

Imported **HARTLEY & GIBSON'S** Rare Sherry Wines Since 1780
The Classic Collection



DRY FINO

Fino
(feen-o)
Flaxen pale to gossamer golden in color, the Fino ranges from very dry to dry. It features an almond-reminiscent bouquet. While it is delicate and light, it is fully satisfying. Always serve chilled.



MANZANILLA

Manzanilla
(man-than-ee-ya)
This is the lightest and driest Fino. Produced near the seacoast at the mouth of the Guadalquivir River, it has an almost salty tang. Serve chilled. It is an especially good accompaniment to shellfish.



AMONTILLADO

Amontillado
(ah-mon-tee-ya-do)
The richly amber Amontillado is brisk and medium dry. Nutty to the palate, it features a light, pungent bouquet. Serve chilled, on the rocks, or at room temperature.



OLOROSO

Oloroso
(o-lo-ro-so)
Featuring a deeply golden color, the Oloroso is gently sweet with a full-bodied, walnut-accented flavor. It is fully fragrant. Serve at room temperature or on the rocks.



CREAM

Cream
Dark gold to velvety brown in color, our heavy-bodied Cream Sherry features a scented bouquet and is luscious, smooth, and richly sweet in flavor. Serve at room temperature or over ice.



PEDRO XIMENEZ

Pedro Ximenez
Fuller, richer, and more intense than any cream sherry. One taste of Hartley & Gibson's Pedro Ximenez will instantly captivate anyone who appreciates the lush, full flavor of quality cream sherry.

Imported by **JACK POUST & COMPANY, INC.** New York, NY

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