LUSTAU

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Reviews & Accolades

PUERTO FINO

INTERNATIONAL WINE CHALLENGE

May 2018

Silver Medal & 93 Points

Elegant, delicate style, with apple skin and flowers. Incredibly lemony and zesty. A pretty brine backbone with hints of nuts.

WINE SPECTATOR

James Molesworth, September 2018

90 Points

Bright, with lemon pulp, talc and chamomile notes. A chalky edge holds the finish, giving this a dried, chiseled feel.

INTERNATIONAL WINE & SPIRITS COMPETITION

May 2017

Silver Medal

DECANTER WORLD WINE AWARDS

July 2016

Silver Medal & 92 Points

Lovely clarity of oyster shell and iodene on the nose, deftly lifted by nutty almond, olive and elderflower hints. The palate is round, textured, soft and deep, with a beautiful detail and degree of complexity.

INTERNATIONAL WINE CHALLENGE

2016

Silver Medal

Aromatic, linseed and rock pool aromas. Bone dry with a saline edge. Mouthwatering.

WINE SPECTATOR

James Molesworth, August 2014

90 Points

Weightier than most finos, this still has ample cut, with taut chalk, blanched almond, white peach, chamomile and salted bitter notes all stretching out through the focused, stony finish. Drink now.

INTERNATIONAL WINE & SPIRITS COMPETITION

June 2015

Silver Medal

INTERNATIONAL WINE CHALLENGE

2015

Silver Medal

Lots of sourdough bread aromas, lovely lifted refreshing acidity. Pure and classic example.

DECANTER.COM

November 2012

96 Points

Silky, with a grapefruit tang and orange peel aromas. Refreshing, with an added richness from flor, this is fino at its most alluring. The model of a Puerto de Santa Maria fino; just as intense but more delicate than Jerez.

WINE ADVOCATE

Robert Parker, August 2012

91 Points

Made in a similar style, the non-vintage Fino Puerto Fino Solera Reserva is sensational. It offers hints of almond paste intermixed with beer nuts, salty sea breeze smells, and dried apricot and tropical fruit notes.