



EST. 1896

LUSTAU

FINE SELECTED WINES



Oloroso DON NUÑO

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

Dark bronze in colour with golden rim. **Pungent nutty aromas** and smoky wood background in the nose. **Rich flavours of bitter chocolate**, walnuts and baked chestnuts. This Oloroso wine has an **intense, concentrated aftertaste**, lightened by a tangy acidity.

To Serve

Serve slightly chilled, between **13-14 °C, (55-57 °F)** with dried fruits and mature cheeses. Ideal with **game dishes, stews and other rich meat dishes**. It is also a **perfect digestive**.



Alcohol	Density	pH	Volatile acidity	Total acidity	Residual Sugar	Average age
19% Vol.	0,9845	3,2	0,80	4,85	6,00	12 years