

LUSTAU LUSTAU 'SAN EMILIO' JEREZ PEDRO XIMENEZ SHERRY

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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

Pedro Ximénez grapes are laid out in the sun after picking until they are practically raisins. After that the fermentation starts slowly and is halted to maintain all the natural sugars. The resulting wine ages in for 12 years in contact with the air in Jerez de la Frontera.

Food Suggestions

Pairs well with rich desserts, cakes and pastries, or pour over vanilla ice cream. Perfect companion to for strong blue cheeses. Ideal as a digestive.

TASTING NOTES

Ebony in color with iodine highlights. The aromas are reminiscent of figs, raisins and dates. Enormously sweet, velvety and soft on the palate, well balanced, with a very long finish.

100% Pedro Ximénez grape blend.

This wine contains allergens, sulfites.

SCAN >>

More About
This Wine



ATTRIBUTES

- Available Size: 750mL (12 pc)
- ABV%: 17
- Class: Fortified

REVIEWS

2021 International Wine Challenge | Gold
2021 Decanter World Wines Awards | Platinum
2020 International Wine Challenge | Gold

LUSTAU.ES/EN/ABOUT-LUSTAU/

VINTAGE IMPORTS

Importer & Distributor of Wines & Spirits

