

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 lbérico ham, cheese, almonds or olives. Ideal with fresh fish, shell fish or oysters.

LUSTAU

Jerez-Xérès-Sherry, Spain LUSTAU **Almacenistas Fino del Puerto** Pale straw in colour: full of 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 lbérico ham.



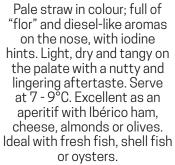
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