



## VOS 20 yr old Dry Amontillado

### Description

Certified by the Consejo Regulador as a wine of more than 20 years of age, matured in the traditional Solera System in oak casks in the "Sacrisitia" of the historical Lustau bodegas in Calle Arcos. Limited to 2,500 bottles. Awarded the Amontillado Trophy at the IWC 2006.



### When To Drink it

A textbook Amontillado from Jerez, with hazelnuts on the palate. Dry, well balanced and smooth, with great concentration, it has a long, lingering finish. Pair with game dishes, matured cheeses or as a complement to oriental cuisine.

### How To Serve it

Serve at cool room temperature.

### Strength

20% by volume

### Grape Variety

Palomino Fino

[www.emilio-lustau.com](http://www.emilio-lustau.com)