



**LUSTAU  
SOLERA  
FAMILIAR**

**FINO  
PUERTO FINO**

**VARIETY**

100% Palomino

**AGING**

Aged following a **biological aging** in the cool and humid air of the port town of *El Puerto de Santa María*, where the flor grows in ideal environmental conditions.

**TASTING NOTES**

**Pale straw** colour, dry, light and smooth. This Fino is laced with scents of the **sea** and profound "flor" aromas. **Clean and fresh**, with a slight taste of tangy yeast.

**TO SERVE**

Serve at 7 – 9°C. /44 - 48°F/ An **excellent aperitif** or accompaniment to "tapas" such as **ibérico ham**, almonds or cheese. Try it also with **seafood, sushi and sashimi**.



Alcohol	Density	pH	Volatile Acidity	Total Acidity	Residual Sugar	Average Age
15%	0.9845	3.0	0.20	4.50	1	5 years