

PAIRINGS MADE IN HEAVEN

Biological: Finos and manzanillas are the perfect aperitif. They go very well with fresh seafood, fish dishes and japanese cuisine. Salads and cold soups are lovely suggestions too!



Oxidative:

Amontillados and palo cortados are lovely when they are paired with artichokes, cold meat or spicy cuisine such as indian cuisine. Oloroso, on the other hand, go better with steaks, hot soups, tuna or stews.



Sweets: These wines are a perfect companion to light desserts and cakes, but can also be served with blue cheeses, paté or foie grass, as an apperitif. Pedro ximénez goes much better with based chocolate desserts.



STORING

Keep the bottles in the fridge once they are open, and if there is not much left in the bottle... **find any excuse to finish them!**

Biological	Oxidative	Sweet	Old wines
Closed 2 years	Closed 3 years	Closed Indefinitely	Closed 3 years
Opened 2 weeks	Opened 3 months	Opened 12 months	Opened 3 months

SHERRY COCKTAILS



Biological: Fino and manzanilla. They go with light flavors; vodka, white rum, tequila and specially gin. Vegetal flavors such cucumber, celery or fennel are also good options. Never in shaken drinks!

(Perhaps a
Sherry Mojito...)

Oxidative: Amontillado, oloroso and palo cortados. They match with darker spirits, aged for long periods in smoky wood. Whiskey, bourbon, tequila reposado, brandy... These wines are lovely for cocktails which show vanilla, caramel or baking spices nuances.

(... or maybe a
Sherry Cobbler...)

Sweet and Blends:

Cream, medium, moscatel and pedro ximénez. At their best when they are mixed with dark spirits (Aged rum, tequila añejo or brandy). A perfect balance of sweetness and acidity. Use sparingly.

WHICH GLASS IS BEST FOR SHERRY?



The **best option** is a *white wine glass* with a proper bowl - *to allow the wine to breath* - and preferably with a stem to avoid warming up.

Forget about the old, tiny glass for fortified wines!

It is always **better** to serve smaller quantities of these wines and refill.

SHERRY WINE MUST BE TREATED AS A WINE,
NOT AS A SIMPLE **APPERITIF**.

COLD, CHILLED, SLIGHTY CHILLED?

Biological: **Cold**

(7 - 9°C / 44 - 48°F)

Oxidative: **S. Chilled**

(13 - 14°C / 55 - 57°F)

Sweet: **Chilled**

(10 - 12°C / 50 - 54°F)

Blends: **Chilled**

(10 - 12°C / 50 - 54°F)

NEED MORE INFO?



You will find ideas, pairings, cocktails recipes and much more at:

lustau.es
sherryjourney.com

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THE HOUSE OF LUSTAU