



### Lustau Almacenista Amontillado de Jerez 1/30 Florido

#### **Description:**

An outstanding example of Jerez's classic Amontillado wines. A jewel bright dark gold colour, with penetrating and nutty aromas. On the palate the wine is elegant, powerful, rich and dry, yet light, with a warming, lingering finish. Awarded Silver Medal at the IWC 2004.



#### **When To Drink it:**

As an apéritif; or to accompany consommé, rich soups, cold meats, or even rich flavoured fish and seafood dishes.

#### **How To Serve it:**

Serve at cool room temperature.

#### **The Almacenista:**

Don Miguel Fontádez Florido, a chemist by trade, from a wine making family, takes pride in his unique “sacristía”, located behind his pharmacy in Jerez, where he has an amazing collection of antiques, pottery, paintings and fascinating bric-a-brac. It is a maze of small rooms, in the deepest recesses of which is a tiny bodega containing just a few casks of some exquisite, very old wines.

#### **Bottle Sizes**

75cl, 37.5cl

#### **Strength**

18.5% by volume

#### **Grape Variety**

Palomino Fino