

YASMIN WHITE 2010 Certification of Natural Wine Imported into the United States

1. Producer name and address
Recanat Winery Ltd. P.O. BOX 12050 Industrial zoon Emek-Hefer 38800 ISRAEL

2. Description of wine YASMIN WHITE 2010

3. Check appropriate box:

Produce country certification and laboratory analysis results completed below.

4. Certification: I certify that the practices and procedures used to produce the wine described in block 2 constitute proper cellar treatment under 26 U.S.C. 5382 and 27 CFR 27.146.

Name and address of certifying entity

Authorized signature

Name (print or type) Elad Ofir

Date (DD MM YY) January 10, 2011

5. Analysis for wine described in block 2:

Please attach the certification.

תעודת אישור יבוא יין לבן מסוג יאסמין 2010



המכון הישראלי לייין

THE ISRAEL WINE INSTITUTE

פקס: 9469017-08 טל: 9475693/4-08 רחובות 2329 76120

POB 2329 Rehovot 76120 Tel: 972-8-9475693-4 Fax: 972-8-9469017 E-mail:

גירסה: 1

טופס מס' T56

הל מס' A20

Certificate Of Analy

Export

Sample Number: RE-4-11

Date of sample entrance: 14/02/2011		Date of printing: 24/02/2011	
Fax:	Phone :	Adress: 2-24-11	
Product Designation: CABERNET SAUVIGNON RESERVE 2008			
Declared % Alcohol: 14	Content (ml): 750	Container: Bottle	
Produced by: ייבני ריקנאטי בע"מ Recanati Winery LTD			

Analytical Parameter	Results	Unit
* Actual Alcohol Content by Vol (20 °C)	14.3	%
Total Alcohol Content by Vol (20 °C)	14.4	%
* Specific Gravity D 20 20	0.9941	
Residual Sugars	3.3	g/l
Total Dry Extract	32.7	g/l
Sugar Free Extract	29.4	g/l
Rest Extract	24.8	g/l
Total Acidity as Tartaric Acid	(72.3 meq/l) 5.42	g/l
* Volatile Acidity as Acetic Acid	(11.2 meq/l) 0.67	g/l
* Total Sulfur Dioxide	108	mg/l
Diglycosides	Negative	
Citric Acid	None	g/l
Cold Stability -5 °C	Stable	
Heat Stability 55 °C	Stable	

* The use of ISRAAC symbol relates to the tests which are included in the organization scope of accreditation roles as detailed in the accreditation certificate.

ISRAAC is not responsible for the analysis results and the accreditation is not an indication of quality.

Certification of Natural Wine Imported into the United States

1. I, the undersigned, certify that the wine described in this document is a natural wine as defined in 27 CFR 101.23.

2. The wine is produced in the country of origin: FRANCE RED WINE

3. The wine is produced in:

4. The wine is produced in the following state or province: Alsace

5. The wine is produced by a grower or producer who is a member of a winegrowers' organization or a winegrowers' association.

6. The wine is produced in a vineyard that is certified as organic by the National Organic Program.

7. The wine is produced in a vineyard that is certified as organic by the National Organic Program.

8. The wine is produced in a vineyard that is certified as organic by the National Organic Program.

9. The wine is produced in a vineyard that is certified as organic by the National Organic Program.

10. The wine is produced in a vineyard that is certified as organic by the National Organic Program.

11. The wine is produced in a vineyard that is certified as organic by the National Organic Program.

12. The wine is produced in a vineyard that is certified as organic by the National Organic Program.

13. The wine is produced in a vineyard that is certified as organic by the National Organic Program.

14.



מכון הישראל ליי

THE ISRAEL WINE INSTITUTE

08-9469017 דקדוק 08-9475693/4 טל: 76120 רחובות 2329 ת.ד. 4 ת.ד.

P.O.B 2329 Rehovot 76120 Tel: 972-8-9475693/4 Fax: 972-8-9469017 Email: office@iwi.org.il



מספר א' לניהול מס' A20 תוספת 156

Certificate Of Analysis

Export

Sample Number: **RE-4-11**

3-1-11

Date of sample entrance: 14/02/2011	Date of printing: 24/02/2011	Date of analysis: 20/02/2011
Fax:	Phone:	Address:
Product Designation: CABERNET SAUVIGNON RESERVE 2008 - dry red wine		
Declared % Alcohol: 14	Content (ml): 750	Container: Bottle
Produced by: RECANATI WINERY LTD		Drink Type: W

Analytical Parameter	Results	Unit	Method of Analysis
*Actual Alcohol Content by Vol (20°C)	14.3	%	Procedure No.B2, based on OIV 2009
Total Alcohol Content by Vol (20 °C)	14.4	%	Hydrostatic Balance
*Specific Gravity D 20/20	0.9941		Procedure No.B3, based on OIV 2009
Residual Sugars	3.3	g/l	Wet Chemistry
Total Dry Extract	32.7	g/l	Hydrostatic Balance
Sugar Free Extract	29.4	g/l	Hydrostatic Balance
Me A Extract	24.8	g/l	Hydrostatic Balance
Total Acidity as Tartaric Acid	(72.3 meq/l) 5.42	g/l	Titration
*Volatile Acidity as Acetic Acid	(11.2 meq/l) 0.67	g/l	Procedure No.B4, based on OIV 2009
*Total Sulfur Dioxide	108	mg/l	Procedure No.B5, based on OIV 2009
Glucosides	Negative		Based on OIV method
lactic Acid	None	g/l	HPLC
Cold Stability 5°C	Stable		Stability Test
Heat Stability 55°C	Stable		Stability Test

*The use of ISIRAC symbol relates to the tests which are included in the organization scope of accreditation, and performed according to the accreditation rules as detailed in the accreditation certificate

ISIRAC is not responsible for the analysis results and the accreditation is not an acceptance for the product/process examined. The test sample was brought by the client.

The results relate to the specified test sample.

The certificate can be used only in its complete form and parts can not be copied to other documents

Remarks:



Signature on Laboratory Results:

Name: Mark Vinik

Responsible: Lab. Manager

Date: 24/02/2011

... IMPORTATION ... Natural Wine Imported into the ...

... of ...

Recanati Winery Ltd

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המכון הישראלי לייין
THE ISRAEL WINE INSTITUTE

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גירסה: 1 | טופס מס' T56 | A20 לנהל מס' A20

Certificate Of Analysis

Export

3/2/11

Sample Number: RE-5-11

Date of sample entrance: 27/02/2011		Date of printing: 02/03/2011		Date of analysis: 02/03/2011
Fax:	Phone:	Address:		
Product Designation: SHIRAZ 2010 - dry red wine				
Declared % Alcohol: 14	Content (ml): 750	Container: Bottle	Drink Type: יין	
Produced by: יקבי רקנאטי בע"מ				

RE CANATI Winery - Box 12050 Industrial Zone Beer-Hatzer 38800 Beer

Analytical Parameter	Results	Unit	Method of Analysis
*Actual Alcohol Content by Vol (20°C)	14.0	%	Procedure No.B2, based on OIV 2009
Total Alcohol Content by Vol (20 °C)	14.1	%	Hydrostatic Balance
*Specific Gravity D 20/20	0.9943		Procedure No.B3, based on OIV 2009
Residual Sugars	3.2	g/l	Wet Chemistry
Total Dry Extract	32.4	g/l	Hydrostatic Balance
Sugar Free Extract	29.2	g/l	Hydrostatic Balance
Rest Extract	25.1	g/l	Hydrostatic Balance
Total Acidity as Tartaric Acid	(66.0 meq/l) 4.95	g/l	Titration
*Volatile Acidity as Acetic Acid	(11.7 meq/l) 0.70	g/l	Procedure No.B4, based on OIV 2009
*Total Sulfur Dioxide	38	mg/l	Procedure No.B5, based on OIV 2009
Diglucoisides	Negative		Based on OIV method
Citric Acid	None	g/l	HPLC
Cold Stability -5°C	Stable		Stability Test
Heat Stability 55°C	Stable		Stability Test

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- ISIRAC is not responsible for the analysis results and the accreditation is not an acceptance for the product/ process examined.
- The test sample was brought by the client.
- The results relate to the specified test sample.
- The certificate can be used only in its complete form and parts can not be copied to other documents.

Remarks:



Signature on Laboratory Results: Name: Mark Vernik

Responsible: Lab. Manager Date: 02/03/2011