



**LUSTAU  
SOLERA  
FAMILIAR**

**OLOROSO  
DON NUÑO**

**VARIETY**

100% **Palomino**

**AGING**

Aged following an oxidative aging for **12 years** in Bodega La Campana in **Jerez de la Frontera**.

**TASTING NOTES**

**Dark bronze** colour with golden rim. Pungent **nutty aromas** with a smoky wood background. Rich flavors of **bitter chocolate**, walnuts and **baked chestnuts**.

This Oloroso wine has an intense, concentrated aftertaste, lightened by a **tangy acidity**.

**TO SERVE**

Serve at 13 – 14°C. / **55 - 57°F**/ Pair it with hard or matured cheeses and **red meats**. Ideal with game dishes, stews and other rich meat dishes. It is also a perfect digestive.



<p><b>Alcohol</b> 20%</p>	<p><b>Average age</b> 12 years</p>	<p><b>Aging location</b> Sanlúcar El Puerto  Jerez</p>	<p><b>Dry</b> • ● • •</p>
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