



**TEXAS ALCOHOLIC BEVERAGE COMMISSION
CERTIFICATE OF APPROVAL OF LABELS FOR
WINE**

Date: November 04, 2011

Label Certificate Number: 789377

**Pursuant to the application of : MHW LTD.
Holder of permit/license number : S447507**

**Brand : ALVEAR SOLERA 1927
Class : PEDRO XIMENEZ
Vintage : 2006
Appellation : MONTILLA MORILES
Style : N/A
Size(s) : 750 ML
Container Type : N/A
Container Material : N/A
Stated Alc. Content : 16%
Tested Alc. Content : N/A
TTB Number : 11270001000342**

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.

**Label Approval Section
Tax Division
Label.Approval@tabc.state.tx.us**

**c/o MHW LTD.
272 PLANDOME RD STE 100
MANHASSET, NY 11030**



TABC

TEXAS ALCOHOLIC BEVERAGE COMMISSION

service ★ courtesy ★ integrity ★ accountability

TEXAS ALCOHOLIC BEVERAGE COMMISSION

OMB No. 1513-0020

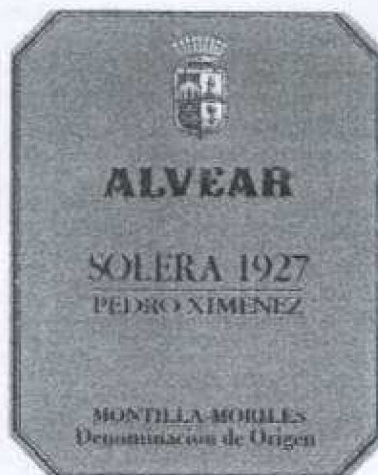


Image Type: Strip

Actual Dimensions: 2.1 inches W X 1.97 inc

IMPORTED BY: GLAZERS WHOLESALE DIST.
DALLAS, TX

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.



Actual Dimensions: 2 inches W X 3.67 inch

ALVEAR

PEDRO XIMENEZ SOLERA 1927

100% Pedro Ximenez. Grapes on their optimum degree of maturity are spread out on mats to dry in the sun until they become raisins. The "Solera System" for this rarest dry sweet wine was started in 1927.

Tasting notes

Deep mahogany tint; appealing honey with a bold smoky and hints of chocolate and prunes; very fragrant with a pleasant richness. Flaring in the mouth, silky smooth in texture. Light bodied sweet wine, plenty of character.

Food pairings

Delicious after dinner or also with rich desserts or topping ice creams, fruit salads and pastries or with blue cheese.

Delicious refreshment with ice

Serving & Storage

Serve at 10-12 °C. With the bottle tightly corked, the wine will keep for months, even without refrigeration.

Contains sulphites - Enthal Sulfito - Iodohidrox Sulfito



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CONSEJO REGULADOR
MONTILLA-MORILES



SERIE AV3A

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