

### 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.

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):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  
 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):

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