



EST. 1896

LUSTAU

THE BEST SHERRY IN THE WORLD®

VORS *Amontillado*



GRAPE VARIETY

Palomino Fino

AGEING

This wine was selected from one of the best casks of the Solera of Amontillado San Bartolomé. The Control Board of the Appellation of Origin of Jerez-Xérès-Sherry has endorsed it with the category VORS, exclusive to those sherries aged for more than 30 years.

PRESENTATION

Exclusive Lustau bottle, 50 cl. This edition is limited to 1,000 bottles.

TASTING NOTES

Dark amber in colour, the aromas are reminiscent of butterscotch, noble wood, old leather and wax polish. Savoury, almost saline, typical of the concentration found in the Amontillados of such long ageing.

TO SERVE

Serve at 14/15°C with soups, mushroom dishes, artichokes, anchovies or cured cheeses. Perfect digestif.

97 points Parker

International Trophy Dry Fortified over 15£ at the DWWA 2014

Gold Medal at the International Wine Challenge 2014

Alcohol	Density	pH	Volatile Acidity	Total acidity	Residual Sugar
20	0.99	3.03	0.90	11.71	8