

Macedonia - Bovin Dooel - Aug 3, 2012

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-Sauvignon 2011 (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 [REDACTED] Authorized signature: Name (print or type): Ana Serafimovska, PhD Date (DD/MM/YY): 03.08.2012	
5. Analysis for wine described in block 2 Percentage alcohol (actual) by volume: 12,04% Signature: Total sulphur dioxide (ppm): 106,24 Name (print or type): Ana Serafimovska, PhD Volatile acidity (grams per 100 mL): 0,25mg/L Date (DD/MM/YY): 03.08.2012 Name and address of laboratory: University Sv.Kiril and Metodij Agricultural Institute -Skopje Department of wine production [REDACTED]	
6. TTB label approval identification number (required if certification is submitted subsequent to label approval):	

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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 2011 (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 [REDACTED] Authorized signature: Name (print or type): Ana Serafimovska, PhD Date (DD/MM/YY):03.08.2012	
5. Analysis for wine described in block 2 Percentage alcohol (actual) by volume: 13,90% Signature: Total sulphur dioxide (ppm):119,04 Name (print or type): Ana Serafimovska, PhD Volatile acidity (grams per 100 mL): 0,30mg/L Date (DD/MM/YY): 03.08.2012 Name and address of laboratory: University Sv.Kiril and Metodij Agricultural Institute -Skopje Department of wine production [REDACTED]	
6. TTB label approval identification number (required if certification is submitted subsequent to label approval):	

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Certification of Natural Wine Imported into the United States	
1. Producer name and address: Bovin Doel, Industrial Area, 1440 Negotino, Macedonia	
2. Description of wine: Bovin-Cabernet Sauvignon 2009 (Quality Dry Red Wine),- Bovin Doel, 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 [REDACTED] Authorized signature: Name (print or type): Ana Serafimovska, PhD Date (DD/MM/YY):03.08.2012	
5. Analysis for wine described in block 2 Percentage alcohol (actual) by volume: 13,59% Signature: Total sulphur dioxide (ppm):78,08 Name (print or type): Ana Serafimovska, PhD Volatile acidity (grams per 100 mL): 0,74mg/L Date (DD/MM/YY): 03.08.2012 Name and address of laboratory: University Sv.Kiril and Metodij Agricultural Institute -Skopje Department of wine production [REDACTED]	
6. TTB label approval identification number (required if certification is submitted subsequent to label approval):	