



LUSTAU



LUSTAU

- Location
- History
- Awards

VINEYARDS

- Vineyards
- Qualities

HARVESTING & VINIFICATION

- Sherry styles

WINES

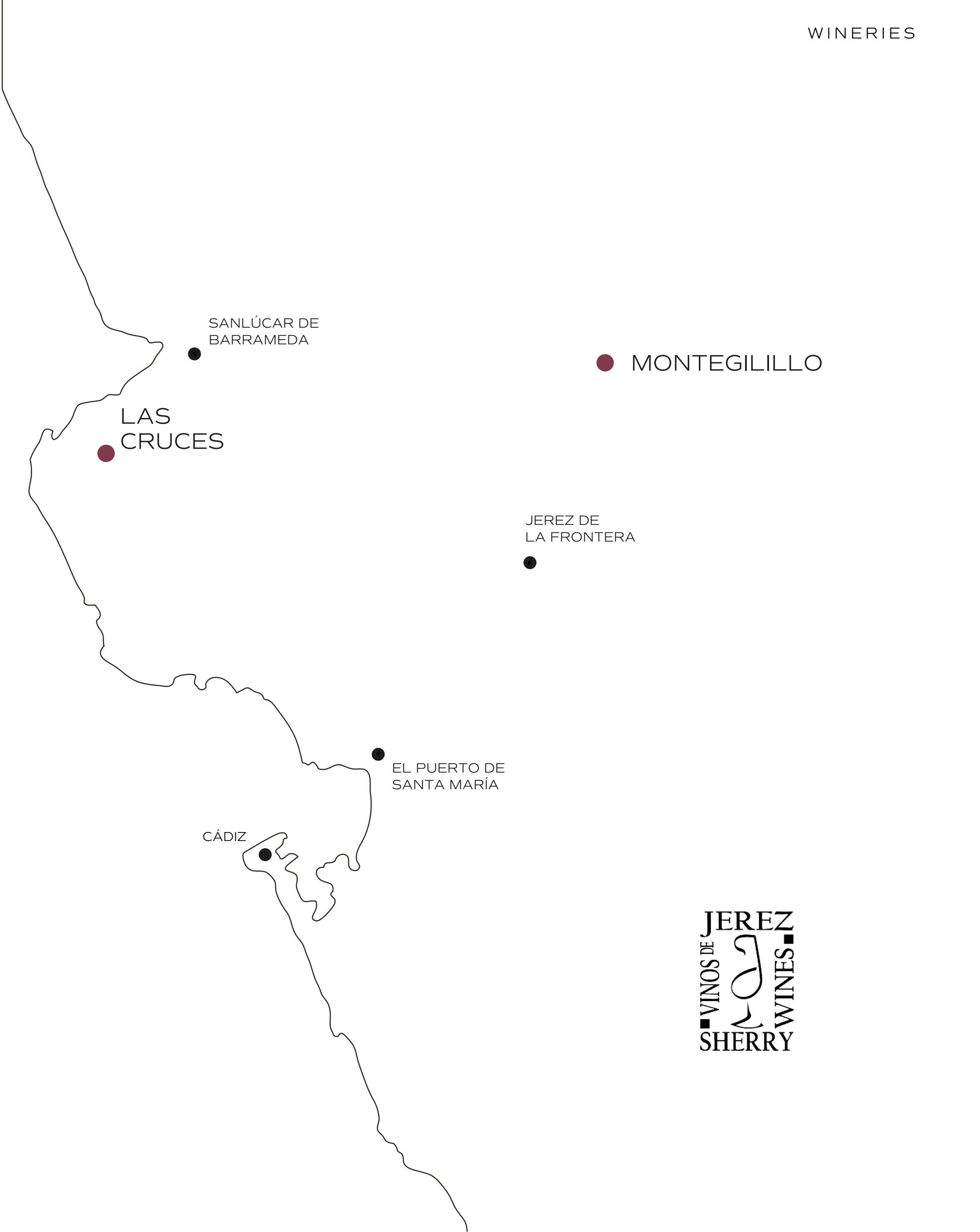
- The Lustau Single Cask range
- Food pairings
- Cocktails

UVAS FELICES

WINERIES



LUSTAU — LOCATION



LAS
CRUCES

SANLÚCAR DE
BARRAMEDA

MONTEGILILLO

JEREZ DE
LA FRONTERA

EL PUERTO DE
SANTA MARÍA

CÁDIZ

JEREZ
VINOS DE
SHERRY
WINES

What is sherry wine?



A fortified wine from Spain with a vast variety of styles, from very dry to very sweet.

The origins of the Lustau sherry house date back to

1896

when José Ruiz-Berdejo, a secretary to the Court of Justice, began in his spare time looking after the vines of his family's Nuestra Señora de la Esperanza estate. During these humble beginnings, he made sherries that were sold onto larger sherry houses. Such small producers were known as “almacenistas” or holders of stocks.



In 1931, his daughter, María Ruiz-Berdejo Alberti, acquired a small winery closer to the centre of

Jerez de la Frontera

and moved there all the preexisting soleras, gaining notoriety and visibility.



Sergio Martínez

is today in charge at Lustau of maturing,



watching over and selecting the lots of outstanding sherries to be bottled for the enjoyment of the most demanding consumers.

BEST FORTIFIED WINEMAKER
BY THE IWC IN 2019, FOR THE
3RD CONSECUTIVE YEAR



Bodegas Lustau is today a
benchmark
in the production of top-end
sherries.

INTERNATIONAL WINE & SPIRIT COMPETITION

Best Spanish Winery ————— 2011
Best Sherry Producer ————— 2014
Best Sherry Producer ————— 2016

INTERNATIONAL WINE CHALLENGE

Len Evans Trophy ————— 2011
Len Evans Trophy ————— 2016

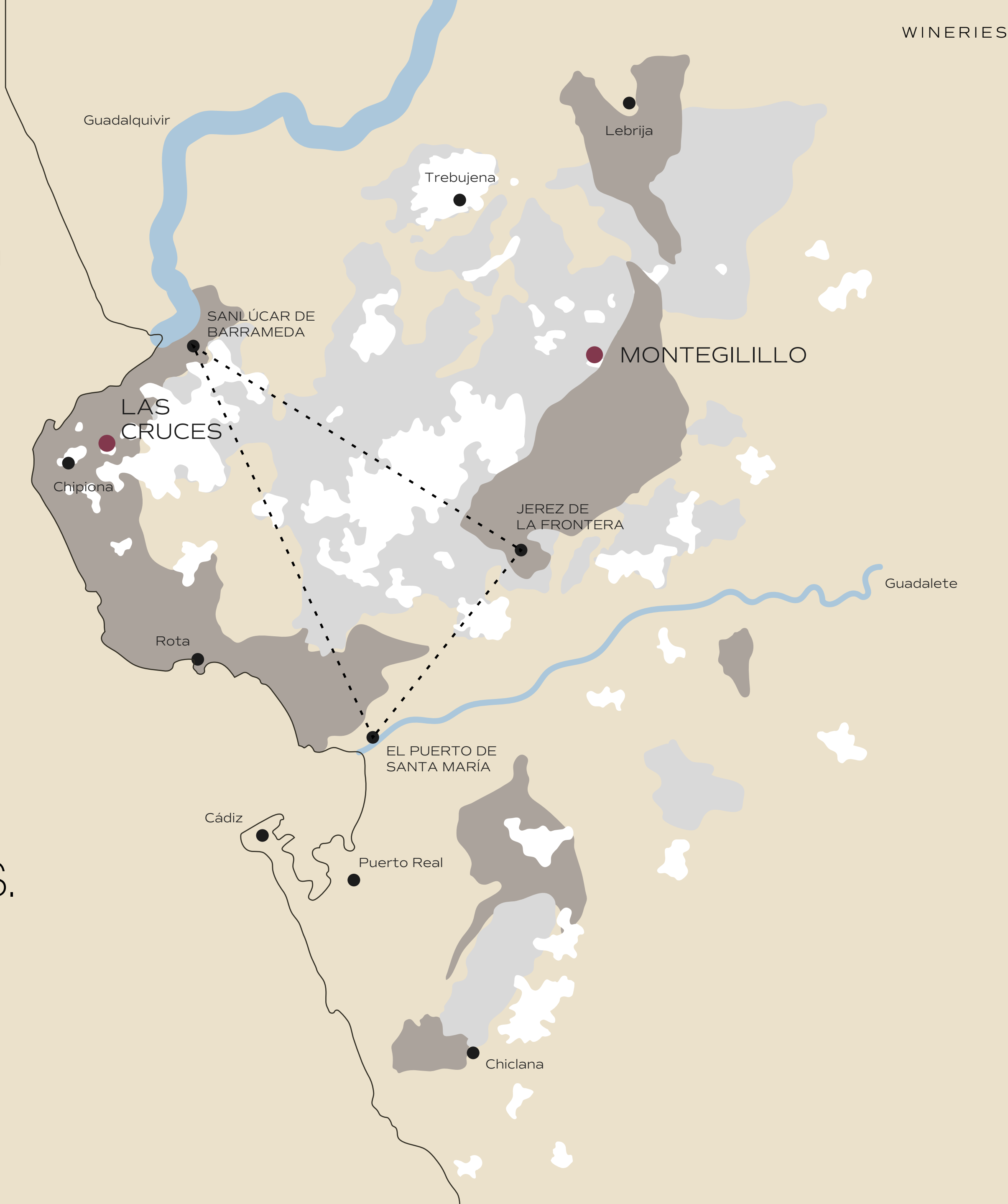


Vineyards

The sherry region

7,000 hectares of vines. 80 wineries. 9 municipalities. 300 days of sunshine on average per year. Mild winters and very hot summers. 620mm average annual rainfall. Two prevailing winds: the Poniente (west wind), which brings cool, rainy weather and the Levante (east wind) which brings dry, warm conditions.

- ALBARIZA
- CLAYS & SANDS
- SHERRY TRIANGLE
- LUSTAU VINEYARDS
- VINEYARDS



Sherry Soils

ALBARIZA
(alba = white)
Chalky soils (containing
25% to 40% limestone)
Poor soils with little
organic matter (1.3% to
1.5%)



CLAY
(containing less than 20%
calcium carbonate)

SAND
made up of decomposed
organic matter

Grapes

3 white varieties
+10 styles of wine:
Palomino
Moscatel
Pedro Ximénez

Bodegas Catedrales

19th century gems

High ceilings

Albero soils

Thick walls

Large windows



The sherry cask

600 liters

American Oak

Toasted

Previously seasoned

Annual evaporation of 3 to 4%
of total volume, mainly water.



Harvesting & Vinification

Different pressings

1

Mosto Yema
1st extraction

Finos &
Manzanillas

2

Segunda Yema
2nd extraction

Olorosos

3

Prensas
3rd extraction

Distillation
for brandy

4

Prensas
4th extraction

Vinegar
production

Maximum of 70 litres per 100 kilos
of grapes authorised.

From must to wine

Fortification

1

Pressing of
the grapes

2

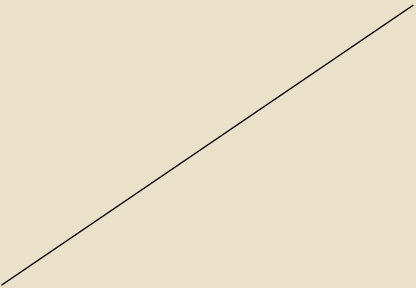
Classification
of the musts

3

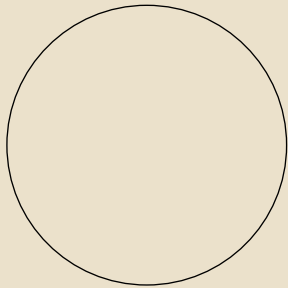
Alcoholic
fermentation starts

Base wine

ENCABEZADO (FORTIFICATION)
1ST CLASSIFICATION: JANUARY



LIGHT WINES
FINO
UP TO 15% ALCOHOL



COMPLEX WINES
OLOROSO
UP TO 17% ALCOHOL

The “Solera and Criadera” system is the characteristic dynamic blending and ageing method practised in the sherry region.

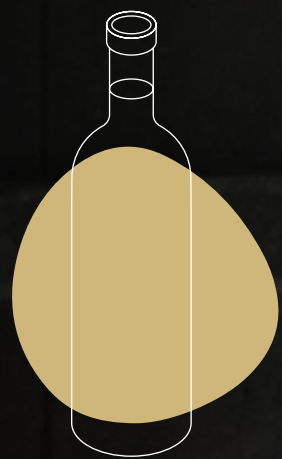
This ageing method involving the

fractional blending of casks

results in sherries of amazing complexity and consistency of style and quality maintained over long periods of time.



Soleras and criaderas



SOLERA

**ROCÍO
REFILLING**

**SACA
EXTRACTION**

**ROCÍO
REFILLING**

**SACA
EXTRACTION**

**2DA
CRIADERA**

**1RA
CRIADERA**

Biological ageing

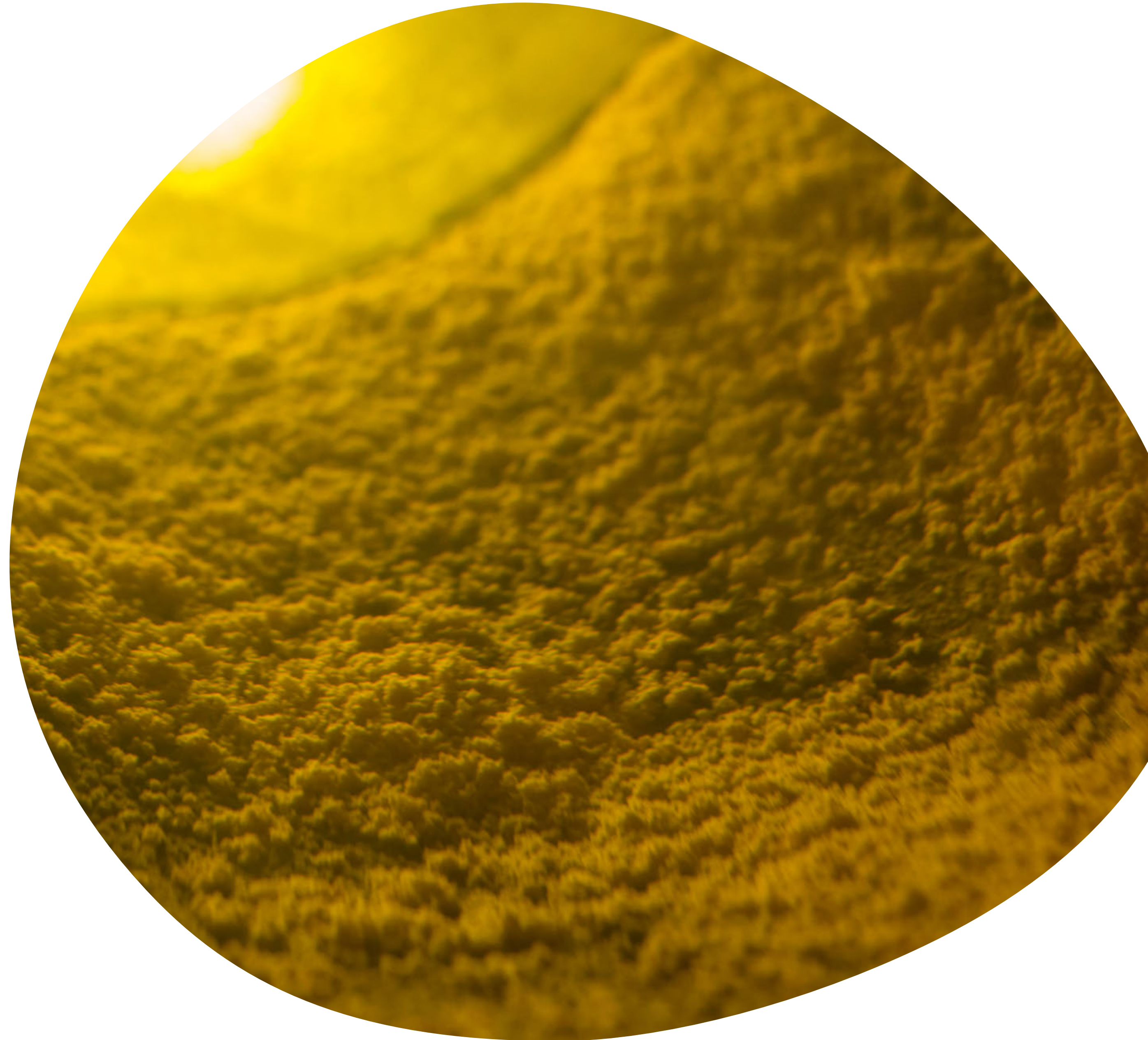
The wines develop a film of yeast on the surface called “flor”. This “flor” protects the wine from contact with the air and oxidation and provides unique tasting characteristics.

FINO
MANZANILLA



La Flor

Saccharomyces protects the wine from oxidation while interacting with it: consuming alcohol, any dissolved oxygen, residual sugars, glycerine, acetic acid and carbon dioxide and producing acetaldehydes. However, “flor” requires specific conditions in order to survive.



Oxidative ageing

Here, the wine is in contact with air and constantly gaining in concentration (colour, aroma and taste). These sherries require longer periods of ageing.

AMONTILLADO
PALO CORTADO
OLOROSO



Oxidative ageing



AMONTILLADO
DUAL AGING

ALC.18,5% ABV.
< 5 GR SUGAR/ LITER
TOTAL ACIDITY < 7 GR/ LITER
GLYCEROL > 7 GR/ LITER



OLOROSO
FULL OXIDATION

ALC.20% ABV.
< 5 GR SUGAR/ LITER
TOTAL ACIDITY < 7 GR/ LITER
GLYCEROL > 7 GR/ LITER



PALO CORTADO
AN EXCEPTION

ALC.19% ABV.
< 5 GR SUGAR/ LITER
TOTAL ACIDITY < 7 GR/ LITER
GLYCEROL > 7 GR/ LITER



Sweet wines

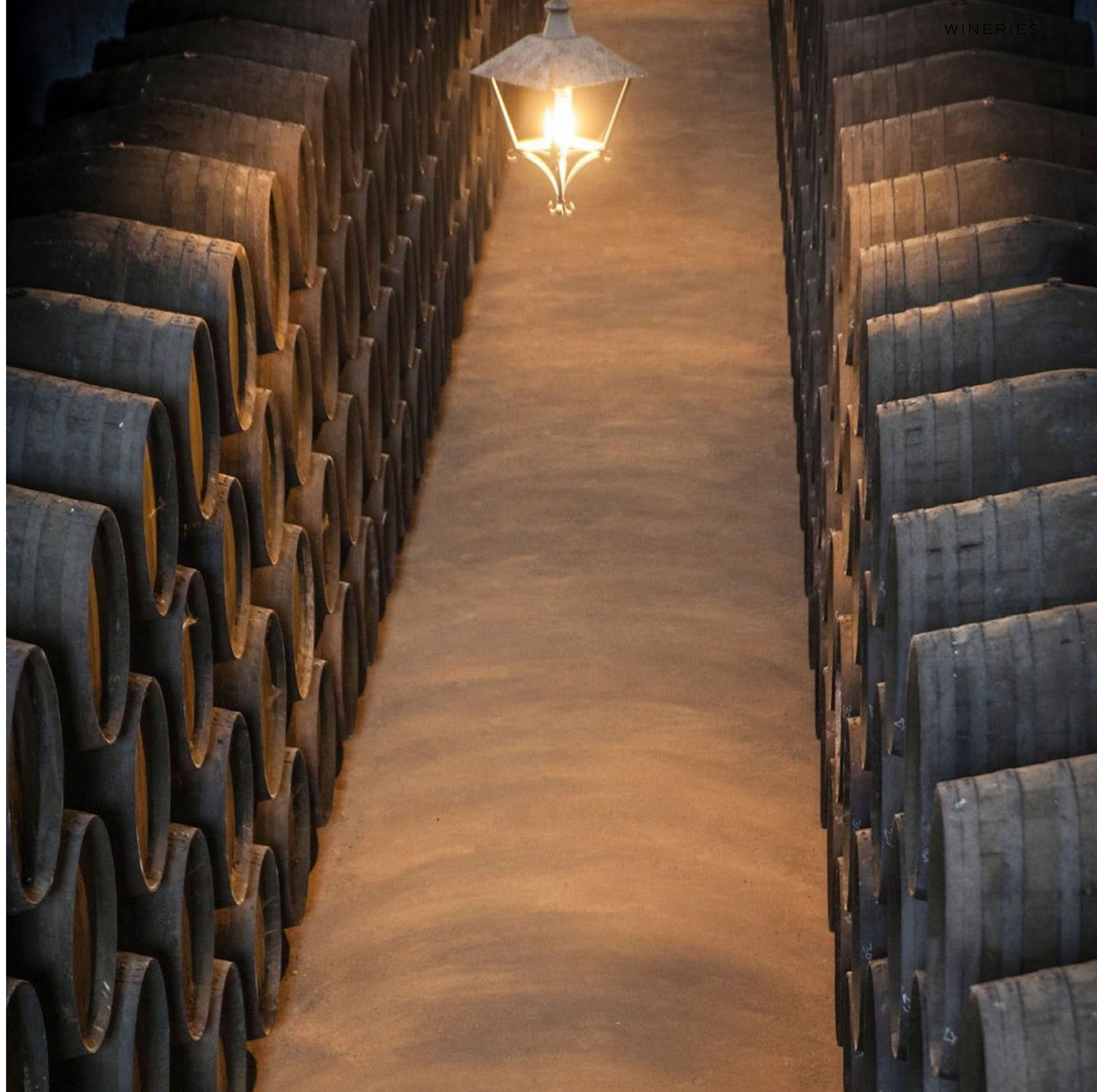
Pedro Ximénez and Moscatel wines are produced from homonymous grapes.

ME

MOSCATEL
+ 160GR/L

PX

PEDRO XIMÉNEZ
+ 212GR/L



Sherry styles

Biological

Wine is protected
by a layer of yeast
called “Flor”

MANZANILLA
SANLÚCAR



FINOS
JEREZ & PUERTO



Oxidative

Wine is aged in contact
with the oxygen, reaching
a great concentration

AMONTILLADO



PALO CORTADO



OLOROSO



Sweet

Sweeter varieties
aged in contact with
the oxygen

PEDRO XIMÉNEZ



MOSCATEL





The Lustau Single Cask range



MANZANILLA
DEL BOCOY

FINO
DEL PUERTO

FINO
DE JEREZ

AMONTILLADO
DE SANLÚCAR

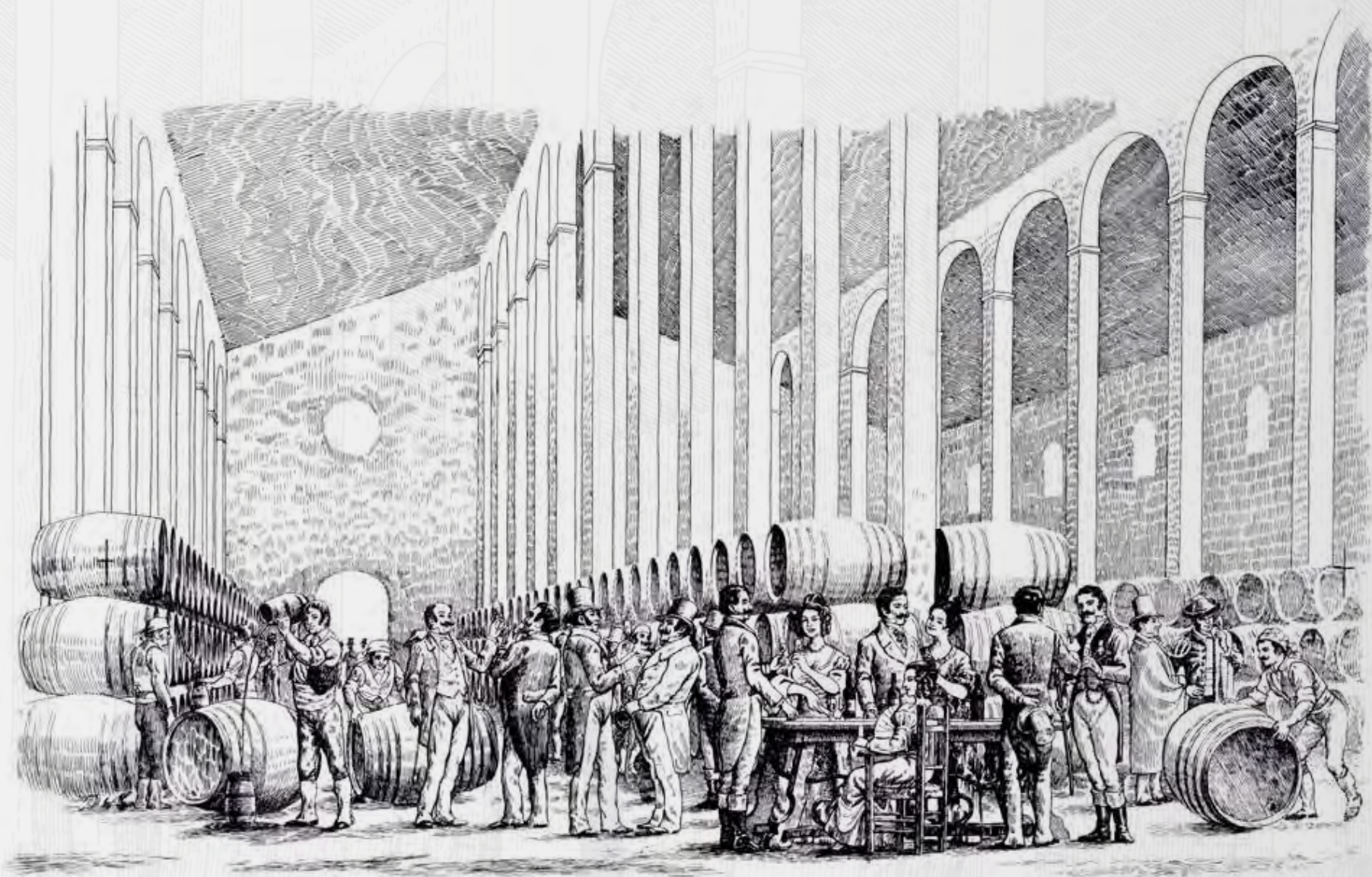
AMONTILLADO
DEL PUERTO

PALO CORTADO
DEL TONEL

TINTILLA
DE ROTA

Single casks

are sherries bottled in very limited quantities taken from specific places in the cellars. They are selected for their unique quality and the special character they have developed in cask.



LUSTAU SINGLE CASK

BOTELLA	000	DE	000	Cellar Master
				Sergio Martínez
BOTA	0	SOLERA	0/0	SACA
				Marzo 2019



Manzanilla de Bolcoy

1/21

AVERAGE AGE 5 YEARS
SACA MARS 2019 480 BOTTLES

AGEING

The Lustau single casks are a collection of limited edition sherries exclusively bottled for Vila Viniteca. Lustau Manzanilla del Bocoy single cask has an average age of 5 years and has been selected from 21 “bocoyes” according to their specific location in the winery and their consequent exposure to the Atlantic sea breezes.

TASTING NOTES

The "velo de flor" gives a more floral and salty character to the wine. Intense, complex, fresh and slightly smoked.

FOOD PAIRINGS

Serve chilled (7-9°C) with oysters or marinated raw fish.



Fino del Puerto

1/8

AVERAGE AGE 6 YEARS
SACA MARS 2019 480 BOTTLES

AGEING

Coming from the Puerto Fino solera which is aged at the El Drago winery, this fino sherry comes from 8 botas selected by Sergio Martínez to create a fino of great structure and complexity. These botas were located in the area of the winery that is the dampest and best-exposed to the Atlantic breezes.

TASTING NOTES

Gold-yellow colour, intense and bright. Very saline, very dry and with a hint of bitterness. Notes of yeast and the sea come through on the nose, while the palate is intense in flavour with a lingering finish.

FOOD PAIRINGS

Serve chilled (7-9°C) with Iberico ham or steak tartare.



Fino de Jerez

1/10

AVERAGE AGE 8 YEARS
SACA MARS 2019 480 BOTTLES

AGEING

A “sobretabla” cask that spent ten years topping up the 2nd criadera of Fino Jarana. For the past four years it has been aged statically, without “rocíos” or extractions. The Las Cruces winery’s unique humidity and temperature conditions, the indigenous yeasts, and the special conditions of the cask have enabled the wine to maintain a dense, compact veil of flor throughout the ageing process.

TASTING NOTES

Straw-yellow colour with a green rim. Aromas of white and yellow flowers (daisies) and toasted almonds come to the fore, accompanied by notes of white fruit (apples and pears) that contribute freshness. The palate is dry, saline and vibrant, with a lively acidity.

FOOD PAIRINGS

Serve chilled (7-9°C) with salmon sashimi or tuna tartare.



Amontillado del Puerto

1/3

AVERAGE AGE 25 YEARS
SACA MARS 2019 480 BOTTLES

AGEING

Sergio Martinez has selected one of the three botas that make up the solera for this Amontillado aged in El Puerto de Santa María. The ageing process was carried out as an inverted solera with a double objective: first, that the notes of its biological ageing as a fino are preserved with a greater intensity throughout its journey through the criaderas; and second, so that the solera, being away from soil moisture, experiences some water stress that intensifies the concentration of the wine.

TASTING NOTES

Intense and vibrant, complex and powerful. Aromas of hazelnuts, cocoa, tobacco, cedar and noble woods, with a touch of crystallised orange. Immense on the palate, salty and spicy, with a long, lingering finish with notes of vanilla, cocoa and pastry coming through.

FOOD PAIRINGS

Serve at 13-14°C with aged cheeses, artichokes, game or Iberico pork fillet. Great with very spicy dishes, such as oriental cuisine.



Amontillado de Sanlúcar 1/19

AVERAGE AGE 8 YEARS
SACA MARS 2019 480 BOTTLES

AGEING

An Amontillado in which biological ageing predominates and which Sergio Martinez selected to showcase the finesse of young Amontillado from Sanlúcar. It has undergone 5 years of biological ageing and 3 of oxidative ageing.

TASTING NOTES

Delicate and elegant. Salty and almond aromas mingle with notes of vanilla and wafer. Hints of toast, gingerbread and orange sponge cake come through, while on the palate the wine is smooth and silky with notes of almonds and caramel in the finish.

FOOD PAIRINGS

Serve at around 13-14°C with tapas, foie gras, cured meat, mushroom risotto, roast chicken or grilled vegetables.



Palo Cortado del Tonel

1/5

AVERAGE AGE 25 YEARS
SACA MARS 2019 480 BOTTLES

AGEING

One of the five barrels that make up our Palo Cortado VORS and which age in the cellars of Los Arcos in Jerez. Selected for its classic profile, this Palo Cortado has the structure and complexity that only long ageing can provide.

TASTING NOTES

Aromas of roasted nuts, particularly hazelnuts, dried tobacco leaves, smoke and leather. Pleasant and smooth on the palate with notes of dark chocolate and noble woods.

FOOD PAIRINGS

Serve at around 13-14°C with tapas or to accompany consommés, foie gras, cured meat, aged cheeses or artichokes. Great with very spicy dishes, such as oriental cuisine.



Tintilla de Rota

1/1

AVERAGE AGE 27 YEARS
SACA MARS 2019 204 BOTTLES

AGEING

A one-off, unique and very rare rarity. The current barrel expresses the evolution of the Tintilla launched in 2001. After more than 17 years of static aging, more than 20 arrobas have been lost due to evaporation, bringing the wine to an exceptional level of concentration. After the harvest and before being transferred to the winery, the grapes underwent sun-drying to concentrate their sugars. Once started, the fermentation was stopped to maintain the natural sugars. Subsequently, the ageing process was done via the solera and criadera process, and since 2001 this barrel has been aged statically. Until this extraction of 2019, only a slight moving of this barrel was made in March 2017.

TASTING NOTES

Intense, deep ebony colour with an iodised rim that permeates the glass, conveying its great density. Very aromatic, notes of iodine and liquorice come to the fore against a backdrop of roasted coffee beans. A surprising sweet and sour sensation is felt on the palate with hints of black and roasted liquorice, leaving a slightly bitter touch in the finish.

FOOD PAIRINGS

Serve at around 10-12°C with blue cheeses, chocolate desserts or vanilla ice cream.

Sherry should be approached as a high quality wine, not just as an aperitif.



BIOLOGICAL

**FINOS &
MANZANILLA**

Cold
7-9°C / 44-48°F

Closed: 2 years
Opened: 2 weeks

OXIDATIVE

**OLOROSO,
PALO CORTADO
& AMONTILLADO**

Slightly chilled
13-14°C / 55-57°F

Closed: 3 years
Opened: 3 months

SWEET

**PEDRO XIMÉNEZ
& MOSCATEL**

Chilled
10-12°C / 50-54°F

Closed: Undefined
Opened: 12 months

BLENDS

**CREAM &
MEDIUM**

Chilled
10-12°C / 50-54°F

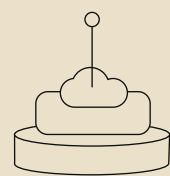
Closed: 3 years
Opened: 12 months

OLD WINES

**V.O.S. &
V.O.R.S.**

Closed: Undefined
Opened: 12 months

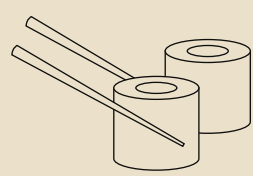
Food Pairings



Tapas



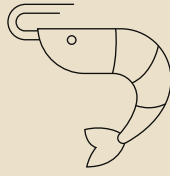
Veggies



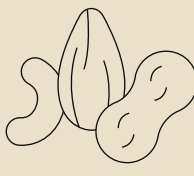
Japanese food



Iberico ham



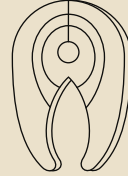
Seafood



Nuts



Rice



Fish

FINO & MANZANILLA



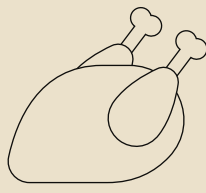
Hot soups



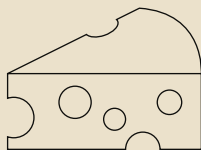
Veggies



Spicy food



Poultry



Hard cheese



Rice

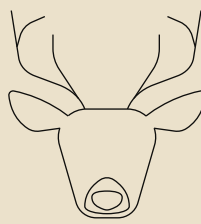


Mushrooms

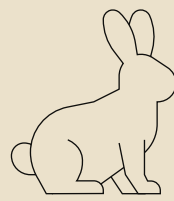


Fish

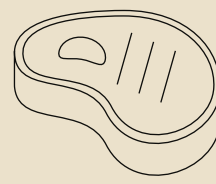
AMONTILLADO & PALO CORTADO



Game



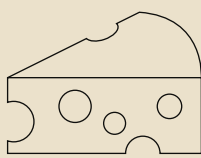
White meat



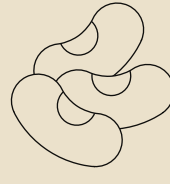
Red meat



Hot soups



Hard cheese



Pulses

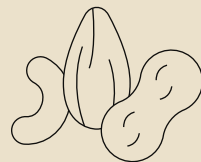


Rice

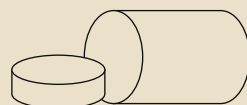


Fish

OLOROSOS



Nuts



Foie gras



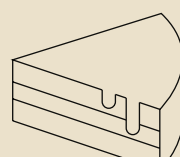
Spicy food



Soft cheese



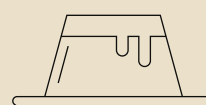
Berries



Cake

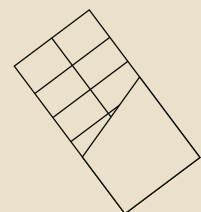


Ice cream



Pudding

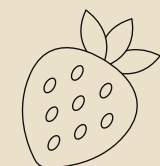
CREAM & MEDIUM



Chocolate



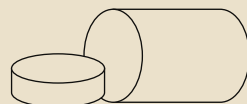
Soft cheese



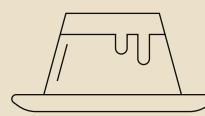
Berries



Citrus



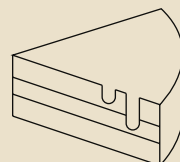
Foie gras



Pudding



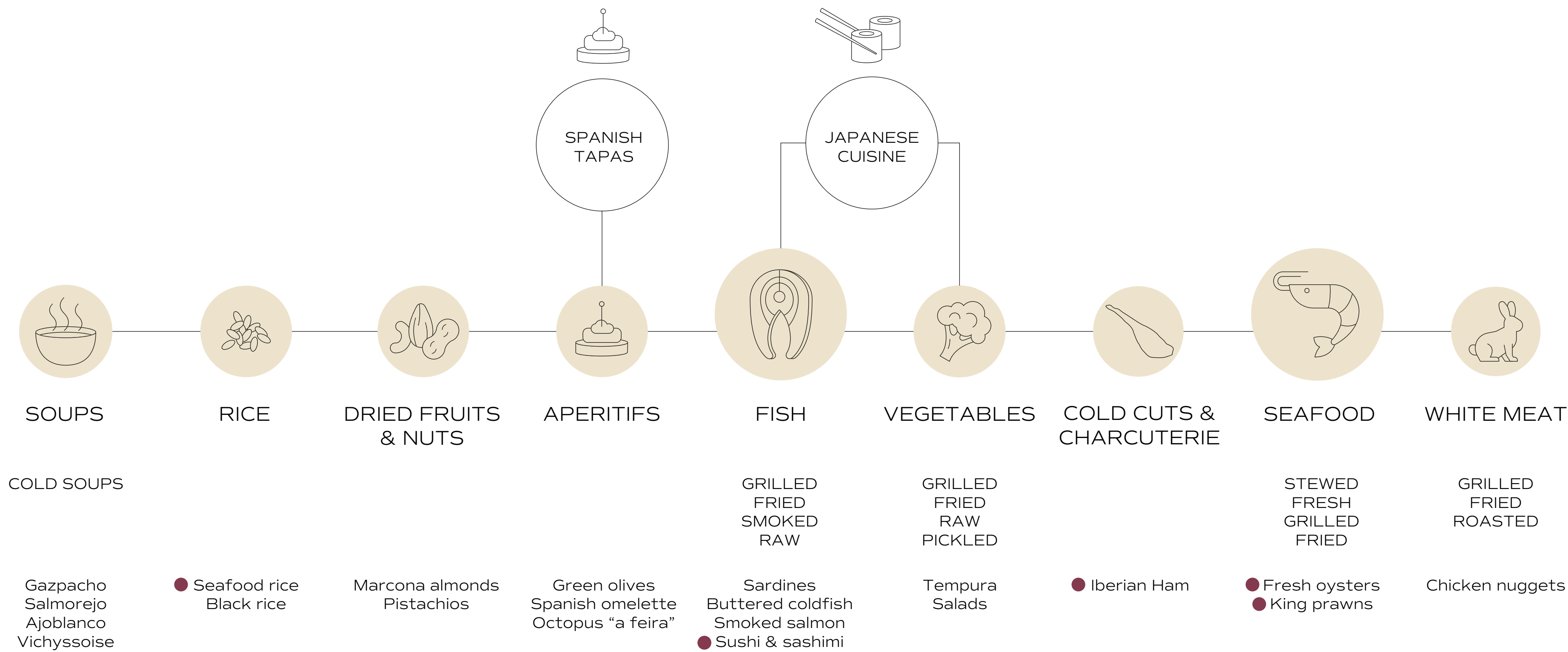
Ice cream



Cake

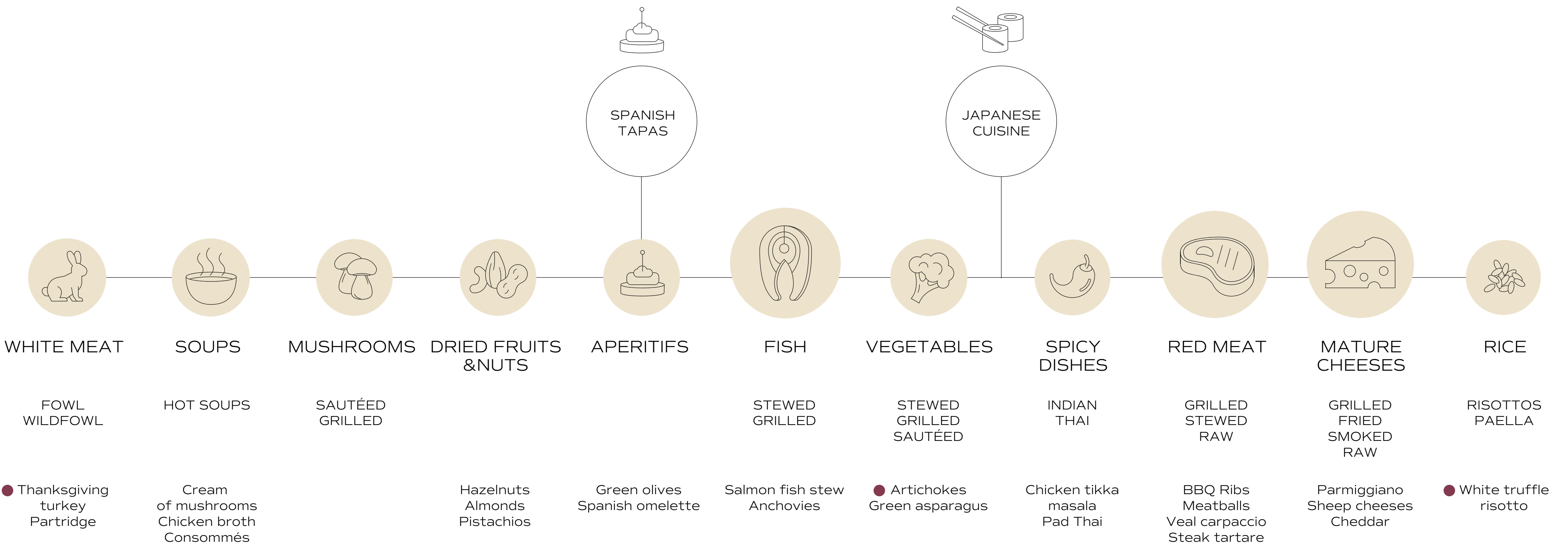
PEDRO XIMÉNEZ & MOSCATEL

Fino & Manzanilla



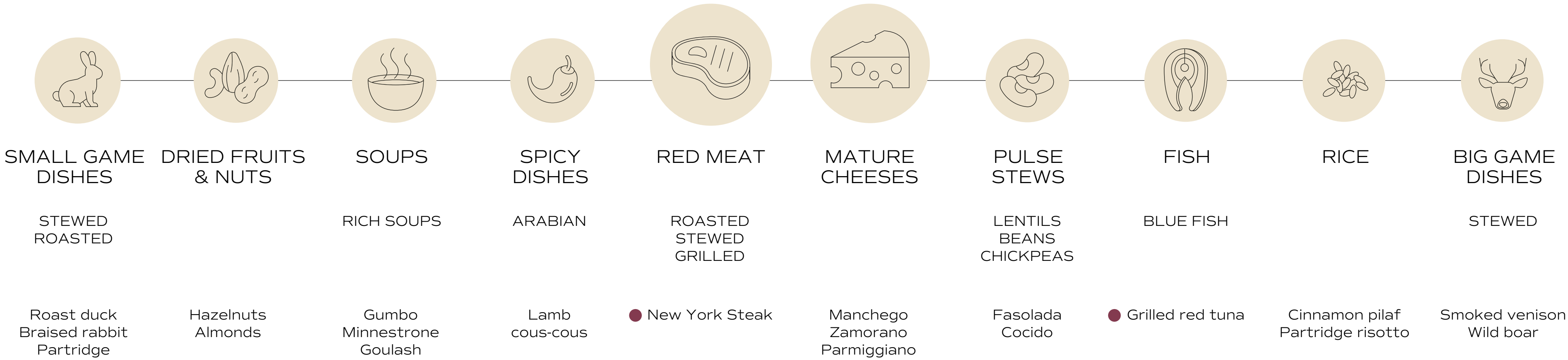
● LUSTAU FAVORITE PAIRING

Amontillado & Palo Cortado



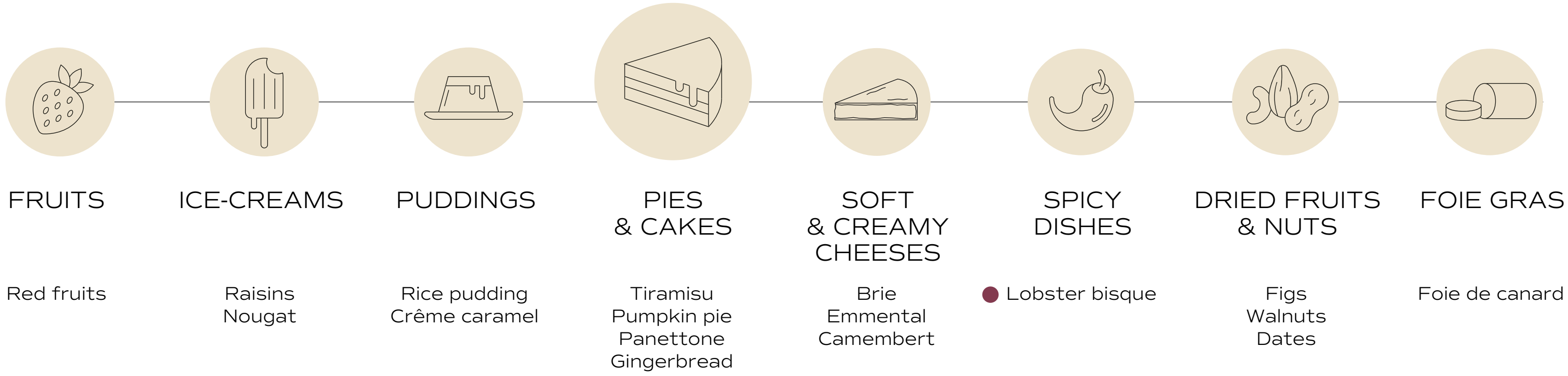
● LUSTAU FAVORITE PAIRING

Oloroso



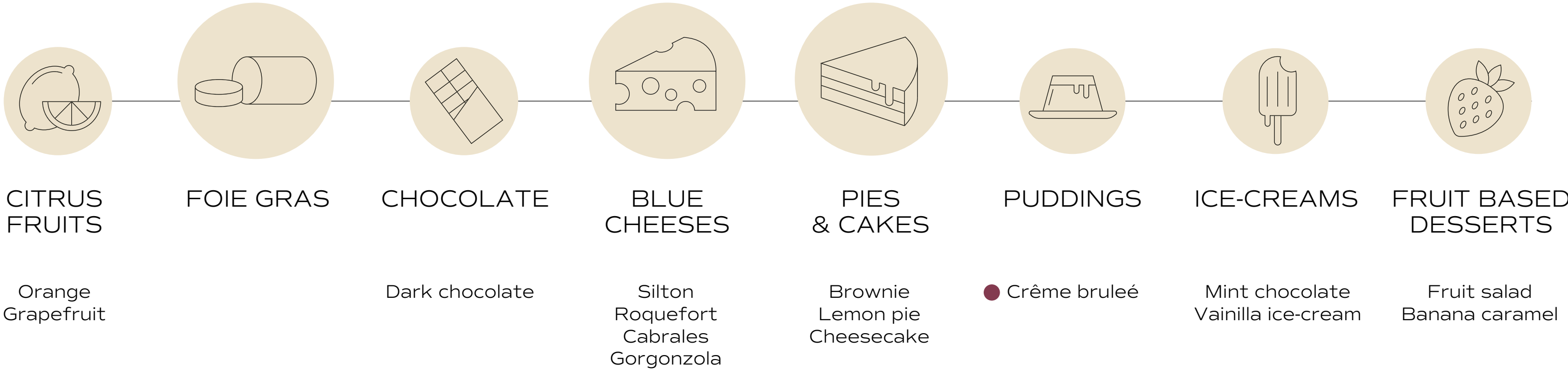
● LUSTAU FAVORITE PAIRING

Cream & Medium



● LUSTAU FAVORITE PAIRING

Moscatel & Pedro Ximénez



● LUSTAU FAVORITE PAIRING

A close-up photograph of a glass filled with a dark red wine, resting on a wooden surface. In the background, a wooden cutting board with a tomato is visible. The lighting is warm and soft, creating a cozy atmosphere.

Cocktails & Sherry wines

FINOS & MANZANILLA

These go with light flavours; vodka, white rum and especially gin. Vegetal flavours are also a good option for a lovely Manzanilla-based cocktail.

PALO CORTADO & AMONTILLADO

These mix well with darker spirits, such as whisky, Bourbon, reposado tequila and brandies. These sherries are great for cocktails with vanilla, caramel, bakery or spicy nuances.

OLOROSO

This goes very well with old and aged spirits, such as whisky, añejo rum, añejo tequila and brandies.

CREAM & MEDIUM

These sherries are great mixed with classic cocktail spirits, especially whisky, rum and Bourbon. They provide balance and a touch of acidity.

PEDRO XIMÉNEZ & MOSCATEL

These are at their best when they are mixed with aged spirits (aged rums, añejo tequila or brandies). They usually create a perfect balance between sweetness and acidity.

Restaurants

Michelin ***

ABaC
Restaurant
Hotel

Michelin **

PACO PÉREZ
MIRAMAR
LLANÇÀ, 3939

coque



bardal
BENITO GÓMEZ

Michelin *




Ratings

TINTILLA DE ROTA





Tasted in 2020	-	97
Tasted in 2017	94+	-

PALO CORTADO DEL TONEL





Tasted in 2019	-	95
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FINO DE JEREZ





Tasted in 2020	-	94
Tasted in 2017	91	-

MANZANILLA DEL BOCOY



Tasted in 2019	-	95
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FINO DEL PUERTO



Tasted in 2017	91	-
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