



By tradition, Portuguese Madeira is *the* American sack, * drier than port, drinkable by the bottle. Ben Franklin was a fan, and so too might you be after sipping this one with roasted nuts.

*Samuel Pepys' term, "Sack" remains to distinguish the name, familiar from English literature of the 16th and 17th centuries, of a Spanish wine, which was of a strong, rough, dry kind (Fr. *vin sec*, whence the name), and therefore usually sweetened and mixed with spice and mulled or " burnt." It became a common name for all the stronger white wines of the South.



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