

CORDIAL PRO FAMILY

AVAILABLE IN OCTOBER FROM VEER

THE MOST CAREFULLY BREWED FOR
SMOOTHNESS

GUSTO AND AROMA

FLAVOURED WITH AROMATIC HERBS AND SPICES

APERITIVO ROBUSTO

CELEBRATED BY CONNESIUE

NORMAL

CORDIAL BOLD **CORDIAL SEMIBOLD** **CORDIAL MEDIUM**
CORDIAL REGULAR CORDIAL LIGHT

EXTENDED

CORDIAL EXTENDED BOLD **CORDIAL EXTENDED SEMIBOLD** **CORDIAL EXTENDED MEDIUM** CORDIAL EXTENDED REGULAR CORDIAL EXTENDED LIGHT

ROUNDED

CORDIAL ROUNDED BOLD **CORDIAL ROUNDED SEMIBOLD**
CORDIAL ROUNDED MEDIUM CORDIAL ROUNDED REGULAR
CORDIAL ROUNDED LIGHT

CORDIAL CHERRY

CORDIAL INLINE **CORDIAL INLINE ROUNDED**

CORDIAL PRO BOLD 34 PT

THE PRECISE ORIGIN OF THE APERITIF IS UNKNOWN

CORDIAL PRO ROUNDED REGULAR

THE PRECISE ORIGIN OF THE APERITIF IS UNKNOWN BUT

CORDIAL PRO INLINE ROUNDED

THE PRECISE ORIGIN OF THE APERITIF IS UNKNOWN

CORDIAL PRO EXTENDED MEDIUM

THE PRECISE ORIGIN OF THE APERITIF IS

CORDIAL PRO ROUNDED BOLD

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CORDIAL PRO REGULAR 21 PT

AN APERITIF IS A BEFORE-DINNER DRINK
TO STIMULATE THE APPETITE. THE TERM
ORIGINATES FROM THE LATIN WORD
APERTITIUVUM MEANING "OPENER".

CORDIAL PRO ROUNDED SEMIBOLD

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TASTED VERY BITTER, SO THE EARLY PRODUCERS OF

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THE PURPOSEFUL PRODUCTION OF ALCOHOLIC BEVERAGES IS COMMON IN MANY CULTURES AND OFTEN REFLECTS THEIR CULTURAL AND RELIGIOUS PECULIARITIES AS MUCH AS THEIR GEOGRAPHICAL AND SOCIOLOGICAL CONDITIONS. HISTORIANS STATE THAT THE DISCOVERY OF LATE STONE AGE BEER JUGS HAS ESTABLISHED THE FACT THAT PURPOSELY FERMENTED BEVERAGES EXISTED AT LEAST AS EARLY AS C. 10,000 BC. IT HAS BEEN SUGGESTED THAT BEER MAY HAVE PRECEDED BREAD AS A STAPLE. EVIDENCE OF WINE ONLY APPEARED AS A FINISHED PRODUCT IN EGYPTIAN PICTOGRAPHS AROUND 4,000 BC. BREWING DATES FROM THE BEGINNING OF CIVILIZATION IN ANCIENT EGYPT AND ALCOHOLIC BEVERAGES WERE VERY IMPORTANT AT THAT TIME. SYMBOLIC OF THIS IS THE FACT THAT WHILE MANY GODS WERE LOCAL OR FAMILIAL, OSIRIS WAS WORSHIPED THROUGHOUT THE ENTIRE COUNTRY. THE EGYPTIANS BELIEVED THAT THIS IMPORTANT GOD INVENTED BEER, A BEVERAGE THAT WAS CONSIDERED A NECESSITY OF LIFE; IT WAS BREWED IN THE HOME "ON AN EVERYDAY BASIS". BOTH BEER AND WINE WERE DEIFIED AND OFFERED TO GODS. CELLARS AND WINE PRESSES EVEN HAD A GOD WHOSE HIEROGLYPH WAS A WINEPRESS. THE ANCIENT EGYPTIANS MADE AT LEAST 17 TYPES OF BEER AND AT LEAST 24 VARIETIES OF WINE. ALCOHOLIC BEVERAGES WERE USED FOR PLEASURE, NUTRITION, MEDICINE, RITUAL, REMUNERATION AND FUNERARY PURPOSES. THE LATTER INVOLVED STORING THE BEVERAGES IN TOMBS OF THE DECEASED FOR THEIR USE IN THE AFTER-LIFE. NUMEROUS ACCOUNTS OF THE PERIOD STRESSED THE IMPORTANCE OF MODERATION, AND THESE NORMS WERE BOTH SECULAR AND RELIGIOUS. WHILE EGYPTIANS DID NOT GENERALLY APPEAR TO DEFINE DRUNKENNESS AS A PROBLEM, THEY WARNED AGAINST TAVERNS (WHICH WERE OFTEN HOUSES OF PROSTITUTION) AND EXCESSIVE DRINKING. AFTER REVIEWING EXTENSIVE EVIDENCE REGARDING THE WIDESPREAD BUT GENERALLY MODERATE

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SUPPORTED LANGUAGES
AFRIKAANS, ALBANIAN,
ASTURIAN, AZERBAIJANI,
BASQUE, BSLAMA, BRETON,
BOSNIAN, ROMANISED
BULGARIAN, CATALAN,
CROATIAN, CZECH, DANISH,
DUTCH, ENGLISH, ESTONIAN,
FAROESE, FINNISH, FRENCH,
FRIULIAN, GALICIAN,
GERMAN, TRADITIONAL
GERMAN, TRANSLITERATED
GREEK, GREENLANDIC,
HAWAIIAN, HUNGARIAN,
ICELANDIC, INDONESIAN,
IRISH GAELIC, ITALIAN,
LATIN, LITHUANIAN,
MALTESE, MOLDAVIAN,
NORWEGIAN, OCCITAN,
POLISH, PORTUGUESE,
SCOTS, SCOTTISH GAELIC,
SERBO-CROATIAN POETICS,
SLOVAK, SLOVENIAN, SPANISH,
TRADITIONAL SPANISH,
SWAHILI, SWEDISH, TONGAN,
UZBEK AND WOLOF.

GLIPHS PER FONT
571

OPENTYPE FEATURES
SUPERIOR/SUPERSCRIPPT,
INFERIOR/SUBSCRIPPT,
DISCRETIONARY LIGATURES

ABCDEFGHIJKLMNOPQRSTUVWXYZ

DIACRITICS

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NUMERALS, PUNTUACTION AND SYMBOLS

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SUPERSCRIPPT AND SUBSCRIPPT

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DISCRETIONARY LIGATURES

**EA EB ED EM EN ER EL LO LB LE MM MP ND NE NN RA RS LA LB LC LD LE LF LG
LH LL LJ LK LL LM LN LO LP LQ LR LS LT LU LV LW LX LY LZ RA RB RC RD RE RF RG
RH RI RJ RK RL RM RN RO RP RQ RR RT RU RV RW RX RY RZ TA TB TC TD
TE TF TG TH TI TJ TK TL TM TN TO TP TQ TR TS TT TU TV TW TX TY TZ**

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