



EST. 1896

LUSTAU

FINE SELECTED WINES



Rare Cream SOLERA SUPERIOR

Grape Variety

80% Palomino Fino, 20% Pedro Ximénez.

Ageing

Aged in American oak casks in the traditional “*Solera y Criaderas*” system in the Lustau bodegas in **Jerez de la Frontera**. Each component of this blend –**Oloroso and Pedro Ximénez** wines- is aged individually in its own solera for **12 years**.

Presentation

Exclusive Lustau bottle, 750 ml.

Tasting Notes

Bright mahogany colour 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 slightly chilled, between **10-12°C, (50-54°F)** in a white wine glass. 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.



Alcohol	Density	pH	Volatile acidity	Total acidity	Residual Sugar	Average age
20% Vol.	1,0320	3,3	0,5	5,00	132	12 years