

## Pedro Ximénez, «Murillo» Lustau centenary selection

GRAPE VARIETY

Pedro Ximénez

**AGEING** 

A special selection from the best casks of a very old Solera of Pedro Ximénez, launched in 1996 to commemorate the centenary of the founding of Lustau in 1896. Production is limited to one bottling per year.

**PRESENTATION** 

Exclusive Lustau bottle, 50 cl.

TASTING NOTES

Deep, dark brown, opaque and viscous. Bursting with flavours of ripe fruit, liquorice and molasses. Rich, sweet, velvety and soft in the mouth, well balanced, with a long finish showing the wine's great age.

TO SERVE

PEDRO XIMÉNEZ

Serve at 12-13°C with rich desserts, cakes and pastries, or pour a little over the best quality vanilla ice cream. This wine can also accompany a cheese course, or simply serve as a digestif for the sweet-toothed.

94 points Parker

Alcohol	Density	рН	Volatile acidity	Total acidity	Residual Sugar	Avergae Age
17	1.147	3.6	0.6	5.5	1410	15