



THE STANDARDS INSTITUTION OF ISRAEL

Food & Wine Lab

Date: 14 March 2013

CERTIFICATE OF ANALYSIS 9312204709

Wine Designation: Dry Rose Wine 2012, Rose

Produced By: LUERIA VINEYARDS

1	Actual Alcohol Content by Vol (20°C)	14.9 %
2	Total Alcohol Content by Vol (20°C)	15.1 %
3	Specific Gravity D 20/20	0.9902
4	Total Sugars (As Reducing Sugars)	3.6 g/l
5	Reducing Sugars	3.6 g/l
6	Sucrose	Not found
7	Total Dry Extract	24.2 g/l
8	Sugar Free Extract	20.6 g/l
9	Rest Extract	15 g/l
10	Total Acidity as Tartaric Acid	5.2 g/l
11	Volatile Acidity as Acetic Acid	0.4 g/l
12	Total SO ₂	122 mg/l
13	Free SO ₂	44 mg/l
14	pH	3.53
15	Sorbic Acid	Not tested
16	Tartaric Acid	Not tested
17	Malic Acid	Not tested
18	Lactic Acid	Not tested
19	Citric Acid	Less than 0.2 g/l
20	Sodium	Not tested
21	Potassium	Not tested
22	Calcium	Not tested
23	Cold Stability -5°C	stable
24	Heat Stability 55°C	stable

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Ruti Ardi (Ph.D.)
Food & Wine Laboratory



THE STANDARDS INSTITUTION OF ISRAEL

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Date: 13 March 2013

CERTIFICATE OF ANALYSIS 9312204708

Wine Designation: Dry Red Wine 2011, Terrace

Produced By: LUERIA VINEYARDS

1	Actual Alcohol Content by Vol (20°C)	14.2 %
2	Total Alcohol Content by Vol (20°C)	14.2 %
3	Specific Gravity D 20/20	0.9922
4	Total Sugars (As Reducing Sugars)	1.6 g/l
5	Reducing Sugars	1.6 g/l
6	Sucrose	Not found
7	Total Dry Extract	27.4 g/l
8	Sugar Free Extract	25.8 g/l
9	Rest Extract	20.5 g/l
10	Total Acidity as Tartaric Acid	5.0 g/l
11	Volatile Acidity as Acetic Acid	0.3 g/l
12	Total SO ₂	151 mg/l
13	Free SO ₂	43 mg/l
14	pH	3.58
15	Sorbic Acid	Not tested
16	Tartaric Acid	Not tested
17	Malic Acid	Not tested
18	Lactic Acid	Not tested
19	Citric Acid	Less than 0.2 g/l
20	Sodium	Not tested
21	Potassium	Not tested
22	Calcium	Not tested
23	Cold Stability -5°C	stable
24	Heat Stability 55°C	stable

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THE STANDARDS INSTITUTION OF ISRAEL

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Date: 14 March 2013

CERTIFICATE OF ANALYSIS 9312204706

Wine Designation: Dry Red Wine 2011, Lueria Cabemet Sauvignon

Produced By: LUERIA VINEYARDS

1	Actual Alcohol Content by Vol (20°C)	14.2 %
2	Total Alcohol Content by Vol (20°C)	14.2 %
3	Specific Gravity D 20/20	0.9924
4	Total Sugars (As Reducing Sugars)	1.8 g/l
5	Reducing Sugars	1.8 g/l
6	Sucrose	Not found
7	Total Dry Extract	27.9 g/l
8	Sugar Free Extract	26.1 g/l
9	Rest Extract	20.6 g/l
10	Total Acidity as Tartaric Acid	5.0 g/l
11	Volatile Acidity as Acetic Acid	0.5 g/l
12	Total SO ₂	126 mg/l
13	Free SO ₂	57 mg/l
14	pH	3.54
15	Sorbic Acid	Not tested
16	Tartaric Acid	Not tested
17	Malic Acid	Not tested
18	Lactic Acid	Not tested
19	Citric Acid	Less than 0.2 g/l
20	Sodium	Not tested
21	Potassium	Not tested
22	Calcium	Not tested
23	Cold Stability -5°C	stable
24	Heat Stability 55°C	stable

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