Certification of Natural Wine Imported into the United States
1. Producer name and address: 617, nonte De 1 Hemmung ford, Oct Jeli He Clanede
2. Description of wine: NEI 60 PREMIERE 50 M. 2011, APPLE ICE WING, CANADA
 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: ha fair lander of land
Percentage alcohol (actual) by volume: 12% Signature: Total sulphur dioxide (ppm): 12c mg/L: Name (print or type): Francy is realist Volatile acidity (grams per 100 mL): 0.665 Date (DD/MM/YY): 25/11/13 Name and address of laboratory: Societé dis Hicrobs du Chiete (S, HG) (See lechficate of 905 avenue De Lemmin Hontred: SC (anada Hak 309
6. TTB label approval identification number (required if certification is submitted subsequent to label approval):