



EST. 1896

# LUSTAU



## LUSTAU SOLERA FAMILIAR

## PEDRO XIMÉNEZ SAN EMILIO

### VARIETY

100% **Pedro Ximénez**

### AGING

**Pedro Ximénez** grapes are laid out in the sun after picking until they are **practically raisins**. After that the fermentation starts slowly and its halted to maintain all the natural sugars. The resulting wine ages in for **12 years** in contact with the air in **Jerez de la Frontera**.

### TASTING NOTES

**Ebony** in color with iodine highlights. The aromas are **reminiscent of figs**, raisins and dates. Enormously **sweet, velvety** and soft on the palate, well balanced, with a **very long finish**.

### TO SERVE

Serve at 10 – 12°C. /50 - 54°F/  
Serve with rich desserts, **cakes** and pastries, or pour over **vanilla ice cream**. Perfect companion to for strong **blue cheeses**. Ideal as a digestive.



Alcohol	Density	pH	Volatile Acidity	Total Acidity	Residual Sugar	Average Age
17%	1.1490	3.7	0.60	5.50	417	12 años