Jerez-Xérès-Sherry, Spain



### **LUSTAU**

#### Almacenistas Manzanilla Pasada de Sanlúcar



Pale straw colour, this manzanilla pasada is delightfully aromatic with reminiscences of green apples and the characteristic hint of sea breeze. Dry, fresh and light, yet with a good body and a refreshing acidity. Serve at 7-9°C. Excellent as an aperitif, with tapas such as almonds and olives, or to accompany fresh seafood, oysters and white fish dishes.

Distributed by Elite Wines\*

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