

Jerez-Xérès-Sherry, Spain



# LUSTAU

## Cream Capataz Andrés



Mahogany colour with coppery reflections. Concentrated aromas of smoky wood, dates, dry figs and raisins. Fresh, silky with a balanced acidity. Made from Oloroso (85%) and Pedro Ximénez (15%). Serve at 10 - 12° C. This wine is a perfect companion to light desserts and cakes, but can also be served with blue cheeses or just “on the rocks” with an orange slice.

Distributed by Elite Wines\*

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