



EST. 1896

# LUSTAU

FINE SELECTED WINES



## Pedro Ximénez SAN EMILIO

### Grape Variety

100% *Pedro Ximénez*, which are laid out in the sun after picking until they are practically **raisins**.

### 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

**Ebony** in colour with iodine highlights. The aromas are reminiscence of **figs and raisins** in the nose. Enormously **sweet, velvety and soft** on the palate, well balanced, with a **very long finish**.

### To Serve

Serve slightly chilled, between **10 – 12°C** (50 – 54°F) in a white wine glass with rich desserts, **cakes and pastries**, or pour over **vanilla ice cream**. Perfect companion for **strong blue cheeses**. Ideal as a digestive.



Alcohol	Density	pH	Volatile acidity	Total acidity	Residual Sugar	Average age
17% Vol.	1,1490	3,7	0,60	5,5	417	12 years