



EST. 1896

LUSTAU

FINE SELECTED WINES



Manzanilla PAPIRUSA

Grape Variety

100% Palomino

Ageing

Aged in **American oak casks** in the traditional **Solera and Criaderas system** in the cool, humid, salty air of **Sanlúcar de Barrameda**, a fishing town by estuary of the **Guadalquivir river**.

Presentation

Exclusive **Lustau bottle** 750 ml. & 375 ml.

Tasting Notes

Bright yellow colour with golden reflections. This Manzanilla is laced with **sea breeze scents** and pleasant chamomile and flor aromas. Bone dry and light, fresh and crisp, with a hint of sea salt on the palate. **Delicate and refreshingly acid with a lingering aftertaste.**

To Serve

Serve between **7-9 °C (44-48 °F)**. Treat it as you would a white wine. Once opened, keep in the refrigerator and consume within a few days for optimum freshness. **A perfect dry aperitif**, but also great with **fresh seafood, oysters and fish dishes.**



Alcohol
15% Vol.

Density
0,9845

pH
3,3

Volatile acidity
0,20

Total Acidity
4,5

Residual Sugar
1

Average age
5 years