


Certification of Natural Wine Imported into the United States	
1. Producer name and address:	<b>PAMUKKALE SARAPCILIK SAN.ve TIC. A.S.</b> TILKILIK MAH. 9.SOK.NO:30/A 20460 GUNEY-DENIZLI / TURKIYE
2. Description of wine:	<b>ADORA TRIO DRY RED WINE</b> <b>(SHIRAZ-KALECIKARASI-CABENET SAUVIGNON) PRODUCT OF TURKEY</b>
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:  Authorized signature:  Name (print or type): <b>20/06/2012</b> Date (DD/MM/YY): <b>ANDY ISIK</b>
5. Analysis for wine described in block 2	Percentage alcohol (actual) by volume: <b>14</b> Signature: Total sulphur dioxide (ppm): <b>64</b> Name (print or type): <b>Erdem KARAKOC</b> Volatile acidity (grams per 100 mL): <b>0.038</b> Date (DD/MM/YY): <b>19/06/2012</b> Name and address of laboratory: <b>PAMUKKALE SARAPCILIK LABORATORY.</b> <b>TILKILIK MAH. 9.SOK.NO:30/A 20460</b> <b>GUNEY-DENIZLI / TURKIYE</b>
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: **PAMUKKALE SARAPCILIK SAN.ve TIC. A.S.**  
**TILKILIK MAH. 9.SOK.NO:30/A 20460 GUNAY-DENIZLI / TURKIYE**

2. Description of wine: **ANFOZA TRIS DRY WHITE WINE**


**(SHIRAZ - KALECIK KARISI - (CABERNET SAUVIGNON) PRODUCT OF TURKEY**

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:

Authorized signature: 

Name (print or type): **ANDAC IŞIK**

Date (DD/MM/YY): **20/06/2012**

5. Analysis for wine described in block 2

Percentage alcohol (actual) by volume: **13**

Signature: 

Total sulphur dioxide (ppm): **82**

Name (print or type): **Erdem KARAKE**