

LUSTAU LUSTAU 'LOS ARCOS' JEREZ AMONTILLADO 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 for equal periods under "flor" and in contact with the oxygen, in Bodega Emperatriz Eugenia in Jerez de la Frontera.

Food Suggestions

Pairs well with artichokes, consommés, cold and smoked meats, even rich flavoured fish dishes. It is a perfect wine to accompany spicy Asian cuisine.

TASTING NOTES

Aged for equal periods under "flor" and in contact with the oxygen, in Bodega Emperatriz Eugenia in Jerez de la Frontera. This dry Amontillado acquires a genuine, rich and nutty flavour through years of ageing. Amber in colour, with hazelnut aromas on the nose. Light, soft and round on the palate, with a long aftertaste.

100% Palomino grape blend.

This wine contains allergens, sulfites.

SCAN >>

More About
This Wine



ATTRIBUTES

- Available Size: 750mL (12 pc)
- ABV%: 18.5
- Class: Fortified

REVIEWS

International Wine Challenge | Gold
2020 Decanter World Wines Awards |
Silver Medal

[LUSTAU.ES/EN/ABOUT-LUSTAU/](https://www.lustau.es/en/about-lustau/)

VINTAGE IMPORTS

Importer & Distributor of Wines & Spirits

