

30  
YEARS OLD

# LUSTAU

*Very Old Rare Sherry*  
VORS



## 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. Concentrated nose of **dried dark fruits**, and candied peel. Savory, **almost saline**, dry, fresh and invigorating on the palate. Warming and **concentrated flavors** with a balanced elegant length. Very pleasing mouthfeel, 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  
20.5%

Bottle  
500 ml

Average age  
+30 years

Solera  
1|8

Dry • ● • •