



LUSTAU
V.O.R.S.

AMONTILLADO

VARIETY

100% **Palomino**

AGING

Lustau VORS (*Very Old Rare Sherry*) Amontillado has its origins in the searching and selecting process that **Manuel Lozano**, former Cellar Master of Lustau, made among the oldest solera casks of this wine. This Amontillado comes from a selection of **8 casks**.

TASTING NOTES

Dark amber in color, with aromas reminiscent of **butterscotch**, **noble wood**, old leather and furniture polish. Savory, **almost saline**, typical of the concentration found in the Amontillados of such long aging.

TO SERVE

Serve at 13 – 14°C. /55-57°F/ in a proper glass. We suggest enjoying it slowly, appreciating the wine aromas and sensations.



Alcohol	Density	pH	Volatile Acidity	Total Acidity	Residual Sugar	Average Age
21%	0.99	3.03	0.90	11.17	8	+30 years