



LUSTAU SOLERA FAMILIAR

FINO JARANA

VARIETY

100% **Palomino**

AGING

Aged under a **veil of yeast**, called "flor", in Bodega Las Cruces in **Jerez de la Frontera**. The inland climate in the town of Jerez de la Frontera provides a more rounded and fuller style of wine.


TASTING NOTES

Pale straw colour with greenish reflections, bright and clean. This is a Jerez style Fino: **fresh, mineral** and pungent on the nose with almonds and bakery notes. **Dry and crisp** on the palate, yet rich and with a full finish.

TO SERVE

Serve at 7 – 9°C. / **44 - 48°F** / A **perfect dry aperitif**, ideal with fresh **seafood**, smoked salmon and **fish**. Amazing when paired with **Ibérico ham**.



Alcohol 15%	Average age 4 years	Aging place Sanlúcar El Puerto  Jerez	Very dry ● ● ● ●
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