



EST. 1896

LUSTAU

FINE SELECTED WINES



Vintage Sherry AÑADA 1998

Variety

Palomino Grape, An unusual way of understanding Sherry wines, through a lesser-known facet of the Palomino grape.

Ageing

Late harvest wine matured for 19 years in ex-Oloroso Sherry casks following a static, oxidative ageing. The **6.600 bottles** were released in July 2017 when the wine has reached its peak.

Presentation

Exclusive bottle, 50 cl.

Tasting Notes

Candied orange and **smoky wood** aromas in the nose. Rich and **slightly bitter on the palate**, with baked apple notes and a spicy background.

To Serve

Serve slightly chilled, between **10–12°C**, (50–54°F). This is a superb wine to accompany foie-gras, light desserts, cakes, soft cheeses or nuts.



Alcohol
21% Vol.

Density
1,05

pH
3,20

Volatile acidity
0,78

Total Acidity
6,52

Residual Sugar
189

Age
19 years