



## LUSTAU SOLERA FAMILIAR

## AMONTILLADO LOS ARCOS

### VARIETY

100% **Palomino**

### AGING

Aged for equal periods under “flor” and in contact with the oxygen, in Bodega Emperatriz Eugenia in **Jerez de la Frontera**.


### TASTING NOTES

This dry Amontillado acquires a **genuine**, rich and nutty flavor through years of aging. **Amber** in colour, with **hazelnut aromas** on the nose. **Light**, **soft** and round on the palate, with a long aftertaste.

### TO SERVE

Serve at 13 – 14°C. / **55 - 57°F**/ Pair it with **artichokes**, **consommés**, cold and **smoked meats**, even rich flavored fish dishes. It is a perfect wine to accompany **spicy Asian cuisine**.



Alcohol 18,5%	Average age 8 years /4+4/	Aging place Sanlúcar El Puerto  Jerez	Dry • ● • •
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