

Certification of Natural Wine Imported into the United States

1. Producer name and address: Bovin Dooel, Industrial Area, 1440 Negotino, Macedonia

2. Description of wine: Bovin-Vranec 2010 (Quality Dry Red Wine),- Bovin Dooel, Industrial Area, 1440 Negotino, Macedonia

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:

University Sv.Kiril and Metodij

Agricultural Institute -Skopje

Department of wine production

blyd. Aleksandar Makedonski bb

1000 Skopje

Authorized signature:

Name (print or type): Ana Serafimovska, PhD

Date (DD/MM/YY):24.10.2012

5. Analysis for wine described in block 2

Percentage alcohol (actual) by volume:13,45% Signature:

Total sulphur dioxide (ppm):161,28

Name (print or type): Ana Serafimovska, PhD

Volatile acidity (grams per 100 mL):0,57mg/L

Date (DD/MM/YY): 24.10.2012

Name and address of laboratory:

University Sv.Kiril and Metodij

Agricultural Institute -Skopje

Department of wine production

blyd. Aleksandar Makedonski bb

1000 Skopje

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

Certification of Natural Wine Imported into the United States

1. Producer name and address: Bovin Dooel, Industrial Area, 1440 Negotino, Macedonia

2. Description of wine: Bovin-Chardonnay 2012 (Quality Dry Red Wine),- Bovin Dooel, Industrial Area, 1440 Negotino, Macedonia

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:

University Sv.Kiril and Metodij
Agricultural Institute -Skopje
Department of wine production
blyd. Aleksandar Makedonski bb
1000 Skopje

Authorized signature:

Name (print or type): Ana Serafimovska, PhD

Date (DD/MM/YY): 24.10.2012

5. Analysis for wine described in block 2

Percentage alcohol (actual) by volume: 14,81% Signature:

Total sulphur dioxide (ppm): 121,60

Name (print or type): Ana Serafimovska, PhD

Volatile acidity (grams per 100 mL): 0,25mg/L

Date (DD/MM/YY): 24.10.2012

Name and address of laboratory:

University Sv.Kiril and Metodij
Agricultural Institute -Skopje
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blyd. Aleksandar Makedonski bb
1000 Skopje

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

Certification of Natural Wine Imported into the United States

1. Producer name and address: Bovin Dooel, Industrial Area, 1440 Negotino, Macedonia

2. Description of wine: Bovin-Merlot 2010 (Quality Dry Red Wine),- Bovin Dooel, Industrial Area, 1440 Negotino, Macedonia

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.

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Name and address of certifying entity:

University Sv.Kiril and Metodij
Agricultural Institute -Skopje
Department of wine production
blvd. Aleksandar Makedonski bb
1000 Skopje

Authorized signature:

Name (print or type): Ana Serafimovska, PhD

Date (DD/MM/YY): 02.10.2012

5. Analysis for wine described in block 2

Percentage alcohol (actual) by volume: 13,94% Signature:

Total sulphur dioxide (ppm): 136,96

Name (print or type): Ana Serafimovska, PhD

Volatile acidity (grams per 100 mL): 0,72mg/L

Date (DD/MM/YY): 02.10.2012

Name and address of laboratory:

University Sv.Kiril and Metodij
Agricultural Institute -Skopje
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1000 Skopje

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

Certification of Natural Wine Imported into the United States

1. Producer name and address: Bovin Dooel, Industrial Area, 1440 Negotino, Macedonia

2. Description of wine: Bovin-Alexandar 2010 (Quality Dry Red Wine), - Bovin Dooel, Industrial Area, 1440 Negotino, Macedonia

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.

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Agricultural Institute -Skopje
Department of wine production
blvd. Aleksandar Makedonski bb
1000 Skopje, Macedonia

Authorized signature:

Name (print or type): Ana Serafimovska, PhD

Date (DD/MM/YY): 24.10.2012

5. Analysis for wine described in block 2

Percentage alcohol (actual) by volume: 13,51% Signature:

Total sulphur dioxide (ppm): 131,84

Name (print or type): Ana Serafimovska, PhD

Volatile acidity (grams per 100 mL): 0,64mg/L

Date (DD/MM/YY): 24.10.2012

Name and address of laboratory:

University Sv.Kiril and Metodij
Agricultural Institute -Skopje
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1000 Skopje, Macedonia

6. TTB label approval identification number (required if certification is submitted subsequent to label approval): 12108001000500

Certification of Natural Wine Imported into the United States

1. Producer name and address: Bovin Dooel, Industrial Area, 1440 Negotino, Macedonia

2. Description of wine: Bovin-Cabernet Sauvignon 2010 (Quality Dry Red Wine),- Bovin Dooel, Industrial Area, 1440 Negotino, Macedonia

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.

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Agricultural Institute -Skopje
Department of wine production
blvd. Aleksandar Makedonski bb
1000 Skopje

Authorized signature:

Name (print or type): Ana Serafimovska, PhD

Date (DD/MM/YY): 24.10.2012

5. Analysis for wine described in block 2

Percentage alcohol (actual) by volume: 13,32% Signature:

Total sulphur dioxide (ppm): 135,68

Name (print or type): Ana Serafimovska, PhD

Volatile acidity (grams per 100 mL): 0,70mg/L

Date (DD/MM/YY): 24.10.2012

Name and address of laboratory:

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1. Producer name and address: Bovin Dooel, Industrial Area, 1440 Negotino, Macedonia

2. Description of wine: Bovin-Muscat-Temjanika 2011 (Quality Dry Red Wine), - Bovin Dooel, Industrial Area, 1440 Negotino, Macedonia

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1000 Skopje

Authorized signature:

Name (print or type): Ana Serafimovska, PhD

Date (DD/MM/YY): 24.10.2012

5. Analysis for wine described in block 2

Percentage alcohol (actual) by volume: 13,32% Signature:

Total sulphur dioxide (ppm): 84,48

Name (print or type): Ana Serafimovska, PhD

Volatile acidity (grams per 100 mL): 0,29mg/L

Date (DD/MM/YY): 24.10.2012

Name and address of laboratory:

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