

Bodegas Lustau

En Rama 2026

3 En Rama by Bodegas Lustau: Three pure expressions from each town of the Sherry Triangle, produced from the most outstanding casks in each Solera

Released just once a year, these Lustau sherries are bottled 'En Rama' – raw and unfiltered – directly from the cask. Cellar master Sergio Martínez uses his 14 years of expertise to select only the finest biologically aged casks, waiting until April when the humid winter and wet spring allow the 'flor' yeast to reach its peak thickness. This uncompromising approach ensures the sherry is captured at its absolute best, offering an authentic experience akin to tasting directly from the cask in Lustau's historic bodegas.

Lustau is the only producer operating across all three towns of the Sherry triangle: Jerez, El Puerto de Santa María, and Sanlúcar de Barrameda. This allows them to release a unique trio of En Rama sherries – Fino de Jerez, Fino del Puerto, and Manzanilla de Sanlúcar – highlighting the distinct microclimates of each area. While best enjoyed fresh to appreciate their salty delicacy, these wines can be kept for months as they evolve into nuttier flavours.



Wines	Case Size	DP per bottle
Manzanilla de Sanlúcar 2026	6x50cl	13.95
Fino del Puerto 2026	6x50cl	13.95
Fino de Jerez 2026	6x50cl	13.95



Terms and Conditions:

All orders must be placed by the 29th of May. Stock is limited and will be sold on a first come, first served basis. Please check with your account manager. Wines are anticipated to land in June 2026. Delivery is free as part of our usual minimum order. All of our other normal Terms & Conditions apply.



Manzanilla de Sanlúcar 2026

Lemon yellow in color with golden highlights. Fresh, saline and especially aromatic and pungent. Notes of chamomile, fennel and toasted almond intertwine with hints of honey and subtle herbal nuances. On the palate it is dry, balanced and persistent, with a slightly bitter, almond-tinged finish, accompanied by a gentle hint of honeyed sweetness.

Manzanilla is a Fino aged in the coastal town of **Sanlúcar de Barrameda**, located on the estuary of the Guadalquivir River which brings in breezes from the Atlantic ocean. The humidity is high and the flor layer grows very thick here. Manzanilla is famous for its delicate, salted almond and chamomile/floral flavours.



Fino del Puerto 2026

Deep yellow in colour with golden highlights. Very lively and expressive, with notes of toasted almonds, hay and a pronounced iodine character with hints of sea breeze. Dry and saline, with a long, elegant finish, true to the style of Finos from El Puerto.

El Puerto de Santa Maria is located in the bay of Cádiz and the area can turn into a bit of a marshland during low tides. El Puerto enjoys a mild climate all year round. The style of Fino del Puerto does, conveniently, combine the best of both worlds: fullness of flavour and a delicate sea breeze character, sometimes with an intensely briny, reductive character that really makes it stand out.



Fino de Jerez 2026

Deep golden in colour with amber highlights. Of a more subtle and elegant profile, with notes of fresh yeast, white bread, chalk and butter. With greater body and structure, it shows a complex, saline character, characteristic of Finos from Jerez.

Jerez de la Frontera is the town furthest from the sea and here the conditions are less humid than in El Puerto or Sanlúcar. Humidity is important to the production of 'flor', the yeast that grows on the surface of biologically aged Sherry as it ages in old wooden casks; it protects the wine from contact with oxygen. Flor also imparts salty, yeasty, nutty flavours to the Sherry. Flor can be fickle, it likes very specific growing conditions and those include high humidity as well as a very particular alcohol range of around 15 – 15.5%. Even within individual bodegas, the taste can differ from cask to cask simply based on its location, or how high it is off the ground. The lower humidity of Jerez results in a thinner veil of flor and as such less delicate but nuttier flavours. Jerez Finos are therefore the most full-flavoured and rounded of the biologically-aged Sherries.

Vintage Note

The winter of 2026 developed with a wetter and more variable pattern compared to the average of previous years. In El Puerto, yeast activity showed a more regular development, supported by higher ambient humidity and mild temperature conditions. The recurring rainfall in February and March encouraged the consolidation of a balanced and active flor veil, allowing for continuous biological interaction. In Jerez, the evolution of the flor was progressive and steady throughout the winter, enabling finos to retain their characteristic balance between sharp, penetrating notes and structured depth. Meanwhile, in Sanlúcar, high humidity levels and maritime influence fostered a more persistent and uniform flor, reflected in manzanilla wines with enhanced freshness and impeccable balance.