

EMILIO LUSTAU

OLOROSO DON NUNO

"Sherris such as these remain among the last great unknown wine bargains of the world. They must be tasted to be believed!"

-- Robert M. Parker, Jr.

World's Last Great Unknown Wine Bargain!

What are the critics saying?

"If you are looking for a dry sherry made in a slightly more oxidized style, the non-vintage Dry Oloroso Don Nuno Solera Reserva is your choice. Again, a nuttiness (in this case, walnuts) intermixed with a hint of Chinese black tea combine with salty, caramelized flavors make for a delicious glass of sherry. Lustau made its reputation in the foreign markets with its extraordinary single cask Almacenistas which had been accumulated by the family over many years as their soleras are among the oldest in Sherry. The family also owns over 500 acres of vineyards. These are all remarkable efforts for their stunning value. While they are still under-the-radar for most American wine lovers, I encourage readers to give them a try as they are great introductory reference points for how profound sherry can be. I first wrote about the extraordinary sherris of Emilio Lustau many years ago, in the early days of The Wine Advocate. The portfolio of under \$25 a bottle selections represents remarkable value for their complex, well-made personalities. Lustau includes a bottling date code as purchasers would want to buy Finos and Manzanillas as young as possible. It is difficult to describe the glories of sherry, but I'll try. These Solera Reservas are all great reference points at a low price point from Lustau. None of the Almacenista soleras, which are single cask and very limited bottlings, are reviewed since they are priced over \$25 a bottle, but they can be as profound as any alcoholic beverage in the world."

94/100 Points - Robert M. Parker, Jr.

The Specs...

Varietal: 100% Palomino

Vineyard Age: 40-60 years

Price: \$14.85

Format: 750mL

LCBO #: 375105

Aging: American oak

barrels - solera system

Food Pairings: Classic tapas - cured meats, cheeses, olives, nuts, or with braised meats and stews.

