

BLANCO

WHITE



VERMUT LUSTAU



Gentian

CONFERS ASTRINGENCY
AND BITTER HINTS

LUSTAU RECOVERS THE JEREZ REGION'S VERMOUTH TRADITION BY MAKING A DRINK IN WHICH SHERRY PLAYS THE KEY ROLE. A PERFECT BLEND OF TWO WINES: A DRY, MINERAL AND CRISP FINO SHERRY AND A SWEET AND FLORAL MOSCATEL WINE.

INTENSE AND BRIGHT YELLOW COLOUR WITH GOLDEN REFLECTIONS. ON THE NOSE IT SHOWS FLORAL, CITRUSY AND HERBACEOUS NOTES OVER A YEASTY AND MINERAL BASE. THE FINISH IS BITTER AND CLEAN WITH A LONG, NUTTY AND REFRESHING AFTERTASTE.

Orange peel

PROVIDES FRESHNESS
AND CITRUS BOUQUET

Chamomile

AROMATIC AND
SUBTLY BITTER

Wormwood

GIVES THE
CHARACTERISTIC
BITTERNESS IN
VERMOUTH

Rosemary

PROVIDES
FRESHNESS AND A
HERBACEOUS TOUCH

Marjoram

CITRUSY AND
BALSAMIC NOTES

