

BODEGAS LUSTAU - SHERRY / Andalusia



Owner / Winemaker

Caballero Group

Appellation

Jerez - Sherry

Presentation

Founded in 1896 in Jerez de la Frontera, Emilio Lustau began as a family-owned almacenista and grew under Don Emilio Lustau Ortega to join the select group of Sherry exporters.

In the 1980s, Rafael Balao transformed Lustau into one of Jerez's most innovative producers, blending tradition with modernity. He curated rare Almacenista Sherries, launched the Solera Familiar range, revived the East India Solera, and created unique styles such as the Añada single-vintage Oloroso.

With backing from Luis Caballero SA in the early 1990's, Lustau expanded with the purchase of 170 hectares of prime Albariza vineyards and restored historic bodegas in central Jerez, now among the region's most beautiful and expertly designed ageing cellars.

Today, Lustau is celebrated for its unparalleled range of Sherries, each combining depth, balance, and elegance, setting the standard for modern, sophisticated drinking.

Wines produced

LUSTAU MANZANILLA PAPIRUSA SOLERA FAMILIAR
LUSTAU FINO DEL PUERTO SOLERA FAMILIAR
LUSTAU FINO JARANA SOLERA FAMILIAR
LUSTAU AMONTILLADO, LA PLAZA VIEJA MEDIUM GOLDEN SOLERA FAMILIAR
LUSTAU AMONTILLADO LOS ARCOS SOLERA FAMILIAR
LUSTAU RARE AMONTILLADO ESCUADRILLA SOLERA FAMILIAR
LUSTAU PALO CORTADO PENINSULA SOLERA FAMILIAR
LUSTAU OROSO DRY DON NUNO SOLERA FAMILIAR
LUSTAU VERY RARE OROSO DE JEREZ EMPERATRIZ EUGENIA
LUSTAU DELUXE CREAM CAPATAZ ANDRES SOLERA FAMILIAR
LUSTAU RARE CREAM SUPERIOR SOLERA FAMILIAR
LUSTAU EAST INDIA SOLERA
LUSTAU MOSCATEL EMILIN SOLERA FAMILIAR
LUSTAU PEDRO XIMENEZ SAN EMILIO SOLERA FAMILIAR
LUSTAU CENTENARY SELECTION PEDRO XIMENEZ, MURILLO
LUSTAU ALMACENISTA AMONTILLADO DE SANLUCAR DE BARRAMEDA CUEVAS JURADO 1/21
LUSTAU ALMACENISTA AMONTILLADO DEL CASTILLO
LUSTAU ALMACENISTA AMONTILLADO DEL PUERTO JOSE LUIS GONZALES OBREGON 1/10
LUSTAU ALMACENISTA FINO DEL PUERTO GONZALES OBREGON 1/143
LUSTAU ALMACENISTA MANZANILLA PASADA DE SANLUCAR CUEVAS JURADO 1/80
LUSTAU ALMACENISTA OROSO DEL PUERTO JOSE LUIS GONZALES OBREGON 1/110
LUSTAU ALMACENISTA OROSO PATA DE GALLINA JUAN GARCIA JARANA 1/38
LUSTAU AÑADA OROSO
LUSTAU EN RAMA FINO DE JEREZ DE LA FRONTERA
LUSTAU EN RAMA FINO DEL PUERTO DE SANTA MARIA
LUSTAU EN RAMA MANZANILLA DE SANLUCAR DE BARRAMEDA
LUSTAU VORS AMONTILLADO
LUSTAU VORS CREAM
LUSTAU VORS OROSO
LUSTAU VORS PALO CORTADO
LUSTAU VORS PEDRO XIMENEZ

Grape varieties planted

Palomino Fino
Moscatel
Pedro Ximénez

Size of vineyard

Lustau owns over 220 hectares, divided between two main sites: the Montegilillo vineyard located in Pago Montegil and the Las Cruces vineyard located Pago Abulagar.

Average age of the vines

25 years.

Location

Lustau is the only Sherry producer to have vineyard holdings and cellars in the three towns that make up the 'Sherry triangle'. The principal soleras are located in Jerez de la Frontera, in a large historical cellar entirely refurbished in 2001. There are also bodegas in Sanlúcar de Barrameda (for the Manzanillas), and in El Puerto de Santa María, home of the renowned Fino del Puerto solera. In addition, Lustau have contracts with the best Almacenistas, the traditional stockholders whose small cellars are hidden in the backstreets of Jerez, Sanlúcar and El Puerto.

Soils

The classic 'albariza' - white chalky soil in Montegilillo and a combination of sand, clay and albariza in Las Cruces.

Viticulture & Winemaking

Sustainable viticulture.

Lustau combines modern precision with traditional craftsmanship. Grapes are gently pressed and fermented in temperature-controlled stainless steel, producing clean, neutral base wines. Dry styles are fermented to complete dryness before fortification, while sweet Moscatel and Pedro Ximénez are made from concentrated sun-dried grapes, preserving their natural sweetness. All wines are aged in 500-litre oak botas, with older barrels prized for the subtle character they impart.

Fino-style Sherries spend their entire ageing under a blanket of flor, a natural yeast that forms on the wine's surface, protecting it from oxidation while adding freshness and complexity. Finos from Sanlúcar and Puerto de Santa María develop thicker flor than those from Jerez, producing lighter, more elegant styles. Lustau's Finos are aged under flor for longer than required by the DO, resulting in exceptional finesse and delicacy.

Amontillados begin life as Finos, ageing for several years under flor. A second fortification causes the flor to die, after which the wine continues ageing oxidatively, developing richer, nuttier aromas while retaining elegance.

Olorosos are fortified to a higher level after fermentation and never develop flor. They undergo long oxidative ageing, resulting in deep colour, full body, and complex nutty flavours.

Palo Cortado is a rare style that begins life under flor for a short period before undergoing extended oxidative ageing like an Oloroso. The result is a wine that combines the elegance of Amontillado with the power of Oloroso.

Sweet Moscatel and Pedro Ximénez are crafted from sun-dried grapes and partially fermented to preserve their natural sweetness. Long ageing in the solera system brings remarkable depth, richness, and complexity.