

Certification of Natural Wine Imported into the United States	
1. Producer name and address: Bovin Dooel, Industrial Area, 1440 Negotino, Macedonia	
2. Description of wine: <u>Bovin- Pinot Noir 2013</u> (Quality Dry Red Wine), - Bovin Dooel, Industrial Area, 1440 Negotino, Macedonia	
3. Check applicable box:	
<p>a. <input checked="" type="checkbox"/> Producing country certification and laboratory analysis results completed below.</p> <p>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.</p>	
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: University Sv.Kiril and Metodij Agricultural Institute -Skopje Department of wine production blvd. Aleksandar Makedonski bb 1000 Skopje	
Authorized signature:	
Name (print or type): Goran Milanov, PhD	
Date (DD/MM/YY):03.10.2013	
5. Analysis for wine described in block 2	
Percentage alcohol (actual) by volume:12,78%	Signature:
Total sulphur dioxide (ppm):25,60	Name (print or type): Goran Milanov, PhD
Volatile acidity (grams per 100 mL):0,78mg/L	Date (DD/MM/YY): 03.10.2013
Name and address of laboratory: University Sv.Kiril and Metodij Agricultural Institute -Skopje Department of wine production blvd. Aleksandar Makedonski bb 1000 Skopje	
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: Bovin Dooel, Industrial Area, 1440 Negotino, Macedonia

2. Description of wine: Bovin- Pinot Noir 2013 (Quality Dry Red Wine), - Bovin Dooel, Industrial Area, 1440 Negotino, Macedonia

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:

University Sv.Kiril and Metodij
Agricultural Institute -Skopje
Department of wine production
blvd. Aleksandar Makedonski bb
1000 Skopje

Authorized signature:

Name (print or type): Goran Milanov, PhD

Date (DD/MM/YY):03.10.2013

5. Analysis for wine described in block 2

Percentage alcohol (actual) by volume:12,78%

Signature:

Total sulphur dioxide (ppm):25,60

Name (print or type): Goran Milanov, PhD

Volatile acidity (grams per 100 mL):0,78mg/L

Date (DD/MM/YY): 03.10.2013

Name and address of laboratory:

University Sv.Kiril and Metodij
Agricultural Institute -Skopje
Department of wine production
blvd. Aleksandar Makedonski bb
1000 Skopje

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: Bovin Dooel, Industrial Area, 1440 Negotino, Macedonia

2. Description of wine: Bovin-Riesling 2013 (Quality Dry White Wine),- Bovin Dooel, Industrial Area, 1440 Negotino, Macedonia

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:

University Sv.Kiril and Metodij

Agricultural Institute -Skopje

Department of wine production

blvd. Aleksandar Makedonski bb

1000 Skopje

Authorized signature:

Name (print or type): Ana Serafimovska, PhD

Date (DD/MM/YY):03.10.2013

5. Analysis for wine described in block 2

Percentage alcohol (actual) by volume:12,00% Signature:

Total sulphur dioxide (ppm):42.24

Name (print or type): Ana Serafimovska, PhD

Volatile acidity (grams per 100 mL):0,31mg/L

Date (DD/MM/YY): 03.10.2013

Name and address of laboratory:

University Sv.Kiril and Metodij

Agricultural Institute -Skopje

Department of wine production

blvd. Aleksandar Makedonski bb

1000 Skopje

6. TTB label approval identification number (required if certification is submitted subsequent to label approval): 12108001000452