	ne Imported into the United States Traditional Red
Producer name and address: Vinícola Perini, located of Gaúcha – RS, Brazil.	n Santos Anjos, 4 th discrict of the city of Farroupilha, at Serra
Manual harvest.	em in stainless steel. Fermentation with selected yeasts, the alcoholic fermentation, malolactic fermentation follows. reveals spice aromas and intense fruity flavors, specially made
X. Producing country certification and laboratory: b. □ Self-certification by importer completed below ownership or control as well as the nature of any	An importer must be able to demonstrate the nature of the
4. Certification - I certify that the practices and procedure cellar treatment under 26 U.S.C. 5382 and 27 CFR 27.14 Name and address of certifying entity: Vinícola Perini's La	
Authorized signature: Lesson Bianchi Santini CROVAS201847 Leandro Bianchi Santini Vinícola Periní Ltda	
Name (print or type): Leandro Santini Date (DD/MM/YY): 29.10.12	
5. Analysis for wine described in block 2 Percentage alcohol (actual) by volume: 10,6%	(J) Leardin Bianchi Santini
Total sulphur dioxide (ppm): 106,00 mg/L Volatile acidity (grams per 100 mL):	Leandro Bianchi Santini
0,053g/100mL Signate	Vinícola Perini Ltda ire:
winery	print or type): Leandro Santini D/MM/YY): 29.10.12
6. TTB label approval identification number (required if ce	rtification is submitted subsequent to label approval):

Certification of Natural Wine Imported into the United States Jota PerSweet White		
1. Producer name and address: Vinícola Perini, located en Santos Anjos, 4 th discrict of the city of Farroupilha, at Serra Gaúcha – RS, Brazil.		
2. Description of wine: Brand: Jota Pe Type: Sweet White Year: 2012 Country: Brazil Winemaking: Must is extracted in pneumatic presses and previously cleaned. Fermentation with selected yeasts and temperature control 16-18 C grades Prior to bottling, the wine is subjected to freezing conditions to avoid precipitation of salts. Manual harvest. Tasting Notes: Straw-yellow colored, clean and limpid wine. Sweet on the palate highlighting its subtle aromatic character.		
3. Check applicable box:		
 a. X Producing country certification and laboratory analysis results completed below. b. Self-certification by importer completed below. An importer must be able to demonstrate the nature of the ownership or control as well as the nature of any affiliation. 		
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 27.140.		
Name and address of certifying entity: Vinícola Perini's Laboratory		
Learnin Biznichi Sentini CRO-V-9520188-7		
Leandro Bianchi Santini		
Authorized signature:		
Name (print or type): Leandro Santini		
Date (DD/MM/YY): 29.10.12		
5. Analysis for wine described in block 2		
Percentage alcohol (actual) by volume: 10,3%		
Total sulphur dioxide (ppm): 108,00 mg/L		
Volatile acidity (grams per 100 mL): Leandro Bianchi Santini Vinícola Perini Ltda		
0,048g/100mL Signature:		
Name and address of laboratory: Inside the Name print or type): Leandro Santini winery		
Date (D D/MM/YY): 29.10.12		
6. TTB label approval identification number (required if certification is submitted subsequent to label approval):		

(Certification of Natural Wi Jota	e Imported into the United States e Sweet Red
1. Produce Farroupilha	r name and address: Vinícola Pe a, at Serra Gaúcha – RS, Brazil.	ini, located on Santos Anjos, 4 th discrict of the city of
Brand: Jota Type: Swe Year: 2012 Country: B Winemakin selected ye fermentation Bunches se Tasting Not	et Red azil g: Retting in tanks with pumping reasts, temperature controlled between, malolactic fermentation follow lected manually.	onitored system in stainless steel. Fermentation with reen 25°C. and 28°C. After the alcoholic ed and young on the palate, the final character of
3. Check a	pplicable box:	
b. 📙	Self-certification by importer com	l laboratory analysis results completed below. pleted below. An importer must be able to ship or control as well as the nature of any affiliation.
4. Certificat block 2 con	ion - I certify that the practices an stitute proper cellar treatment un	d procedures used to produce the wine described in er 26 U.S.C. 5382 and 27 CFR 27.140.
Name and	address of certifying entity: Viníc	a Perini's Laboratory
Authorized	signature:	
Don	Lesnám Biznchi Santini CRO-V45201847	
Leandro Biar	chi Santini	
Vinícola Peri	ni Ltda	
Name (print	or type): Leandro Santini	
Date (DD/M	M/YY): 29.10.12	
5. Analysis	for wine described in block 2	
Percentage	alcohol (actual) by volume: 10,3	Signature:
Total sulphi	ır dioxide (ppm): 105,00 mg/	Lesostro Bianchi Santini CRO-VASZ01847
Volatile acid	lity (grams per 100 mL):	Leandro Bianchi Santini
0,056g/1	.00mL	Vinícola Perini Ltda
Name and a winery	address of laboratory: Inside the	Name (print or type): Leandro Santini
		Date (DD/MM/YY): 29.10.12
6. TTB labe label approv	approval identification number (i	equired if certification is submitted subsequent to



CERTI CATE Nº 0575-2012/N

Certification of Natu	al Wine Imported into the United States
1. Producer name and address:	in the same and same states
Name: SANTIAGO QUEIROLO S.A.C.	
Address: Av. San Martin Nº 1062 - LIMA 3	– PERU
2. Description of wine:	
104 boxes of RED WINE CABERNET SAU Brand: INTIPALKA	
Each box contains 6 bottles of 0.75 liters each Lot No.: D03-N-230611	
Year of production: 2009	`
Class or type: RED	
Country of origin: Peru	`
3. Check applicable box:	
a. X Producing country certification a	nd laboratory analysis results completed below.
b. Self-certification by importer control as well	pleted below. An importer must be able to demonstrate the natur as the nature of any affiliation.
4. Certification – I certify that the practice	and procedures used to produce the wine described in block 2
constitute proper cellar treatment under 26 U	S.C. 5382 and 27 CFR 27.140.
Name and address of certifying entity:	
CERTILAB AP S.A.C. Av. La Paz № 1598 – Lima 32 – Perú	
Av. La 1 az N 1950 – Lima 52 – Peru	LABORATO.
	Set States
Authorized signature:	DIVISION DE S CERTIFICACIÓN SO CERTIFICACIÓN SO
Name:	CERTILAS
Q.F. Rosa Nelly Rosas Gómez	· · · · ·
CQFP N° 05460 Head of Certification	
Date: 10/07/2012	
5. Analysis for wine described in block.	1400-
r	% vol Signature: Signature: Ascertic acid) Name: Ascertation
Percentage alcohol (actual) by volume: 14,57 Total sulphur dioxide (ppm): 94,08	% vol Signature: DIVISION DE LABORATORIO
Volatile acidity (grams per 100 mL): 0,041 (ex	acetic acid) Namo: Alice Alice
Name and address of laboratory:	O.F. Listy Leoncio Sedano Inga
CERTILAB AP S.A.C.	CQFP Nº 11894"
Av. La Paz Nº 1598 – Lima 32 – Perú	Head of Laboratory
6. TTB label approval identification num	Date :10/07/2012 er (required if certification is submitted subsequent to label
approval):	, , same assume admitted subsequent to label
'	

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