**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