

Jerez-Xérès-Sherry, Spain



LUSTAU

Amontillado Los Arcos



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. Serve at 13 - 14°C. The best ally for pairing artichokes. Tapas, old cheese, nuts, olives. Perfect with broth, mushroom risottos or very spicy dishes of Indian cuisine.

Distributed by Elite Wines*

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