

DOMAINE  
SANS  
FAMILY

DOMAINE  
SANS FINE

Domaine Sans

Domaine Sans Fine Thin 96 Point

RIZLING

Domaine Sans Fine Light 96 Point

GANZIN

Domaine Sans Fine Regular 96 Point

MORRO

Domaine Sans Fine Medium 96 Point

GARCIA

Domaine Sans Fine Semibold 96 Point

OLIVER

Domaine Sans

Domaine Sans Fine Medium 96 Point

BIANCO

Domaine Sans Fine Semibold 96 Point

LLEBBRE

Domaine Sans Fine Bold 96 Point

KARASI

Domaine Sans Fine Extrabold 96 Point

MORRO

Domaine Sans Fine Black 96 Point

GRIGIO

Domaine Sans

Domaine Sans Fine Thin Italic 96 Point

*ALAMÍS*

Domaine Sans Fine Light Italic 96 Point

*BELTZA*

Domaine Sans Fine Regular Italic 96 Point

*KORME*

Domaine Sans Fine Medium Italic 96 Point

*GOIKAN*

Domaine Sans Fine Semibold Italic 96 Point

*HAWKE*

Domaine Sans

Domaine Sans Fine Medium Italic 96 Point

*MONTU*

Domaine Sans Fine Semibold Italic 96 Point

*BUONO*

Domaine Sans Fine Bold Italic 96 Point

*GOMIES*

Domaine Sans Fine Extrabold Italic 96 Point

*PEDRO*

Domaine Sans Fine Black Italic 96 Point

*MIXOR*

Domaine Sans

Domaine Sans Fine Thin 96 Point

Manseng

Domaine Sans Fine Light 96 Point

Angevine

Domaine Sans Fine Regular 96 Point

Setúbal

Domaine Sans Fine Medium 96 Point

Veltliner

Domaine Sans Fine Semibold 96 Point

Braquet

[www.klim.co.nz](http://www.klim.co.nz)

Domaine Sans

Domaine Sans Fine Medium 96 Point

Manzoni

Domaine Sans Fine Semibold 96 Point

Quagsin

Domaine Sans Fine Bold 96 Point

Riesling

Domaine Sans Fine Extrabold 96 Point

Severny

Domaine Sans Fine Black 96 Point

Ottoneel



Domaine Sans

Domaine Sans Fine Thin Italic 96 Point

*Pinheira*

Domaine Sans Fine Light Italic 96 Point

*Swenson*

Domaine Sans Fine Regular Italic 96 Point

*Friulano*

Domaine Sans Fine Medium Italic 96 Point

*l'Olivéri*

Domaine Sans Fine Semibold Italic 96 Point

*Riefošk*

Domaine Sans

Domaine Sans Fine Medium Italic 96 Point

*Involuté*

Domaine Sans Fine Semibold Italic 96 Point

*Regions*

Domaine Sans Fine Bold Italic 96 Point

*Quellon*

Domaine Sans Fine Extrabold Italic 96 Point

*Morgex*

Domaine Sans Fine Black Italic 96 Point

*Vilançk*

Domaine Sans

Domaine Sans Fine Thin 80 Point

TREVIGIANO

Domaine Sans Fine Light 80 Point

MOUNTAINS

Domaine Sans Fine Regular 80 Point

SAUVIGNON

Domaine Sans Fine Medium 80 Point

DECANTING

Domaine Sans Fine Semibold 80 Point

KUHLMANN

Domaine Sans Fine Bold 80 Point

CONTAINER

Domaine Sans Fine Extrabold 80 Point

FRANCISCA

Domaine Sans Fine Black 80 Point

NUTRIENTS

Domaine Sans

Domaine Sans Fine Thin Italic 60 Point

*TORRONTÉS*

Domaine Sans Fine Light Italic 60 Point

*BREDECKER*

Domaine Sans Fine Regular Italic 60 Point

*SCHIEUREBE*

Domaine Sans Fine Medium Italic 60 Point

*MOUNTAINS*

Domaine Sans Fine Semibold Italic 60 Point

*SIMILARITY*

Domaine Sans Fine Bold Italic 60 Point

*NÉGRETTIE*

Domaine Sans Fine Extrabold Italic 60 Point

*VINEYARDS*

Domaine Sans Fine Black Italic 60 Point

*PRODUCED*

Domaine Sans

Domaine Sans Fine Thin 60 Point

Mavrodaphnie

Domaine Sans Fine Light 60 Point

Red & Whites

Domaine Sans Fine Regular 60 Point

St-François 19

Domaine Sans Fine Medium 60 Point

Das Meritage

Domaine Sans Fine Semibold 60 Point

6,000 Aneitz

Domaine Sans Fine Bold 60 Point

Well-known

Domaine Sans Fine Extrabold 60 Point

Recognition

Domaine Sans Fine Black 60 Point

£746 Refošk

Domaine Sans

Domaine Sans Fine Thin Italic 60 Point

*N<sup>o</sup>5 Bordeaux*

Domaine Sans Fine Light Italic 60 Point

*New Zealand?*

Domaine Sans Fine Regular Italic 60 Point

*St-François 19*

Domaine Sans Fine Medium Italic 60 Point

*Mass-Market*

Domaine Sans Fine Semibold Italic 60 Point

*72% Roullézy*

Domaine Sans Fine Bold Italic 60 Point

*Wine & Rice*

Domaine Sans Fine Extrabold Italic 60 Point

*Pull a Cork!*

Domaine Sans Fine Black Italic 60 Point

*Empire Káu*

Domaine Sans

Domaine Display

OpenType Features Deactivated

OpenType Features Activated

Ligatures

Kafka fishing flick      Kafka fishing flick

All Caps

(Q-R) Baum & Co      (Q-R) BAUM & CO

Stylistic Alternates (Italic Only)

*Emerald Fantasy*      *Emerald Fantasy*

Contextual Alternates (Italic Only)

*No. 12, N° 306*      *N° 12, N° 306*

(Default) Proportional Lining Numerals

\$9.50 £6.31 €8.27      \$9.50 £6.31 €8.27

Proportional Oldstyle Numerals

\$9.50 £6.31 €8.27      \$9.50 £6.31 €8.27

Fractions

1/2 Cup, 7/8 Inch      ½ Cup, ⅞ Inch

Language (Română)

Și al compuşilor      Și al compuşilor

Domaine Sans

Domaine Display

ABCDEFGHIJKLMNOPQRSTUVWXYZ  
abcdefghijklmnopqrstuvwxyz

Accented Characters

ÁÀÃÄÅ Æ É Ç È É Ê Ë Ì Í Î Ï Ñ Ò Ó Ô Õ Ö Ø Ù Ú Û Ü Ý Þ ß à á â ã ä å æ ç è é ê ë ì í î ï ñ ò ó ô õ ö ø ù ú û ü ý þ ÿ

Numerical Sets, Currency & Math Operators

0123456789 \$%&'()\*+,-./:;<=>?@A B C D E F G H I J K L M N O P Q R S T U V W X Y Z  
0123456789 \$%&'()\*+,-./:;<=>?@A B C D E F G H I J K L M N O P Q R S T U V W X Y Z

Ligatures & Fractions

fb ffb ff fh fhh fi ffi fj ffj fk fkk fl fll  
 $\frac{1}{2}$   $\frac{1}{4}$   $\frac{3}{4}$   $\frac{1}{3}$   $\frac{2}{3}$   $\frac{1}{5}$   $\frac{3}{5}$   $\frac{5}{5}$   $\frac{7}{5}$

Punctuation & Symbols

&@O|}|/!\?;:•---«»<>  
@O|}|/!\?;:•---«»<>  
...:...'...  
#°©®™™ \*++\$%^~\_a0123



ABCDEFGHIJKLMNOPQRSTUVWXYZ  
ABCDEFGHIJKLMNOPQRSTUVWXYZ  
abcdefghijklmnopqrstuvwxyz

À Á Â Ã Ä Å Æ Ç È É Ê Ë Ì Í Î Ï Ñ Ò Ó Ô Õ Ö × Ø Ù Ú Û Ü Ý Þ  
à á â ã ä å æ ç è é ê ë ì í î ï ñ ò ó ô õ ö ø ù ú û ü ý þ  
Á À Ã Ä Å Æ Ç È É Ê Ë Ì Í Î Ï Ñ Ò Ó Ô Õ Ö × Ø Ù Ú Û Ü Ý Þ  
á à â ã ä å æ ç è é ê ë ì í î ï ñ ò ó ô õ ö ø ù ú û ü ý þ

0123456789 \$¥€£fc %‰ ++=:x<>±≤≥≈≠  
0123456789 \$¥€£fc %‰ ++=:x<>±≤≥≈≠

fb ffb fffh fffl fi fi ffi ffi fj fffk fl ffl  
1/2 1/4 3/4 2/3 1/5 3/5 5/5

&@|}|/!\?;:•---«»<>  
@|}|/!\?;:•---«»<>  
... “ ” ‘ ’ „ # ° © ® ™ ™ \* † ‡ § ¶ ^ ~ ª 0 1 2 3 №

DOMAINE  
SANS  
DISPLAY

Domaine Sans

Domaine Sans Display Thin 80 Point

HUNGARIAN

Domaine Sans Display Light 80 Point

MOUNTAINS

Domaine Sans Display Regular 80 Point

CHARACTER

Domaine Sans Display Medium 80 Point

MASCALESE

Domaine Sans Display Semibold 80 Point

SCHIERANO

Domaine Sans Display Bold 80 Point

CAPPUCCIO

Domaine Sans Display Extrabold 80 Point

DRAGASANI

Domaine Sans Display Black 80 Point

COMPOSED

Domaine Sans

Domaine Sans Display Thin Italic 60 Point

*TREVIGIANO*

Domaine Sans Display Light Italic 60 Point

*DE COTNARI*

Domaine Sans Display Regular Italic 60 Point

*MELNISHKA*

Domaine Sans Display Medium Italic 60 Point

*VARIATIONS*

Domaine Sans Display Semibold Italic 60 Point

*SAUVIGNON*

Domaine Sans Display Bold Italic 60 Point

*EXPOSURE*

Domaine Sans Display Extrabold Italic 60 Point

*EUCHARIST*

Domaine Sans Display Black Italic 60 Point

*VINEYARDS*

Domaine Sans

Domaine Sans Display Thin 60 Point

Chandragupta

Domaine Sans Display Light 60 Point

Barossa Valley

Domaine Sans Display Regular 60 Point

Winemaking 3

Domaine Sans Display Medium 60 Point

Marlborough

Domaine Sans Display Semibold 60 Point

Classification

Domaine Sans Display Bold 60 Point

Around 1960

Domaine Sans Display Extrabold 60 Point

Rotundifolia

Domaine Sans Display Black 60 Point

Chardonnay

Domaine Sans

Domaine Sans Display Thin Italic 60 Point

*Mavrodaphé*

Domaine Sans Display Light Italic 60 Point

*Wildbacher 9*

Domaine Sans Display Regular Italic 60 Point

*Predominant*

Domaine Sans Display Medium Italic 60 Point

*de Mortágua*

Domaine Sans Display Semibold Italic 60 Point

*Kaštelansky*

Domaine Sans Display Bold Italic 60 Point

*Ottavianello*

Domaine Sans Display Extrabold Italic 60 Point

*Nº3 Portüiz*

Domaine Sans Display Black Italic 60 Point

*Fermenting*

Domaine Sans

Domaine Sans Display Thin 26 Point

REQUIRE ALCOHOL CONTENT  
Final Product May Contain 12.9%

Domaine Sans Display Light 26 Point

SIX OF 36 WINE AMPHORAS  
Generically Named Fruit Wine?

Domaine Sans Display Regular 26 Point

PRODUCE DIFFERENT TYPES  
The Biochemical Development

Domaine Sans Display Medium 26 Point

COMMERCIAL ANTITHESIS  
Evidence of “Crushed Grapes”

Domaine Sans Display Semibold 26 Point

DATED TO AROUND 4200 BC  
Christian Eucharist Ceremony

Domaine Sans Display Bold 26 Point

WINE, SAKE & GINGER BEER  
18 Archaeologists Analyzed

Domaine Sans Display Extrabold 26 Point

WELL-KNOWN VARIATIONS  
Old Elderberry Winemaker

Domaine Sans Display Black 26 Point

THE ROMAN EQUIVALENT  
Literary References to Wine

Domaine Sans

Domaine Sans Display Thin Italic 26 Point

*THE SUGARS IN THE GRAPES*  
*Starch-Fermented or Fortified*

Domaine Sans Display Light Italic 26 Point

*STARCH-BASED MATERIALS*  
*More Than 309 Modern Grapes*

Domaine Sans Display Regular Italic 26 Point

*IRAN'S ZAGROS MOUNTAINS*  
*Similarity in Alcohol Content*

Domaine Sans Display Medium Italic 26 Point

*QUEEN & PERSONAL ESTATE*  
*Indicated Early Winemaking*

Domaine Sans Display Semibold Italic 26 Point

*7,000-YEAR-OLD POTTERY*  
*Established 1981, Hawkes Bay*

Domaine Sans Display Bold Italic 26 Point

*EUCHARIST CEREMONIES*  
*Natural Chemical Balances*

Domaine Sans Display Extrabold Italic 26 Point

*COMPLEX INTERACTIONS*  
*Sugars, Acids and Enzymes*

Domaine Sans Display Black Italic 26 Point

*FORTIFIED WITH BRANDY*  
*Areas of Wine Production*



Domaine Sans

Domaine Display

OpenType Features Deactivated

OpenType Features Activated

Ligatures

Kafka fishing flick      Kafka fishing flick

All Caps

(Q-R) Baum & Co      (Q-R) BAUM & CO

Stylistic Alternates (Italic Only)

*Emerald Fantasy*      *Emerald Fantasy*

Contextual Alternates (Italic Only)

*No. 12, N<sup>o</sup> 306*      *N<sup>o</sup> 12, N<sup>o</sup> 306*

(Default) Proportional Lining Numerals

\$9.50 £6.31 €8.27      \$9.50 £6.31 €8.27

Proportional Oldstyle Numerals

\$9.50 £6.31 €8.27      \$9.50 £6.31 €8.27

Fractions

1/2 Cup, 7/8 Inch      ½ Cup, ⅞ Inch

Language (Română)

Și al compușilor      Și al compușilor

Domaine Sans

Domaine Display

ABCDEFGHIJKLMNOPQRSTUVWXYZ  
abcdefghijklmnopqrstuvwxyz

Accented Characters

ÁÀÂÃÄÅ Æ Ç È É Ê Ë Ì Í Î Ï Ñ Ò Ó Ô Õ Ö Ø Ù Ú Û Ü Ý Þ ß à á â ã ä å æ ç è é ê ë ì í î ï ñ ò ó ô õ ö ø ù ú û ü ý þ ÿ

Numerals Sets, Currency & Math Operators

0123456789 \$¥€£ƒ¢ %‰ +-=÷×<>±≤≥≈≠

Ligatures & Fractions

fb ffb ff fh fhh fi ffi fj ffj fk ffk fl fll  
 $\frac{1}{2}$   $\frac{1}{4}$   $\frac{3}{4}$   $\frac{1}{3}$   $\frac{2}{3}$   $\frac{1}{8}$   $\frac{3}{8}$   $\frac{5}{8}$   $\frac{7}{8}$

Punctuation & Symbols

&@()[]{}/!\?;:•---«»<>  
@()[]{}/!\?;:•---«»<>  
.,:;...“”‘’„  
#°©®™ º» \*++\$% ^~\_ a0123

ABCDEF GHIJKLMNOPQRSTUVWXYZ  
ABCDEF GHIJKLMNOPQRSTUVWXYZ  
abcdefghijklmnopqrstuvwxyz

À Á Â Ã Ä Å Æ Ç È É Ê Ë Ì Í Î Ï Ñ Ò Ó Ô Õ Ö × Ø Ù Ú Û Ü Ý Þ  
À Á Â Ã Ä Å Æ Ç È É Ê Ë Ì Í Î Ï Ñ Ò Ó Ô Õ Ö × Ø Ù Ú Û Ü Ý Þ  
á à ä å ã ä å ç æ é ê ë ì í î ï ñ ò ó ô õ ö ø ù ú û ü ý þ  
á à ä å ã ä å ç æ é ê ë ì í î ï ñ ò ó ô õ ö ø ù ú û ü ý þ

0123456789 \$¥€£ƒ¢ %‰ +-=÷×<>±≤≥≈≠  
0123456789 \$¥€£ƒ¢ %‰ +-=÷×<>±≤≥≈≠

fb ffb fffh fffh fi fi ffi ffi fj fffk fl ffl  
1/2 1/4 3/4 1/3 2/3 1/8 3/8 5/8 7/8

&@O[]{}/!\!?:;•---«»<>  
@O[]{}/!\!?:;•---«»<>  
... “” „ # ° © ® ™ ™ \* † ‡ § ¶ ^ ~ ª 0 1 2 3 №

**DOMAINE  
SANS  
TEXT**

Domaine Sans

Domaine Sans Text Light & Italic 15 Point

WARMER CLIMATES & SEASONAL CONDITIONS  
HAWKE'S BAY & MARLBOROUGH IN NEW ZEALAND  
Complex Interactions Between the Biochemicals  
*Producers Have Been Using Alternative Closures*

Domaine Sans Text Regular & Italic 15 Point

36 HISTORIC WINE AMPHORAS WERE FOUND  
CONTAINS TENS OF THOUSANDS OF CHEMICALS  
Ideal Temperature for Aging Wine Is 55°F/13°C  
*Their Resistance to Phylloxera, a Root Louse*

Domaine Sans Text Medium & Italic 15 Point

THE BAROSSA VALLEY IN SOUTH AUSTRALIA  
NAME 4-ETHYLPHENOL & 4-ETHYLGUAIACOL  
Cellars Keep Humidity Low—Usually Under 50%  
*World's Earliest Evidence of Crushed Grapes*

Domaine Sans Text Bold & Italic 15 Point

**SENSORY EXAMINATION AND EVALUATION  
CULT WINES FROM BORDEAUX & BURGUNDY  
Also Used in Christian Eucharist Ceremonies  
*Allows for the Removal of Bitter Sedimentation***

Domaine Sans Text Black & Italic 15 Point

**8,000-YEAR-OLD CERAMIC STORAGE FLASK  
LICENSING AGREEMENTS WITH THE MERITAGE  
Pioneered the Concept in 1756 With Royal Oak  
*Greek God Dionysus & the Roman Equivalent***

WINE IS AN ALCOHOLIC BEVERAGE made from fermented grapes or other fruits. The natural chemical balance of grapes lets them ferment without the addition of sugars, acids, enzymes, water, or other nutrients. Yeast consumes the sugars in the grapes and converts them into alcohol. Different varieties of grapes and strains of yeasts produce different types of wine. The well-known variations result from the very complex interactions between the biochemical development of the fruit, reactions involved in fermentation, and human intervention in the overall process. The final product may contain tens of thousands of chemical compounds in amounts varying from a few percent to a few parts per billion. **France** has various appellation systems based on the concept of terroir, with classifications ranging from *Vin de Table* (table wine) at the bottom, through *Vin de Pays* and *Appellation d'Origine Vin D'limité de Qualité Supérieure* (AOVDQS), up to *Appellation d'Origine Contrôlée* (AOC) or similar, depending on the region. **Portugal** has developed a system resembling that of France and, in fact, pioneered this concept in 1756 with a royal charter creating the **Demarcated Douro Region** and regulating the production and trade of wine. Germany created a similar

THE IDEAL TEMPERATURE for serving a particular wine is a matter of debate, but some broad guidelines have emerged that will generally enhance the experience of tasting certain common wines. A white wine should foster a sense of coolness, achieved by serving at “cellar temperature” (13°C). Light red wines drunk young should also be brought to the table at this temperature, where they will quickly rise a few degrees. Red wines are generally perceived best when served *chambré*, “at room temperature”. However, this does not mean the temperature of the dining room—often around 21°C but rather the coolest room in the house and, therefore, always slightly cooler than the dining room itself. Pinot Noir should be brought to the table for serving at 16°C and will reach its full bouquet at 18°C. **Cabernet Sauvignon, Zinfandel** and **Rhone** varieties should be served at 18°C and allowed to warm on the table to 21°C for best aroma. Outstanding vintages from the best vineyards may sell for thousands of dollars per bottle, though the broader term “fine wine” covers those typically retailing in excess of US\$30–50. Investment wines” are considered by some to be Veblen goods: those for which demand increases rather than decreases as their price

A 2003 REPORT BY ARCHAEOLOGISTS indicates a possibility that grapes were mixed with rice to produce mixed fermented beverages in **China** in the early years of the seventh millennium B.C. Pottery jars from the Neolithic site of Jiahu, Henan, contained traces of tartaric acid and other organic compounds commonly found in wine. However, other fruits indigenous to the region, such as hawthorn, cannot be ruled out. If these beverages, which seem to be the precursors of rice wine, included grapes rather than other fruits, they would have been any of the several dozen indigenous wild species in China, rather than *Vitis Vinifera*, which was introduced there some 6,000 years later. One of the lasting legacies of the ancient **Roman Empire** was the viticultural foundation laid by the Romans in the areas that today are world-renowned wine regions. In places with garrison towns (e.g. *Bordeaux*, *Trier* and *Colchester*), the Romans planted vineyards to supply local needs and limit the cost of long-distance trading. In medieval Europe, the Roman Catholic Church supported wine because the clergy required it for the Mass. Monks in France made wine for years, aging it in caves. An old E

**WINE IS USUALLY MADE FROM one or more varieties of the European species *Vitis vinifera*, such as Pinot Noir, Chardonnay, Cabernet Sauvignon, Gamay and Merlot. When one of these varieties is used as the predominant grape—usually defined by laws as minimums of 75% to 85%—the result is a *varietal* as opposed to a *blended* wine. Blended wines are not considered inferior to varietal wines, rather they are a different style of winemaking; some of the world's most highly regarded wines, from regions like *Bordeaux* and the *Rhone Valley*, are blended from different grape varieties. Wine can also be made from other species of grape or from hybrids, created by the genetic crossing of two species. *V. Labrusca*—of which the Concord grape is a cultivar. *V. Aestivalis*, *V. Rupprestris*, *V. Rotundifolia* and *V. Riparia* are native North American grapes usually grown to eat fresh or for grape juice, jam, or jelly and only occasionally made into wine. Hybridisation is different from grafting. Most of the world's vineyards are planted with European *V. vinifera* vines that have been grafted onto North American species' rootstock, a common practice due to their resistance to phylloxera, a root**

WINE IS AN ALCOHOLIC BEVERAGE made from fermented grapes or other fruits. The natural chemical balance of grapes lets them ferment without the addition of sugars, acids, enzymes, water, or other nutrients. Yeast consumes the sugars in the grapes and converts them into alcohol. Different varieties of grapes and strains of yeasts produce different types of wine. The well-known variations result from the very complex interactions between the biochemical development of the fruit, reactions involved in fermentation, and human intervention in the overall process. The final product may contain tens of thousands of chemical compounds in amounts varying from a few percent to a few parts per billion. France has various appellation systems based on the concept of terroir with classifications ranging from Vin de Table (table wine) at the bottom, through *Vin de Pays* and *Appellation d'Origine Vin Délimité de Qualité Supérieure* (AOVDQS), up to *Appellation d'Origine Contrôlée* (AOC) or similar, depending on the region. Portugal has developed a system resembling that of France and, in fact, pioneered this concept in 1756 with a royal charter creating the **Demarcated Douro Region** and regulating the production and trade of wine. Germany created a similar scheme in 2002, although it has not yet achieved the authority of the other countries' classification systems. Spain, Greece and Italy have classifications based on a dual system of region of origin and product quality. Wine has a rich history dating back thousands of years, with the earliest known production occurring around 6000 BC in Georgia. It first appeared in the Balkans about 4500 BC and was very common in ancient Greece, Thraciae and Rome. Wine has also played an important role in religion throughout history. The Greek god Dionysus and the Roman equivalent, Bacchus, represented wine. The drink is also used in Christian Eucharist ceremonies & the Jewish Kiddush. Wines from other fruits, such as apples and berries, are usually named after the fruit from which they are produced combined with the word "wine" (for example, apple wine and elderberry wine) and are generically called fruit wine or country wine (not to be co

*THE IDEAL TEMPERATURE for serving a particular wine is a matter of debate, but some broad guidelines have emerged that will generally enhance the experience of tasting certain common wines. A white wine should foster a sense of coolness, achieved by serving at "cellar temperature" (13°C). Light red wines drunk young should also be brought to the table at this temperature, where they will quickly rise a few degrees. Red wines are generally perceived best when served *chambré*, "at room temperature". However, this does not mean the temperature of the dining room—often around 21°C—but rather the coolest room in the house and, therefore, always slightly cooler than the dining room itself. Pinot Noir should be brought to the table for serving at 16°C and will reach its full bouquet at 18°C. **Cabernet Sauvignon, Zinfandel and Rhone** varieties should be served at 18°C and allowed to warm on the table to 21°C for best aroma. Outstanding vintages from the best vineyards may sell for thousands of dollars per bottle, though the broader term of "fine wine" covers*



WINE IS AN ALCOHOLIC BEVERAGE made from fermented grapes or other fruits. The natural chemical balance of grapes lets them ferment without the addition of sugars, acids, enzymes, water, or other nutrients. Yeast consumes the sugars in the grapes and converts them into alcohol. Different varieties of grapes and strains of yeasts produce different types of wine. The well-known variations result from the very complex interactions between the biochemical development of the fruit, reactions involved in fermentation, and human intervention in the overall process. The final product may contain tens of thousands of chemical compounds in amounts varying from a few percent to a few parts per billion. France has various appellation systems based on the concept of terroir, with classifications ranging from *Vin de Table* (table wine) at the bottom, through *Vin de Pays* and *Appellation d'Origine Vin Délimité de Qualité Supérieure* (AOVDQS), up to *Appellation d'Origine Contrôlée* (AOC) or similar, depending on the region. Portugal has developed a system resembling that of France and, in fact, pioneered this concept in 1756 with a royal charter creating the **Demarcated Douro Region** and regulating the production and trade of wine. Germany created a similar scheme in 2002, although it has not yet achieved the authority of the other countries' classification systems. Spain, Greece and Italy have classifications based on a dual system of region of origin and product quality. Wine has a rich history dating back thousands of years, with the earliest known production occurring around 6000 BC in Georgia. It first appeared in the Balkans about 4500 BC and was very common in ancient Greece, Thrace and Rome. Wine has also played an important role in religion throughout history. The Greek god Dionysus and the Roman equivalent, Bacchus, represented wine. The drink is also used in Christian Eucharist ceremonies and the Jewish Kiddush. Wines from other fruits, such as apples and berries, are usually named after the fruit from which they are produced combined with the word "wine" (for example, apple wine and elderberry wine) and are generically called fruit wine or country wine (not to be confused with the French term *vin de pays*). Others, such as barley wine and rice wine (e.g.

*THE IDEAL TEMPERATURE for serving a particular wine is a matter of debate, but some broad guidelines have emerged that will generally enhance the experience of tasting certain common wines. A white wine should foster a sense of coolness, achieved by serving at "cellar temperature" (13°C). Light red wines drunk young should also be brought to the table at this temperature, where they will quickly rise a few degrees. Red wines are generally perceived best when served *chambré*, "at room temperature". However, this does not mean the temperature of the dining room—often around 21°C—but rather the coolest room in the house and, therefore, always slightly cooler than the dining room itself. Pinot Noir should be brought to the table for serving at 16°C and will reach its full bouquet at 18°C. **Cabernet Sauvignon, Zinfandel and Rhone** varieties should be served at 18°C and allowed to warm on the table to 21°C for best aroma. Outstanding vintages from the best vineyards may sell for thousands of dollars per bottle, though the broad*

WINE IS AN ALCOHOLIC BEVERAGE made from fermented grapes or other fruits. The natural chemical balance of grapes lets them ferment without the addition of sugars, acids, enzymes, water, or other nutrients. Yeast consumes the sugars in the grapes and converts them into alcohol. Different varieties of grapes and strains of yeasts produce different types of wine. The well-known variations result from the very complex interactions between the biochemical development of the fruit, reactions involved in fermentation, and human intervention in the overall process. The final product may contain tens of thousands of chemical compounds in amounts varying from a few per cent to a few parts per billion. France has various appellation systems based on the concept of terroir, with classifications ranging from *Vin de Table* (table wine) at the bottom, through *Vin de Pays* and *Appellation d'Origine Vin Délimité de Qualité Supérieure* (AOVDQS) up to *Appellation d'Origine Contrôlée* (AOC) or similar, depending on the region. Portugal has developed a system resembling that of France and, in fact, pioneered this concept in 1756 with a royal charter creating the **Demarcated Douro Region** and regulating the production and trade of wine. Germany created a similar scheme in 2002, although it has not yet achieved the authority of the other countries' classification systems. Spain, Greece and Italy have classifications based on a dual system of region of origin and product quality. Wine has a rich history dating back thousands of years, with the earliest known production occurring around 6000 BC in Georgia. It first appeared in the Balkans about 4500 BC and was very common in ancient Greece, Thrace and Rome. Wine has also played an important role in religion throughout history. The Greek god Dionysus and the Roman equivalent, Bacchus, represented wine. The drink is also used in Christian Eucharist ceremonies and the Jewish Kiddush. Wines from other fruits, such as apples and berries, are usually named after the fruit from which they are produced combined with the word "wine" (for example, apple wine and elderberry wine) and are generically called fruit wine or country wine (not to be confused with the French

*THE IDEAL TEMPERATURE for serving a particular wine is a matter of debate, but some broad guidelines have emerged that will generally enhance the experience of tasting certain common wines. A white wine should foster a sense of coolness, achieved by serving at "cellar temperature" (13°C). Light red wines drunk young should also be brought to the table at this temperature, where they will quickly rise a few degrees. Red wines are generally perceived best when served *chambré*, "at room temperature". However, this does not mean the temperature of the dining room—often around 21°C—but rather the coolest room in the house and, therefore, always slightly cooler than the dining room itself. Pinot Noir should be brought to the table for serving at 16°C and will reach its full bouquet at 18°C. **Cabernet Sauvignon, Zinfandel and Rhone** varieties should be served at 18°C and allowed to warm on the table to 21°C for best aroma. Outstanding vintages from the best vineyards may sell for thousands of*

**WINE IS AN ALCOHOLIC BEVERAGE made from fermented grapes or other fruits. The natural chemical balance of grapes lets them ferment without the addition of sugars, acids, enzymes, water, or other nutrients. Yeast consumes the sugars in the grapes and converts them into alcohol. Different varieties of grapes and strains of yeasts produce different types of wine. The well-known variations result from the very complex interactions between the biochemical development of the fruit, reactions involved in fermentation, and human intervention in the overall process. The final product may contain tens of thousands of chemical compounds in amounts varying from a few percent to a few parts per billion. France has various appellation systems based on the concept of terroir, with classifications ranging from Vin de Table (table wine) at the bottom through Vin de Pays and Appellation d'Origine Vin D elimit e de Qualit e Sup erieure (AOVDQS), up to Appellation d'Origine Contr ol e (AOC) or similar, depending on the region. Portugal has developed a system resembling that of France and, in fact, pioneered this concept in 1756 with a royal charter creating the Demarcated Douro Region and regulating the production and trade of wine. Germany created a similar scheme in 2002, although it has not yet achieved the authority of the other countries' classification systems. Spain, Greece and Italy have classifications based on a dual system of region of origin and product quality. Wine has a rich history dating back thousands of years, with the earliest known production occurring around 6000 BC in Georgia. It first appeared in the Balkans about 4500 BC and was very common in ancient Greece, Thrace and Rome. Wine has also played an important role in religion throughout history. The Greek god Dionysus and the Roman equivalent, Bacchus, represented wine. The drink is also used in Christian Eucharist ceremonies and the Jewish Kiddush. Wines from other fruits, such as apples and berries, are usually named after the fruit from which they are produced combined with the word "wine" (for example, apple wine and elderberry wine) and are generically called**

***THE IDEAL TEMPERATURE for serving a particular wine is a matter of debate, but some broad guidelines have emerged that will generally enhance the experience of tasting certain common wines. A white wine should foster a sense of coolness, achieved by serving at "cellar temperature" (13 C). Light red wines drunk young should also be brought to the table at this temperature, where they will quickly rise a few degrees. Red wines are generally perceived best when served chambr e, "at room temperature". However, this does not mean the temperature of the dining room—often around 21 C—but rather the coolest room in the house and, therefore, always slightly cooler than the dining room itself. Pinot Noir should be brought to the table for serving at 16 C and will reach its full bouquet at 18 C. Cabernet Sauvignon, Zinfandel and Rhone varieties should be served at 18 C and allowed to warm on the table to 21 C for best aroma. Outstanding vintages from the best vineyard***

Neuseeland befindet sich südlich des Äquators in der südlichen Hemisphäre. Alle neuseeländischen Inseln liegen isoliert im südwestlichen Pazifischen Ozean, das Land wird damit im Allgemeinen Ozeanien (insbesondere, wenn der Begriff Ozeanien auch Australien mit einschließt) zugeordnet, beziehungsweise in kleinräumigerer Betrachtung als eine Insel Polynesiens angesehen. Teilweise wird es aber aufgrund der kulturellen Gemeinsamkeiten auch dem Kontinent Australien zugeordnet. Am Randmeer des Pazifiks liegt die Tasmansee im Westen der Hauptinsel und trennt Neuseeland vom zirka 1600 km entfernten Australien. Nach Australien ist das antarktische Festland, etwa 3000 km im Süden, die

La Nouvelle-Zélande, en anglais New Zealand, en maori de Nouvelle-Zélande Aotearoa, est un pays de l'Océanie, au sud-ouest de l'océan Pacifique, constitué de deux îles principales et de nombreuses îles beaucoup plus petites, notamment l'île Stewart et les îles Chatham. Située à environ 2 000 km de l'Australie dont elle est séparée par la mer de Tasman, la Nouvelle-Zélande est très isolée géographiquement. Cet isolement a permis le développement d'une flore et d'une faune endémique très riches et variées, allant des kauri géants aux insectes weta et en passant par les kaponga et le kiwi, ces deux derniers étant des symboles du pays. La population est majoritairement d'origine européenne, tan

Debido a la naturaleza sin ley del asentamiento europeo y del creciente interés francés por el territorio, en 1832 el gobierno británico envió a James Busby como representante británico hacia Nueva Zelanda. Busby no pudo llevar la ley y el orden a la colonia europea, pero sí pudo supervisar la introducción de la primera bandera nacional el 20 de marzo de 1834. En octubre de 1835, tras un anuncio por el que impedían la soberanía francesa, la efímera nación de las Tribus Unidas de Nueva Zelanda envió la Declaración de independencia de Nueva Zelanda al rey Guillermo IV del Reino Unido, pidiéndole protección. Los continuos disturbios y la acción legal de la Declaración de independencia llevaron

Nei confini della Nuova Zelanda e fuori, è aperto il dibattito sull'esistenza di una letteratura neozelandese autoctona e autonoma. Se gli studiosi si trovano concordi sull'esistenza di quest'ultima, non lo sono altrettanto sulla questione di un periodo di primario sviluppo, quindi la discussione è completamente aperta. Gli stessi scrittori, nati e cresciuti in Nuova Zelanda, dato il forte legame con la terra d'origine, tendono a ricondurre la loro opera all'interno di più vasti filoni: paradigmatico l'esempio di Katherine Mansfield e Dan Davin. Altri, invece, sono convinti dell'esistenza di una solida e forte tradizione letteraria nella Nuova Zelanda, e si ritengono orgogliosamente protagonisti di questo fe

O país participou nos combates da Primeira Guerra Mundial e as perdas causadas pela guerra afetaram gravemente a demografia e a economia. Os neozelandeses, conjuntamente com a Austrália e o Reino Unido obtiveram um mandato da Sociedade das Nações sobre as ilhas Samoa e sobre Nauru. A Nova Zelândia foi duramente afetada pela crise mundial de 1929. Ao partido nacional sucedeu em 1935 o partido trabalhista. O primeiro-ministro, M. J. Savage conseguiu restabelecer a prosperidade das campanhas, múltiplas obras públicas e desenvolveu a indústria. Os neozelandeses participaram ativamente na Segunda Guerra Mundial na Europa. Os europeus trocavam alimentos e mercadorias, esp

Nya Zeeland har en mycket vacker natur. Landet kan till stor del jämföras med till exempel Kanada, Norge och Chile. Från snötäckta berg till gröna skogar och öken. Det går att inom loppet av en timme besöka både öken, regnskog och karg kust. Det finns många arter som är endemiska. Anledningen är att Nya Zeeland skiljdes från Gondwana, för 82 miljoner år sedan. Arter som ingår i Podocarpaceae, Nothofagus (Sydboksläktet) och bildar hela skogar. Mycket spektakulära finns, då särskilt det sk Kauriträdet, som dock är på väg att utrotas och därför åtnjuter legalt skydd. Landet har varit befolkad bara i ca 1 000 år, men ändå har naturen tagit stor skada av människans framfart. Nu för tiden

Sinds Nieuw-Zeeland zich 80 miljoen jaar geleden van Gondwanaland afscheidde, heeft zich een volledig van de rest van de wereld geïsoleerde natuur ontwikkeld. Een deel van het oppervlak is bedekt met regenwoud dat tegenwoordig voor een groot deel tot Domaine Sans Texte parken is verklaard. Er komen vele tientallen varensoorten voor. Tetrapatheia tetrandra is een plant die van nature in Nieuw-Zeeland voorkomt. De pohutukawa (Metrosideros excelsa) is een plant, die ook van nature aanwezig is in Nieuw-Zeeland en veel als sierstruik wordt aangeplant. Clianthus puniceus is een plant die in het wild met uitsterven bedreigd wordt, maar in België en Nederland bij tuincentra te koop is. In h

Gwiazdą rozślawiającą Nową Zelandię na całym świecie jest z racji swego maoryskiego pochodzenia sopranistka Kiri Te Kanawa. Ponadto z Nowej Zelandii pochodzi Neil Finn, lider znanego rockowego zespołu Crowded House. Wcześniej wraz z bratem Timem grał w bardzo popularnej w kraju w latach 70. i 80. grupie Split Enz. Najślynniejsza pisarką nowozelandzką to Janet Frame, bohaterka biograficznego filmu, znana w Polsce pod tytułem: Anioł przy moim stole. Z Nowej Zelandii pochodzi też reżyser m.in. trylogii Władca Pierścieni, Peter Jackson. W specyficzny sposób swój kraj promują dwaj komicy—Jemaine Clement i Bret McKenzie, tworzący folkowo—komediowe duo Flight of the Conc

Domaine Sans

Domaine Sans Text

OpenType Features Deactivated

OpenType Features Activated

Ligatures

**Kafka fishing flick**

**Kafka fishing flick**

All Caps

**(Q-R) Baum & Co**

**(Q-R) BAUM & CO**

Small Caps

**(Q-R) Baum & Co**

**(Q-R) BAUM & CO**

All Small Caps

**(Q-R) Baum & Co**

**(Q-R) BAUM & CO**

(Default) Proportional Lining Numerals

**\$9.50 £6.31 €8.27**

**\$9.50 £6.31 €8.27**

Proportional Oldstyle Numerals

**\$9.50 £6.31 €8.27**

**\$9.50 £6.31 €8.27**

Small Cap Numerals

**\$9.50 £6.31 €8.27**

**\$9.50 £6.31 €8.27**

Tabular Lining Numerals

**\$9.50 £6.31 €8.27**

**\$9.50 £6.31 €8.27**

Tabular Oldstyle Numerals

**\$9.50 £6.31 €8.27**

**\$9.50 £6.31 €8.27**

Tabular Small Cap Numerals

**\$9.50 £6.31 €8.27**

**\$9.50 £6.31 €8.27**

Domaine Sans

Domaine Sans Text

OpenType Features Deactivated

OpenType Features Activated

---

Fractions

---

1/2 Cup, 13/82 Inch

½ Cup, ¹³⁄₈₂ Inch

---

Language (Română)

---

Și al compușilor

Și al compușilor

---

Numerator, Denominator, Inferior

---

(x<sup>12</sup>) + (y<sub>34</sub>) ÷ (z<sub>56</sub>)

(x<sup>12</sup>) + (y<sub>34</sub>) ÷ (z<sub>56</sub>)

---

Ordinals

---

Newa Zealandz

New<sup>a</sup> Zealand<sup>z</sup>





