

EMILIO LUSTAU

AMONTILLADO LOS ARCOS

"Sherries 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?

"The non-vintage Dry Amontillado Los Arcos Solera Reserva reveals a medium amber hue along with a nutty, honeyed, dry personality with great acid... 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 sherries 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... 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." - **93/100 Points** - Robert M. Parker, Jr.

The Specs...

Varietal: 100% Palomino

Vineyard Age: 40-60 years

Price: \$14.85

Format: 750mL

LCBO #: 375097

Aging: American oak

barrels - solera system

Food Pairings: Classic tapas - cured meats, cheeses, olives, nuts, or with sushi/sashimi.

