



EST. 1896

# LUSTAU

FINE SELECTED WINES



## Manzanilla PAPIRUSA

*Grape Variety*  
100% Palomino

### Ageing

Aged in *American oak casks* in the traditional “*Solera y Criaderas*” system in the cool, humid, salty air of *Sanlúcar de Barrameda*, a fishing town by estuary of the *Guadalquivir river*.

### Presentation

Exclusive *Lustau bottle* 750 ml. & 375 ml.

### Tasting Notes

*Bright yellow colour* with golden reflections. This Manzanilla is laced with *sea breeze scents* and pleasant chamomile and flor aromas. Bone dry and light, fresh and crisp, with a hint of sea salt on the palate. *Delicate and refreshingly acid with a lingering aftertaste.*

### To Serve

Serve between 7-9 °C, (44-48 °F). Treat it as you would a white wine. Once opened, keep in the refrigerator and consume within a few days for optimum freshness. *A perfect dry aperitif*, but also great with *fresh seafood, oysters and fish dishes.*



<i>Alcohol</i>	<i>Density</i>	<i>pH</i>	<i>Volatile acidity</i>	<i>Total Acidity</i>	<i>Residual Sugar</i>	<i>Average age</i>
15% Vol.	0,9845	3,3	0,20	4,5	1	5 years