



**LUSTAU
SOLERA
FAMILIAR**

**RARE CREAM
SOLERA
SUPERIOR**

VARIETY

80% **Palomino** + 20% **P. Ximénez**

AGING

Each wine of this blend –**Oloroso** and **Pedro Ximénez** wines- is aged individually in its own solera and then are **blended** before bottling in **Jerez de la Frontera**.

TASTING NOTES

Bright mahogany color with concentrated aromas of **ripe fruit** and raisins. The ultimate cream sherry. **Luscious and mellow**, complex and very long on the palate, with **clean acidity**.

TO SERVE

Serve at 10 – 12°C. /**50 - 54°F**/ This wine is a perfect companion to **light desserts** and cakes, but can also be served with blue **cheeses** or just “**on the rocks**” with an orange slice



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