



EST. 1896

LUSTAU

FINE SELECTED WINES



Amontillado LOS ARCOS

Grape Variety
100 % Palomino

Ageing

Aged in American oak casks in the traditional “*Solera y Criaderas*” system in the Lustau bodegas in *Jerez de la Frontera*.

Presentation

Exclusive Lustau bottle, 750 ml.

Tasting Notes

This dry Amontillado acquires a genuine, *rich and nutty flavour* through years of ageing. *Amber in colour*, with *hazelnut aromas* on the nose. *Light, soft and round on the palate*, with a long aftertaste.

To Serve

Serve slightly chilled, between *13-14°C*, (*55-57° F*) in a white wine glass as an aperitif with *nuts or cheese or accompanying soups, mushroom dishes, artichokes, green asparagus or risottos*.



Alcohol
18,5% Vol.

Density
0,9841

pH
3,1

Volatile acidity
0,60

Total acidity
6,0

Residual sugar
6

Average age
8 (4+4) years