



EST. 1896

LUSTAU



LUSTAU SOLERA FAMILIAR

PEDRO XIMÉNEZ SAN EMILIO

VARIETY

100% **Pedro Ximénez**

AGING

Pedro Ximénez grapes are laid out in the sun after picking until they are **practically raisins**. After that the fermentation starts slowly and its halted to maintain all the natural sugars. The resulting wine ages in for **12 years** in contact with the air in **Jerez de la Frontera**.

TASTING NOTES

Ebony in color with iodine highlights. The aromas are **reminiscent of figs**, raisins and dates. Enormously **sweet, velvety** and soft on the palate, well balanced, with a **very long finish**.

TO SERVE

Serve at 10 – 12°C. /50 - 54°F/
Serve with rich desserts, **cakes** and pastries, or pour over **vanilla ice cream**. Perfect companion to for strong **blue cheeses**. Ideal as a digestive.



| Alcohol | Density | pH | Volatile Acidity | Total Acidity | Residual Sugar | Average Age |
|---------|---------|-----|------------------|---------------|----------------|-------------|
| 17% | 1.1490 | 3.7 | 0.60 | 5.50 | 417 | 12 años |