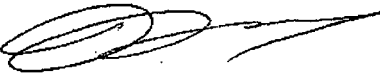



Certification of Natural Wine Imported into the United States	
1. Producer name and address: SV AISBERG LTD, 90202, UROCHISHE CHIZAY 1, BEREGOVO, UKRAINE	
2. Description of wine: L'ESSENCE DU FLEUR SWEET RED WINE, 2012 production year, dessert wine, product of Ukraine	
3. Check applicable box: <ul style="list-style-type: none"> 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: BGA International USA Inc, 1725 a Sheephead bay rd , Brooklyn NY 11235 Authorized signature:  Name (print or type): Yevgeniy Gankin Date (DD/MM/YY): 12/19/12	
5. Analysis for wine described in block 2	
Percentage alcohol (actual) by volume: 15.73% Total sulphur dioxide (mg/dm3): 7.6 Volatile acidity (g/dm3): 0.36 Sugar (g/dm3): 159.0 Fe (mg/dm3): 3.2 Name and address of laboratory: SV AISBERG LTD, 90202, UROCHISHE CHIZAY 1, BEREGOVO, UKRAINE	Signature:  Name (print or type): Yevgeniy Gankin Date (DD/MM/YY): 12/19/12
6. TTB label approval identification number (required if certification is submitted subsequent to label approval): 12319001000286	

Certification of Natural Wine Imported into the United States

1. Producer name and address: SV AISBERG LTD, 90202, UROCHISHE CHIZAY 1, BEREGOVO, UKRAINE

2. Description of wine:
L'ESSENCE DU FLEUR SWEET WHITE WINE, 2012 production year, dessert wine, product of Ukraine

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: BGA International USA Inc, 1725 a Sheepshead bay rd , Brooklyn NY 11235

Authorized signature:



Name (print or type): Yevgeniy Gankin

Date (DD/MM/YY): 12/19/12

5. Analysis for wine described in block 2

Percentage alcohol (actual) by volume:
15.73%

Total sulphur dioxide (mg/dm³): 2.5
Volatile acidity (g/dm³): 0.24
Sugar (g/dm³): 137.3
Fe (mg/dm³): 3.0

Signature:



Name (print or type): Yevgeniy Gankin

Date (DD/MM/YY): 12/19/12

Name and address of laboratory:
SV AISBERG LTD, 90202, UROCHISHE
CHIZAY 1, BEREGOVO, UKRAINE

6. TTB label approval identification number (required if certification is submitted subsequent to label approval): 12319001000287