



EST. 1896

LUSTAU

THE BEST SHERRY IN THE WORLD®

V O R S *Pedro Ximénez*



GRAPE VARIETY

Pedro Ximénez

AGEING

This superb Pedro Ximénez comes from one cask selected from a Solera of six, set aside as a family reserve in the 1930's. The Control Board of the Appellation of Origin of Jerez-Xérès-Sherry has endorsed it with the category VORS, exclusive to those sheries aged for more than 30 years.

PRESENTATION

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

TASTING NOTES

Opaque dark mahogany in colour, with an amber rim. This wine is reminiscent of figs, dates, raisins and liquorice on the nose. Spectacular flavour and density, but not at all cloying. Its light acidity leaves the palate clean. Very long aftertaste.

TO SERVE

Serve at 14/15°C accompanying strong blue cheeses, dark chocolate, rich desserts or simply poured over vanilla ice cream. Perfect sweet digestif.

96 points Parker

*Sherry Trophy at the International Wine Challenge 2013
Sweet Sherry Trophy at the Decanter World Wine Awards 2013*

Alcohol	Density	pH	Volatile Acidity	Total acidity	Residual Sugar
15	1.16	4.08	1.05	6.25	458