



EST. 1896

LUSTAU

FINE SELECTED WINES



Palo Cortado **PENÍNSULA**

Grape Variety
100% Palomino

Ageing

Aged in **American oak casks** in the traditional “Solera y Criaderas” system in the Lustau bodegas in Jerez de la Frontera. This exceptional sherry brings together the finesse and delicacy of an **Amontillado** with the richness and body of an **Oloroso**. An extremely **versatile** wine.

Presentation

Exclusive Lustau bottle, 750 ml.

Tasting Notes

Light amber in colour. It is **nutty and dry** with nuances of **vanilla**, mocha and dark chocolate. Dry and very concentrated, this wine has a **long and elegant finish**.

To Serve

Serve slightly chilled, between **13 - 14 °C** (55 - 57 °F) in a white wine glass with **cheese or ibérico ham**. Ideal with **consommés, cold cuts, foie-gras and well-seasoned dishes**.



Alcohol	Density	pH	Volatile acidity	Total acidity	Residual Sugar	Average age
19% Vol.	0,9840	3,1	0,60	6,0	6	12 (1+11) years