



EST. 1896

LUSTAU

FINE SELECTED WINES



Fino PUERTO FINO

Grape Variety
100% Palomino

Ageing

Aged in **American oak casks** in the traditional “**Solera y Criaderas**” system in the cool and humid air of the port town of **El Puerto de Santa María**, where the flor grows in ideal environmental conditions.

Presentation

Exclusive **Lustau bottle** 750 ml. & 375 ml.

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 chilled, between **7-9 °C**, (**44-48 °F**) in a white wine glass. Once opened keep in the refrigerator and consume within a few days for optimum freshness. **An excellent aperitif** or accompaniment to “tapas” such as **ham, almonds or cheese**. Try it also with **seafood, sushi and sashimi**.



<i>Alcohol</i>	<i>Density</i>	<i>pH</i>	<i>Volatile acidity</i>	<i>Total acidity</i>	<i>Residual Sugar</i>	<i>Average age</i>
15% Vol.	0,9845	3,0	0,20	4,5	1	5 years