

# LUSTAU

## ALMACENISTA®



CAYETANO  
DEL PINO  
Y CÍA.

PALO CORTADO  
DE JEREZ

### VARIETY

100% **Palomino**

### AGING

The Solera of this Palo Cortado comprises only **22 casks** and it's aged in the winery that **Cayetano del Pino** owns in **Jerez de la Frontera**.

### TASTING NOTES

**Old gold** in color with amber reflections. Very bright and clean. A delicate yet pungent nose, with **almond-like aromas** that remind of its biological aging phase. **Velvety** and **round** on the palate. Surprisingly glyceric. Its endless aftertaste has a comforting bitterness that leaves the palate clean and ready for more.

### TO SERVE

Serve at 13 – 14°C /**55 - 57°F**/ as an apéritif with olives, nuts, cheese or Ibérico ham. This wine can also accompany consommés, **cold** and **smoked meats**, foie-gras and many spicy Asian dishes.



Alcohol	Density	pH	Volatile Acidity	Total Acidity	Residual Sugar	Average Age
21%	0.9837	3.21	0.87	6.60	8	20 years /2+18/