



EST. 1896

LUSTAU

FINE SELECTED WINES



Amontillado LOS ARCOS

Grape Variety

100 % Palomino

Ageing

Aged in American oak casks in the traditional “**Solera y Criaderas**” in the Lustau bodegas in **Jerez de la Frontera**.

Presentation

Exclusive Lustau bottle, 750 ml.

Tasting Notes

This dry Amontillado acquires a genuine, **rich and nutty flavour** through years of ageing. **Amber in colour**, with **hazelnut aromas** on the nose. **Light, soft and round on the palate**, with a long aftertaste.

To Serve

Serve slightly chilled, between **13-14°C** (55 – 57° F) in a white wine glass as an aperitif with **nuts or cheese or accompanying soups, mushroom dishes, artichokes, green asparagus or risottos**.

93

Parker
Points



Alcohol
18,5% Vol.

Density
0,9841

pH
3,1

*Volatile
acidity*
0,60

*Total
acidity*
6,0

*Residual
sugar*
6

*Average
age*
8 (4+4) years