



**LUSTAU
SOLERA
FAMILIAR**

**RARE CREAM
SOLERA
SUPERIOR**

VARIETY

80% **Palomino** + 20% **P. Ximénez**

AGING

Each wine of this blend –**Oloroso** and **Pedro Ximénez** wines- is aged individually in its own solera and then are **blended** before bottling in **Jerez de la Frontera**.

TASTING NOTES

Bright mahogany color with concentrated aromas of **ripe fruit** and raisins. The ultimate cream sherry. **Luscious and mellow**, complex and very long on the palate, with **clean acidity**.

TO SERVE

Serve at 10 – 12°C. /50 - 54°F/
This wine is a perfect companion to **light desserts** and cakes, but can also be served with blue **cheeses** or just “**on the rocks**” with an orange slice



Alcohol	Density	pH	Volatile Acidity	Total Acidity	Residual Sugar	Average Age
20%	1.033	3.1	0.5	5.00	134	12 years