1. Producer name and address: CAVALS VALLYCAT ENSEMBLES, Payer California, MEXICO 2. Description of wine:
2 Description of wine:
Tempranillo 2010
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: CAVAS VOLLYYCAY ENSENCECKA, BRAKE COLLEGENICE, MEXICO
Authorized signature:
Name (print or type): FeWarnaia Markan A.
Date (DD/MM/YY): 10/01/13
5. Analysis for wine described in block 2
Percentage alcohol (actual) by volume: 13 //3 Signature: 1
Total sulphur dioxide (ppm): 70 mg/L Name (print or type)/Ferra web North
Volatile acidity (grams per 100 mL): 0 63512 Date (DD/MM/YY): 10/01/13
Name and address of laboratory:
cavas valmar Ensenacki, Bola, Mexico
6. TTB label approval identification number (required if certification is submitted subsequent to label approval): 12352001000438

1. Pro	ducer name and address: COVOS VATRYCIT ENERGOIA, BEIKI CALIFOROKI, MEXICO
2. Des	scription of wine: Cabernet Sauvignon 2010
a.	eck applicable box: Producing country certification and laboratory analysis results completed below. 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.
	tification - I certify that the practices and procedures used to produce the wine described in 2 constitute proper cellar treatment under 26 U.S.C. 5382 and 27 CFR 27.140.
Name	and address of certifying entity: CAVALS VATYYAT Byservicki, Braja (Allifoxniki, Mexico)
Autho	rized signature:
	(print or type): FEVICATIO MONTON
	DD/MM/YY):
	nlysis for wine described in block 2 Intage alcohol (actual) by volume: \(\frac{15}{3}\)/3 Signature:
	The second secon
voiatii	e acidity (grams per 100 mL): OGGS/C Date (DD/MM/YY): 10/01/13
Name	and address of laboratory: CONCLS VOILINGEY
	Ensenada, Beija California, Mexico

Certification of Natural Wine imported into the United States			
Producer name and address:	cavas valmar Ensenada, Baja (cilifornia, Mexico		
2. Description of wine:	Chenin Blanc 2012		
b ☐ Self-certification by imp	ffication and laboratory analysis results completed below, orter completed below. An importer must be able to the ownership or control as well as the nature of any affiliation.		
block 2 constitute proper cellar tre	ractices and procedures used to produce the wine described in atment under 26 U.S.C. 5382 and 27 CFR 27.140. tity: CAVCLS VAKYYCLY EINSCRUCIO, BOLYCLO MCXLCO		
Authorized signature: Name (print or type): Feynding Date (DD/MM/YY):	de Martain A.		
Name and address of laboratory	ume: 12.5% Signature:		
6. TTB label approval identificatio label approval): ソフラン・フィン・フィン・フィン・フィン・フィン・フィン・フィン・フィン・フィン・フィ	n number (required if certification is submitted subsequent to		