



Reviews & Accolades

## DRY AMONTILLADO LOS ARCOS

### INTERNATIONAL WINE & SPIRITS COMPETITION

May 2017

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Silver Outstanding Medal

Pale amber colour with gleams of bronze. Roast citrus peel and almonds dominate the aromas with subtle notes of raisin and spice. Very clean, elegant and balanced in the mouth, this wine shows a wonderfully accessible side, the raisiny flavours come through subtle and delightful.

### NEW ZEALAND INTERNATIONAL WINE SHOW

September 2017

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Silver Medal

### DECANTER WORLD WINE AWARDS

July 2016

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Silver Medal & 91 Points

Intense and creamy, with lively citrus notes combining with dried flowers, orange peel, spices, leather, toast and liquorice. There's a slight hint of sweetness here and the finish is very, very long, showing a hint of hazelnut and spice.

### WINE SPECTATOR

James Molesworth, August 2014

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91 Points

Walnut, date, cinnamon and dried blood orange notes are backed by a long finish that lets a singed balsa wood hint hang on. This has an echo of sweetness but remains rather dry in feel. Drink now.

### WINE ADVOCATE

Robert Parker, August 2012

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93 Points

The non-vintage Dry Amontillado Los Arcos Solera Reserva reveals a medium amber hue along with a nutty, honeyed, dry personality with great acid

### GLOBE AND MAIL

Beppi Crosariol, February 2015

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92 Points

Amber-coloured and very dry, Lustau's Los Arcos is marvellously complex and balanced, layered with notes of roasted almonds and hazelnuts, orange, honey and dried fruit. Splendid as an aperitif, it also matches beautifully with soups of all kinds as well as a plate of roasted nuts.

## INTERNATIONAL WINE & SPIRITS COMPETITION

June 2015

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Silver Medal

## INTERNATIONAL WINE CHALLENGE

2015

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Silver Medal

Caramel smoke with hints of smoke and nut. Fresh acidity and bone dry satisfaction.