Wijnfiche

Lustau - Sherry Amontillado Los Arcos SHERRY —

Vinification

Aged for equal periods under “flor” and in contact with the oxygen, in Bodega Emperatriz Eugenia in Jerez de la Frontera. The average age of the sherry is 8 years old.

Taste

This dry Amontillado acquires a genuine, rich and nutty flavour through years of ageing. Amber in colour, with hazelnut aromas on the nose. Light, soft and round on the palate, with a long aftertaste.

Food pairing

Tapas | Soup | Salde of artichoke | Risotto | Asparagus

General information

Type: Apero & Digestif
Grape varieties: Palomino
Serving temperature: 13-14 °C

