

Jerez-Xérès-Sherry, Spain



LUSTAU

Almacenistas Fino del Puerto



Pale straw in colour; full of “flor” and diesel-like aromas on the nose, with iodine hints. Light, dry and tangy on the palate with a nutty and lingering aftertaste. Serve at 7 - 9°C. Excellent as an aperitif with Ibérico ham, cheese, almonds or olives. Ideal with fresh fish, shell fish or oysters.

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