



NEW ORLEANS SPECIAL RESERVE

In the 18th and 19th centuries, Madeira was the United States' most prestigious wine, shipped to connoisseurs in major seaports from Boston to New Orleans. The Historic Madeira Series is the creation of The Rare Wine Co., America's leading merchant of rare, old Madeiras, working with Vinhos Barbeito, which possesses one of the great libraries of legendary 19th century Madeiras. Each wine in the series represents a style of Madeira popular in an early American city.

New Orleans Special Reserve celebrates a style of Madeira prized in that city before the Civil War: Terrantez. Made from a grape variety that was to become nearly extinct, Terrantez was the ultimate in refinement, famed for its dry, powerful palate, and its long "whiplash" finish. New Orleans Special Reserve uses a blend of Tinta Negra Mole and Terrantez to replicate the style of antebellum Terrantez. With its rich, tangy flavors, and its relative dryness, it is not only a wonderful aperitif, it is superb with soups, cheeses and many other foods.

Pictured on front label: New Orleans' Hotel St. Charles in 1842. Like other great early U.S. hotels, the St. Charles was famed for its Madeiras.

A RARE WINE CO. SELECTION
IMPORTED BY VIEUX VINS, INC., VINEBURG, CA
CONTAINS SULFITES

GOVERNMENT WARNING: (1) ACCORDING TO THE SURGEON GENERAL, WOMEN SHOULD NOT DRINK ALCOHOLIC BEVERAGES DURING PREGNANCY BECAUSE OF THE RISK OF BIRTH DEFECTS. (2) CONSUMPTION OF ALCOHOLIC BEVERAGES IMPAIRS YOUR ABILITY TO DRIVE A CAR OR OPERATE MACHINERY, AND MAY CAUSE HEALTH PROBLEMS.

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