



TEXAS ALCOHOLIC BEVERAGE COMMISSION

Texans Helping Businesses & Protecting Communities

CERTIFICATE OF APPROVAL OF LABELS FOR WINE

Date: January 04, 2018

Label Certificate Number: 1003377

Pursuant to the application of : THE RARE WINE CO.

Holder of permit/license number : S455253

Brand : DOLIVEIRAS TINTA NEGRA
Fanciful Name : N/A
Vineyard : N/A
Class : TINTA NEGRA-MEDIUM DRY
Vintage : 1995
Appellation : MADEIRA
Size(s) : 50ML-58L
Stated Alc. Content : 20% ALC/VOL
Tested Alc. Content : N/A
TTB Number : 17293001000296

are hereby approved with the same conditions and restrictions as the Federal Certificate of Label Approval (COLA) issued by the Department of Treasury (TTB). If label changes require a new Federal COLA(s) to be obtained, new Texas label approval will also be required.

This certificate shall not operate to relieve any person from liability for any violation of the Federal Alcohol Administration Act, the Texas Alcoholic Beverage Code, or any Rules and Regulations thereunder, resulting from the failure of any container bearing the labels herein approved, or the contents of such container, to conform to the statements and representations made on such labels.

APPROVAL OF THIS LABEL DOES NOT SIGNIFY COMPLIANCE WITH TABC'S CODES AND RULES.

Label Approval Section

Tax Division

Label.Approval@tabc.state.tx.us

**c/o THE RARE WINE CO.
280 VALLEY DR
BRISBANE, CA 94005**



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D' Oliveiras
FRASQUEIRA, MADEIRA
TINTA NEGRA 1995 - MEIO SECO

Sendo um vinho MADEIRA meio seco, é especialmente indicado para aperitivo, ou para acompanhar o consomme. Igualmente ótimo para ser apreciado isoladamente. Produzido num ano de colheita assinalável, a partir da casta tinta negra, esta uva reconhecida como fazendo parte das castas recomendadas, representa uma produção superior a 60% do total anual de vinho MADEIRA. Sendo uma variedade de casta que se adapta facilmente nas diferentes zonas vinícolas da ilha, é de realçar as quantidades mais significativas em Câmara de Lobos e São Vicente. Lembramos que é importante deixar o vinho arejar algum tempo após a sua abertura, a fim de desenvolver a plenitude dos seus aromas. Se consumir apenas parte do vinho, o restante poder-se-á manter na garrafa por muitos anos, sendo possível que venha a evoluir por via deste arejamento prévio, não esquecendo de utilizar a rolha suplementar para que vede totalmente. A garrafa deverá ser mantida na posição vertical, protegida dos extremos de frio ou calor, e servido a uma temperatura próximo dos 18°C ou temperatura ambiente.

No caso de permanecer muitos anos na garrafa, será susceptível de acumular algum depósito, que é um sinal de vida, e faz parte das qualidades intrínsecas deste MADEIRA genuíno. Aconselhamos o cuidado indispensável no servir para não turvar, e, se necessário decantar.

1995 TINTA NEGRA - MEDIUM DRY

This medium dry MADEIRA wine is ideal as an aperitif, or you may choose it to accompany your consomme. Equally as good enjoyed on it's own. Produced from a remarkable year's harvest, from the *tinta negra* variety, this grape is recognized as being one of the recommended varieties. It comprises over 60% of the total amount of MADEIRA wine produced annually. This wine variety is known to adapt easily to the island's different wine-growing areas and the most significant quantities are grown in Câmara de Lobos and São Vicente. Allow us to remind you that it is important to let the wine breathe for a while after it has been opened, in order to develop the fullness of its aromas. If only part of the wine is consumed, the remainder can be kept in the bottle for many years. It is possible that this wine will develop through this prior airing.

Please remember to use the supplementary cork so that it is completely sealed. We recommend that the bottle be kept upright, away from extreme temperatures and served at a temperature of around 18° C or room temperature.

If the wine is kept for many years in the bottle, some natural deposit may accumulate. This is a sign of life and is part of the inherent natural qualities of this genuine MADEIRA. We advise great care in serving it to prevent clouding. If preferred, it may be decanted.

Produzido e engarrafado por: /Produced & Bottled by:

Pereira D' Oliveira (Vinhos), Lda.

20% Vol. 9000-082 FUNCHAL - MADEIRA
ENGARRAFADO EM 2017 PRODUTO DE PORTUGAL, UE / EU e 75 CL. YEAR OF BOTTLING

email: geral@doliveiras.pt

CONTÉM SULFITOS

CONTAINS SULFITES

D' Oliveiras
MADEIRA WINE
Matured over 20 years
in old oak casks
VERY FINE & OLD

MEIO SECO - MEDIUM DRY

Pereira D' Oliveira
(Vinhos), Lda.

Rua dos Ferreiros 107
9000-082 FUNCHAL - MADEIRA

20%vol. e 75cl.
PRODUCT OF THE ISLAND OF MADEIRA
PRODUTO DE PORTUGAL



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.

IMPORTED BY THE RARE WINE CO., BRISBANE, CA
PRODUCT OF PORTUGAL MADEIRA WINE
NET CONT. 750ML CONTAINS SULFITES ALC. 19 - 21% BY VOL.