



## VOS 20 yr old Dry Oloroso

### 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.

### When To Drink it

Mahogany in colour, with penetrating and concentrated aromas resulting from long years of ageing in oak. A complex wine in the mouth, with reminiscences of fruit, wood, smoke, prunes and dark chocolate, but with outstanding smoothness. A very long and slightly acid finish which leaves a clean palate. Serve with olives and nuts, or to accompany game dishes, red meats, matured cheeses, dried fruits or simply as a digestif.

### 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)