



EST. 1896

LUSTAU

FINE SELECTED WINES



Moscatel EMILÍN

Grape Variety

100% Moscatel from Lustau's vineyard "Las Cruces" in Chipiona.

Ageing

Aged in American oak casks in the traditional "**Solera y Criaderas**" in the Lustau bodegas in **Jerez de la Frontera**.

Presentation

Exclusive Lustau bottle, 750 ml.

Tasting Notes

Dark mahogany colour with a iodine rim. Intense **floral and citric aromas**, showing Moscatel varietal at its best. **Smooth and rich** on the palate, reminiscent of dried fruits and **spices**. This wine has great length and sweetness, yet balanced by its natural acidity.

To Serve

Serve slightly chilled, between **10 – 12°C** (50 – 54°F) as a dessert wine. Perfect with **citrus flavoured** and egg-based desserts or rich fruit cakes.



Alcohol
17% Vol.

Density
1,0660

pH
3,3

Volatile acidity
0,30

Total acidity
5,5

Residual Sugar
210

Average age
8 years