



Lustau Centenary Selection Pedro Ximénez "Murillo"

Description

Deep, dark brown and viscous. Redolent of ripe fruit with the distinct varietal aroma of the Pedro Ximénez. Rich, sweet, velvety and soft in the mouth, well balanced, with a long finish showing the wine's great age. Awarded Silver Medal at the IWC 2006.



When To Drink it

With rich desserts, cakes and pastries, or pour a little over the best quality vanilla ice cream. This wine can also accompany a cheese course, or simply serve as a digestif for the sweet-toothed.

How To Serve it

Serve at cool room temperature.

Bottle Sizes

75cl, in numbered bottles.

Strength

17% by volume

Grape Variety

100 per cent Pedro Ximénez grapes.

www.emilio-lustau.com