

Food & Wine La

Date: 14 March 2013

## **CERTIFICATE OF ANALYSIS 9312204709**

Wine Designation: Dry Rose Wine 2012, Rose

Produced By: LUERIA VINEYARDS

Р	roduced 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	-		
11	Volatile Acidity as Acetic Acid	5.2 g/l		
12	Total SO <sub>2</sub>	0.4 g/		
13	Free SO <sub>2</sub>	122 mg/l		
14	рH	44 mg/l		
15	Sorbic Acid	3.53		
16	Tartaric Acid	Not tested		
17	Malic Acid	Not tested		
18	Lactic Acid	Not tested		
19	Citric Acid	Not tested		
20	Sodium	Less than 0.2 g/1		
21		Not tested		
	Potassium	Not tested		
22	Calcium	Not tested		
23	Cold Stability –5°C	stable		
24	Heat Stability 55℃	stable		
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Ruti Ardi (Ph.D): Food & Wine Laboratory

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Food & Wine Labor

Date: 13 March 2013

## **CERTIFICATE OF ANALYSIS 9312204708**

Wine Designation: Dry Red Wine 2011, Terrace

Produced By: LUERIA	<b>VINEYARDS</b>
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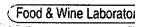
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1	Actual Alcohol Content by Vol (20°C)	14.2 %
2	Total Alcohol Content by Vol (20°C)	14.2 %
3	Specific Gravity D 20/20	0.9922
4	Total Sugars (As Reducing Sugars)	1.6 g/l
5	Reducing Sugars	1.6 g/l
6	Sucrose	Not found
7	Total Dry Extract	27.4 g/l
8	Sugar 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 <sub>2</sub>	151 mg/l
13	Free SO <sub>2</sub>	43 mg/l
14	рН	3.58
15	Sorbic Acid	Not tested
16	Tartaric Acid	Not tested
17	Malie 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℃	stable
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## THE STANDARDS INSTITUTION OF ISRAEL



Date: 14 March 2013

## **CERTIFICATE OF ANALYSIS 9312204706**

Wine Designation: Dry Red Wine 2011, Lueria Cabernet Sauvignon

i	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 <sub>2</sub>	126 mg/l
13	Free SO <sub>2</sub>	57 <b>m</b> g/l
14	рН	3.54
15	Sorbic Acid	Not tested
16	Tartaric Acid	Not tested
ι7	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

https://www.ttbonline.gov/colasonline/publicViewAttachment.do?filename=lueria\_cab\_an... 6/19/2013