

WINE SELECTION

OF THE MONTH

HARTLEY & GIBSON'S AMONTILLADO

Origin:	Sanlúcar, 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.

Proprietors of the famous vineyard "*Santa Lucia*" are located in the finest Sherry District Jerez Superior.

Barbadillo's noble winemaking started in 1821 when Benigno & Manuel Lopez Barbadillo settled in Sanlúcar where they founded BODEGAS BARBADILLO. Don Benigno stamped his distinctive style on high quality wines that were skillfully aged by his cellar masters.

BODEGAS BARBADILLO's tradition of quality has been passed down to family members and has earned unsurpassed reputation among Sherry aficionados and the honor of being PURVEYORS TO HIS MAJESTY THE KING OF SPAIN.

HARTLEY & GIBSON'S AMONTILLADO (ah-mon-tee-ya-do) is a soft, amber-colored wine, produced by BODEGAS BARBADILLO 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 17,5% BY VOLUME



IMPORTED

HARTLEY & GIBSON'S

AMONTILLADO
SHERRY

CHOICE MEDIUM DRY SHERRY

PRODUCED, BOTTLED
AND SHIPPED BY

P. Rodriguez

SANLÚCAR

Since 1821

PRODUCT OF SPAIN

*Proprietors of the famous vineyard "Santa Lucia"
in the finest Sherry district Jerez Superior*

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

Imported by: **JACK POUST & COMPANY, INC., New York, NY 10107**
www.jackpoust.com