



EST. 1896

# LUSTAU

FINE SELECTED WINES

## *Rich Cream* EAST INDIA SOLERA



### *Grape Variety*

**80% Palomino** sweetened with **20% Pedro Ximénez**.

### *Ageing*

Each wine (Oloroso and Pedro Ximénez) is **matured, separately in its own solera for 12 years**. Once blended together, the resulting sherry is returned to a 33-cask solera for a further **3 years** ageing. In centuries gone by, casks with sherry were lashed to ships sailing for the Indies as ballast and were found to develop an extraordinary smoothness and complexity. Lustau has revived this style of sherry in the East India wine.

### *Presentation*

**Exclusive Bottle, 75cl.**

### *Tasting Notes*

**Dark mahogany** in colour with green-amber edge. It offers vibrant notes of maple syrup, **brown sugar**, shoe polish, raisin and chocolate beer nuts, all very well integrated. On the palate it is **smooth and rich** at the beginning, full of prune and burned oranges peel flavours. Provocative spicy notes appear just before its nuttiness and terrific acidity cuts through the sweetness. **A truly unforgettable finish.**

### *To Serve*

Serve slightly chilled, between **10 – 12°C** (50 – 54°F). This wine is a perfect companion to **light desserts and cakes**, but can also be served with creamy cheeses or foie-gras. Try it also **on the rocks** with a slice of orange, simply delicious.



**Alcohol**  
20% Vol.

**Density**  
1,0320

**pH**  
3,3

**Volatile acidity**  
0,50

**Total Acidity**  
5

**Residual Sugar**  
134

**Average age**  
15 years