*flor*” in the cool, humid, salty air of **Sanlúcar de Barrameda**, a fishing town on the estuary of the Guadalquivir river.

**TASTING NOTES**

**Bright yellow color** with golden reflections. This Manzanilla is laced with sea breeze scents and pleasant **chamomile** and *flor* aromas. **Bone dry** and **light**, fresh and crisp, with a hint of sea salt on the palate. Delicate and refreshingly acid with a lingering aftertaste.

**TO SERVE**

Serve at 7 – 9°C. /44 - 48°F/ A perfect **dry aperitif**, but also great with Ibérico ham, salads, fresh seafood, ceviche, **oysters**, **sushi** or **sushi** and fish dishes.



Alcohol	Density	pH	Volatile Acidity	Total Acidity	Residual Sugar	Average Age
15%	0.985	3.3	0.20	4.20	1	5 years