

LUSTAU

LUSTAU 'PUERTO FINO' JEREZ FINO SHERRY

JEREZ • ANDALUCIA • SPAIN • EUROPE

TECHNICAL DETAILS

The Estate

During the early years, Bodegas Lustau operated as an 'Almacenista'. The Lustau family began bottling their own sherries and exporting by 1950. In the 1980s they expanded their range and introduced the Almacenista range concept of buying and maturing casks from small bodegas to share excellent quality names and styles with enthusiasts around the world. In 1990 the winery was bought by the family-owned Louis Caballero group. Bodegas Lustau is considered a world-class benchmark for top-quality wines. Lustau produces all styles of sherry, from Manzanilla through to Pedro Ximénez, as well as special bottlings, single cask, VOS and VORS sherries.

Wine Making

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

Food Suggestions

Pairs well with aperitifs or accompaniment to "tapas" such as ibérico ham, almonds or cheese. Try it also with seafood, sushi and sashimi.

TASTING NOTES

Pale straw color, 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.

100% Palomino grape blend.

This wine contains allergens, sulfites.

SCAN >>
More About
This Wine



ATTRIBUTES

- Available Size: 750mL (6 pc)
- ABV%: 15
- Class: Fortified

REVIEWS

2018 International Wine Challenge
| Silver
2017 International Wine and Spirits
Competition | Silver
2017 Decanter World Wines Award
| Silver

LUSTAU.ES/EN/ABOUT-LUSTAU/

VINTAGE IMPORTS

Importer & Distributor of Wines & Spirits

