



LUSTAU SOLERA FAMILIAR

FINO DEL PUERTO

VARIETY

100% **Palomino**

AGING

Aged following a **biological aging** in the cool and humid air of the port town of **El Puerto de Santa María**, where the flor grows in ideal environmental conditions.


TASTING NOTES

Pale straw colour, dry, light and smooth. This Fino is laced with scents of the **sea** and profound "flor" aromas. Clean and fresh, with a slight taste of tangy yeast.

TO SERVE

Serve at 7 – 9°C. / **44 - 48°F**/ An **excellent aperitif** or accompaniment to "tapas" such as **ibérico ham**, almonds or cheese. Try it also with **seafood, sushi and sashimi**.



Alcohol 15%	Average Age 5 years	Aging place Sanlúcar El Puerto  Jerez	Very dry ● ● ● ●
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