



LUSTAU VERMUT

ROJO

BASE

Amontillado & Pedro Ximénez

AGING

A **perfect blend** of two wines each aged individually in the traditional, authentic Jerez “Solera y Criaderas”: An **Amontillado**, dry and nutty, with character. A **Pedro Ximénez**, sweet, intense and velvety.

TASTING NOTES

Mahogany in color with reddish hues. Sweet aromas of **ripe fruit** mingle with hints of citrus fruit and herbaceous notes, over a smoked wood base. On the palate it is **flavorsome**, velvety and **balanced**. A bitter finish, with a delicate and distinctive nutty aftertaste.

TO SERVE

Serve between 7 - 9°C /44 - 48°F/
on the rocks and garnish it with an **orange peel**. The **perfect apéritif** if accompanied with olives, nuts or any snacks.



Alcohol 15%	Density 1.047	pH 3,12	Volatile Acidity 0.32	Total Acidity 4	Residual Sugar 155
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