

Certification of Natural Wine Imported into the United States
Jota Pe Traditional Red

1. Producer name and address: Vinícola Perini, located on Santos Anjos, 4th district of the city of Farroupilha, at Serra Gaúcha – RS, Brazil.

2. Description of wine:
Brand: Jota Pe
Type: Dry Red
Year: 2012
Country: Brazil
Winemaking: Retting in tanks with pumping monitored system in stainless steel. Fermentation with selected yeasts, temperature controlled between 25 ° C. and 28 ° C. After the alcoholic fermentation, malolactic fermentation follows. Manual harvest.
Tasting Notes: With deep violet color and great structure, it reveals spice aromas and intense fruity flavors, specially made with temperature control to enhance its qualities.

3. Check applicable box:
a. 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

Authorized signature:

 **Leandro Bianchi Santini**
CRO-VRS201847

Leandro Bianchi Santini
Vinícola Perini 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%

Total sulphur dioxide (ppm): 106,00 mg/L

Volatile acidity (grams per 100 mL):
0,053g/100mL

Name and address of laboratory: Inside the winery

 **Leandro Bianchi Santini**
CRO-VRS201847

Leandro Bianchi Santini
Vinícola Perini Ltda

Signature:

Name (print or type): Leandro Santini

Date (DD/MM/YY): 29.10.12

6. TTB label approval identification number (required if certification is submitted subsequent to label approval):

Certification of Natural Wine Imported into the United States
Jota Pe Sweet White

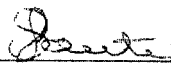
1. Producer name and address: Vinícola Perini, located on Santos Anjos, 4th district of the city of Farroupilha, at Serra Gaúcha – RS, Brazil.

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. 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


 Leandro Bianchi Santini
 CRO-V-95201847

Leandro Bianchi Santini
 Vinícola Perini Ltda

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):
 0,048g/100mL


 Leandro Bianchi Santini
 CRO-V-95201847
 Leandro Bianchi Santini
 Vinícola Perini Ltda

Signature:

Name and address of laboratory: Inside the winery

Name (print or type): Leandro Santini

Date (DD/MM/YY): 29.10.12

6. TTB label approval identification number (required if certification is submitted subsequent to label approval):

Certification of Natural Wine Imported into the United States
Jota Pe Sweet Red

1. Producer name and address: Vinícola Perini, located on Santos Anjos, 4th district of the city of Farroupilha, at Serra Gaúcha – RS, Brazil.

2. Description of wine:

Brand: Jota Pe

Type: Sweet Red

Year: 2012

Country: Brazil

Winemaking: Retting in tanks with pumping monitored system in stainless steel. Fermentation with selected yeasts, temperature controlled between 25 ° C. and 28 ° C. After the alcoholic fermentation, malolactic fermentation follows.

Bunches selected manually.

Tasting Notes: Ruby-red colored, well structured and young on the palate, the final character of this wine is harmonious and slightly sweet.

3. Check applicable box:

- a. 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

Authorized signature:

 **Leandro Bianchi Santini**
CRO-V-05201847

Leandro Bianchi Santini

Vinicola Perini 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: 10,3%

Total sulphur dioxide (ppm): 105,00 mg/L

Volatile acidity (grams per 100 mL):

0,056g/100mL

Name and address of laboratory: Inside the winery

Signature:

 **Leandro Bianchi Santini**
CRO-V-05201847

Leandro Bianchi Santini



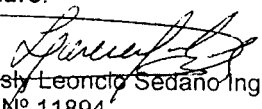
Vinicola Perini Ltda

Name (print or type): Leandro Santini

Date (DD/MM/YY): 29.10.12

6. TTB label approval identification number (required if certification is submitted subsequent to label approval):

**CERTILAB****CERTIFICATE N° 0575-2012/N**

Certification of Natural Wine Imported into the United States	
1. Producer name and address:	Name: SANTIAGO QUEIROLO S.A.C. Address: Av. San Martin N° 1062 – LIMA 32 – PERU
2. Description of wine:	104 boxes of RED WINE CABERNET SAUVIGNON SYRAH 2009 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. <input checked="" type="checkbox"/> Producing country certification and laboratory analysis results completed below. b. <input type="checkbox"/> 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: CERTILAB AP S.A.C. Av. La Paz N° 1598 – Lima 32 – Perú
Authorized signature: 	
Name: Q.F. Rosa Nelly Rosas Gómez CQFP N° 05460 Head of Certification Date: 10/07/2012	
5. Analysis for wine described in block 2	
Percentage alcohol (actual) by volume: 14,57% vol Total sulphur dioxide (ppm): 94,08 Volatile acidity (grams per 100 mL): 0,041 (exp. acetic acid) Name and address of laboratory: CERTILAB AP S.A.C. Av. La Paz N° 1598 – Lima 32 – Perú	Signature:  Name: Lisy Leoncio Sedano Inga Q.F. N° 11894 Head of Laboratory Date: 10/07/2012
6. TTB label approval identification number (required if certification is submitted subsequent to label approval):	