



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

Date: February 05, 2014

Label Certificate Number: 863223

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

**Brand : ALVEAR CREAM
Class : PEDRO XIMENEZ
Vintage : N/A
Appellation : MONTILLA MORILES
Style : N/A
Size(s) : 750 ML
Container Type : N/A
Container Material : N/A
Stated Alc. Content : 18% ALC/VOL
Tested Alc. Content : N/A
TTB Number : 13347001000217**

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.
1129 NORTHERN BLVD STE 312
MANHASSET, NY 11030**



TABC

TEXAS ALCOHOLIC BEVERAGE COMMISSION

service ★ courtesy ★ integrity ★ accountability

TEXAS ALCOHOLIC BEVERAGE COMMISSION



Don Diego Alvear y Ponce de León
(1749-1830)

Montilla is a small town in the heart of Andalusia, the region of Spain famous for its flamenco, its corridas and its wine.

The wine of Montilla is known only to the more perceptive drinkers outside of Spain. Jars bearing the seal of Montilla have been found in the excavations of Imperial Rome, and Montilla wine was also enjoyed throughout the Moorish Empire.

Established in 1729 by Don Diego de Alvear y Escalera, jointly with his son, the House of Alvear has owned the choicest vineyards in Montilla since the early XVIIIth century.

The soil of these vineyards, known as 'albariza', has a richer content of carbonate of lime than the soil of any other wine producing area in Spain.

The climate in the foothills of Montilla is also superior; being away from the sea, the vineyards enjoy colder winters, and hotter summers. The Pedro Ximenez grapes are small with thin, delicate, almost translucent skin resulting in a very fine wine.

Savour it slowly and you may detect a hint of the olive and the almond trees that line the Alvear vineyards.



ALVEAR



TEXAS ALCOHOLIC BEVERAGE COMMISSION

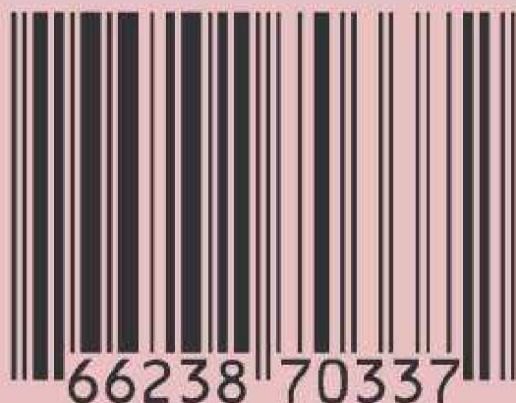
ALVEAR CREAM

100% PEDRO XIMENEZ

**ALVEAR CREAM IS A SWEET OLOROSO,
DARK IN COLOUR, FULL BODIED AND SWEET.**

**TO SIP AT ANY TIME OF THE DAY AS A
COMFORTING WINTER DRINK, OR TRY IT WITH
SWEETS, DESSERTS AND COFFEE.**

SERVE AT ROOM TEMPERATURE.



CONTAINS
SULPHITES
CONTIENT
DES SULFITES

SERIE AV5K

MONTILLA-MORILES

DENOMINACIÓN DE ORIGEN
CONSEJO REGULADOR

MONTILLA-MORILES
DENOMINACIÓN DE ORIGEN
CONSEJO REGULADOR

PRODUCED AND BOTTLED BY: R.E.A. 374-CO

ALVEAR, S.A. Avda. M^a Auxiliadora 1, 14550 - MONTILLA - SPAIN

ALC. 18% BY VOL.

750 ML. e

PRODUCE OF SPAIN



TEXAS ALCOHOLIC BEVERAGE COMMISSION

**IMPORTED BY: GLAZERS WHOLESALE
DISTRIBUTORS 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.**

**JORGE ORDOÑEZ
SELECTIONS**