



EST. 1896

# LUSTAU



## VINOS SINGULARES

### EAST INDIA SOLERA

#### VARIETY

80% **Palomino** + 20% **Pedro Ximénez**

#### AGING

Each wine (Oloroso and Pedro Ximénez) is matured, separately in its own solera for **12 years**. Once blended together, the resulting sherry is returned to a **45-cask solera** for a further **3 years aging**. Its aging process recreates that of the wines which crossed the oceans in the **17th century voyages**.

#### TASTING NOTES

**Dark mahogany** in color with green-amber edge. It offers vibrant notes of maple syrup, brown sugar, shoe polish, raisin, all very well integrated. On the palate it is **smooth and rich** at the beginning, full of prune and burned oranges peel flavors.

#### TO SERVE

Serve at 10 – 12°C / **50 – 54 °F**/. This wine is a perfect companion to **light desserts**, creamy cheeses or foie gras. Try it also on the rocks with a slice of orange.



Alcohol	Density	pH	Volatile Acidity	Total Acidity	Residual Sugar	Average Age
20%	1.0320	3.3	0.50	5	134	15 years /12+3/