



EST. 1896

LUSTAU

FINE SELECTED WINES



Fino JARANA

Grape Variety
100 % Palomino

Ageing

Aged in *American oak casks* in the traditional *Soleras and Criaderas system* in *Jerez de la Frontera*. The location of the bodegas in the centre of the town provides *perfect conditions* for the ageing of the *best Finos in the Sherry area*.

Presentation

Exclusive *Lustau bottle* 750 ml. & 375 ml.

Tasting Notes

Pale straw colour with greenish reflections, bright and clean. This is a *Jerez style Fino*: fresh and pungent on the nose with almonds and bakery notes. *Dry and crisp* on the palate, *yet rich and with a full finish*.

To Serve

Serve chilled, between *7-9 °C* (44-48 °F) and once opened, keep in the refrigerator and consume within a few days for optimum freshness. *A perfect dry aperitif*, ideal with fresh seafood, smoked salmon and fish. *Amazing when paired with ibérico ham*.



<i>Alcohol</i>	<i>Density</i>	<i>pH</i>	<i>Volatile acidity</i>	<i>Total Acidity</i>	<i>Residual Sugar</i>	<i>Average age</i>
15% Vol.	0,9849	3,01	0,20	4,5	1	4 years