

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-Syrah-Shiraz 2009 (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
 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: 13,28% Signature:

Total sulphur dioxide (ppm): 71,68

Name (print or type): Ana Serafimovska, PhD

Volatile acidity (grams per 100 mL): 0,85mg/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
 blvd. 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-Syrah-Shiraz 2009 (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

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:13,28% Signature:

Total sulphur dioxide (ppm):71,68 Name (print or type): Ana Serafimovska, PhD

Volatile acidity (grams per 100 mL):0,85mg/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-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.

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

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:

University Sv.Kiril and Metodij
 Agricultural Institute -Skopje
 Department of wine production

blvd. 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-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.

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
Bvd. 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:

University Sv.Kiril and Metodij
Agricultural Institute -Skopje
Department of wine production
Bvd. 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-Vranec 2010 (Quality Dry Red Wine),- Bovin Dooel, Industrial Area, 1440 Negotino, Macedonia	
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: 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):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 blvd. 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-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: <u>Bovin Dooel, Industrial Area, 1440 Negotino, Macedonia</u>	
2. Description of wine: <u>Bovin-Alexandar 2010 (Quality Dry Red Wine), - Bovin Dooel, Industrial Area, 1440 Negotino, Macedonia</u>	
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: <u>University Sv.Kiril and Metodij</u> <u>Agricultural Institute -Skopje</u> <u>Department of wine production</u> <u>blvd. Aleksandar Makedonski bb</u> <u>1000 Skopje, Macedonia</u> Authorized signature: Name (print or type): <u>Ana Serafimovska, PhD</u> Date (DD/MM/YY): <u>24.10.2012</u>	
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): <u>Ana Serafimovska, PhD</u> Volatile acidity (grams per 100 mL):0,64mg/L Date (DD/MM/YY): <u>24.10.2012</u> Name and address of laboratory: <u>University Sv.Kiril and Metodij</u> <u>Agricultural Institute -Skopje</u> <u>Department of wine production</u> <u>blvd. Aleksandar Makedonski bb</u> <u>1000 Skopje, Macedonia</u>	
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-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.

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
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
Department of wine production
blvd. Aleksandar Makedonski bb
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-Chardonnay 2012 (Quality Dry White 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
 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: 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
 Department of wine production
 Blvd. 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 White 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

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: 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

Department of wine production

blvd. Aleksandar Makedonski bb

1000 Skopje

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

13002-002-000019

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-Muscat-Temjanika 2011 (Quality SemiDry White Wine),- Bovin Dooel, Industrial Area, 1440 Negotino, Macedonia	
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: 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):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: University Sv.Kiril and Metodij Agricultural Institute -Skopje Department of wine production blvd. 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-Muscat-Temjanika 2011 (Quality SemiDry White 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

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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: 13,32% 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:

University Sv.Kiril and Metodij

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