

LUSTAU

ALMACENISTA®



JOSÉ LUIS
GONZÁLEZ
OBREGÓN

FINO
DEL PUERTO

VARIETY

100% **Palomino**

AGING

The Solera of this Fino consists of **143 casks** which are aged in **José Luis González Obregón's** bodegas in **El Puerto de Santa María**.

TASTING NOTES

Pale straw in colour; full of "flor" and **diesel-like aromas** on the nose, with **iodine** hints. Light, dry and tangy on the palate with a **nutty** and lingering aftertaste.

TO SERVE

Serve at 7 - 9°C / **44 - 48°F**/. Excellent as an **aperitif** with Ibérico ham, cheese, almonds or olives. Ideal with **fresh fish**, shell fish or **oysters**.



Alcohol
15%

Average
age
5 years

Aging location
Sanlúcar
El Puerto  Jerez

Very dry ● ● ● ●