



## LUSTAU SOLERA FAMILIAR

## AMONTILLADO LOS ARCOS

### VARIETY

100% Palomino

### AGING

Aged for equal periods under "flor" and in contact with the oxygen, in Bodega Emperatriz Eugenia in Jerez de la Frontera.

### TASTING NOTES

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

### TO SERVE

Serve at 13 – 14°C. /55 - 57°F/  
Pair it with **artichokes**, consommés, cold and **smoked meats**, even rich flavored fish dishes. It is a perfect wine to accompany **spicy Asian cuisine**.



Alcohol	Density	pH	Volatile Acidity	Total Acidity	Residual Sugar	Average Age
18,5%	0.984	3.1	0.60	6.00	6	8 years /4+4/