



LUSTAU  
V.O.R.S.

PALO  
CORTADO

## VARIETY

100% **Palomino**

## AGING

Lustau VORS (*Very Old Rare Sherry*) Palo Cortado 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 Palo Cortado comes from a selection of **7 casks**.

## TASTING NOTES

**Coppery topaz** in color. Vibrant pecan nut aromas. **Slightly bitter** in the mouth, reminiscent of **dark chocolate** and walnuts, with great length.

## 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%     | 0.987   | 3,0 | 0.72             | 8.6           | 7              | +30 years   |