



EST. 1896

# LUSTAU

FINE SELECTED WINES

## Rare Amontillado ESCUADRILLA

*Grape Variety*  
100% Palomino

### *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*

*Bright amber colour* with golden hints. This complex Amontillado shows intense *smooky woods, and nutty aromas*, resulting from years of ageing in the bodegas of Jerez. *Dry and elegant* on the palate, with a long spicy aftertaste.

### *To Serve*

Serve slightly chilled, between **13-14 °C**, (55-57 °F) and pair with *artichokes, consommés, cold and smoked meats*, even rich flavoured fish or seafood dishes. It is a perfect wine to accompany *spicy Asian cuisine*.



94

Parker  
Points



*Alcohol*  
18,5% Vol.

*Density*  
0,9835

*pH*  
3,1

*Volatile  
acidity*  
0,50

*Total  
Acidity*  
6,0

*Residual  
Sugar*  
6

*Average  
age*  
12 (4+8) years