

WINE SELECTION

OF THE MONTH

HARTLEY & GIBSON'S AMONTILLADO

Origin: Jerez de la Frontera , Spain
Serving Temperature: Straight at room temperature, or on-the-rocks.
Food: Served generally before or after lunch or dinner.
A great complement to soups, salad & cheese.

Not everyone is aware that Sherry wine was first produced in Spain and that the name "Sherry" is, in fact, derived from "Jerez" (actually Jerez de la Frontera) the town in which the world famous Sherry producers are located.

One of the historic families of Jerez de la Frontera was B. Vergara, whose firm has produced fine Sherries since the year 1780.

From that beginning, a dedicated attention to every detail passed on from father to son has developed a tradition of quality that has earned unsurpassed reputation among Sherry aficionados and the honor of being PURVEYORS TO HIS MAJESTY THE KING OF SPAIN.

The Macharnudo Vineyard (see label) has been cultivated for over 550 years. It is the finest Sherry District in the world where the most Expensive grapes are grown...rich, lush grapes from which truly great sherries are produced.

HARTLEY & GIBSON'S AMONTILLADO (ah-mon-tee-ya-do) is a soft, amber-colored wine, produced in the VERGARA BODEGAS in Jerez that has an aroma reminiscent of hazelnuts. It is milder and fuller to the palate than Fino and is medium-dry.

For those serving just one kind of Sherry at a party, HARTLEY & GIBSON'S AMONTILLADO is ideal, as it is the middle range Sherry. It will please guests who normally drink either drier or sweeter Sherries.

CONTENTS 750 ML.

ALCOHOL 19% BY VOLUME



IMPORTED

HARTLEY & GIBSON'S

AMONTILLADO
SHERRY

CHOICE MEDIUM DRY SHERRY

PRODUCED, BOTTLED
AND SHIPPED BY

B. Vergara JEREZ

Since 1780

PRODUCT OF SPAIN

*Proprietors of the famous vineyard "Cerro Viejo"
in the finest Sherry district of Macharnudo*

Imported By **JACK POUST & COMPANY, INC.** New York, N.Y.

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