



EST. 1896

# LUSTAU

FINE SELECTED WINES



## Moscatel EMILÍN

### Grape Variety

**100% Moscatel** from Lustau's vineyard "Las Cruces" in Chipiona.

### 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 mahogany** colour with a iodine rim. Intense **floral and citric aromas**, showing Moscatel varietal at its best. **Smooth and rich** on the palate, reminiscent of dried fruits and **spices**. This wine has great length and sweetness, yet balanced by its natural acidity.

### To Serve

Serve slightly chilled, between **10-12°C**, (50-54°F) as a dessert wine. Perfect with **citrus flavoured** and egg-based desserts or rich fruit cakes.



**Alcohol**  
17% Vol.

**Density**  
1,0660

**pH**  
3,3

**Volatile acidity**  
0,30

**Total acidity**  
5,5

**Residual Sugar**  
210

**Average age**  
8 years