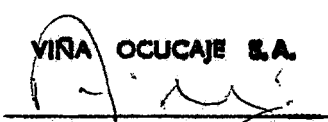
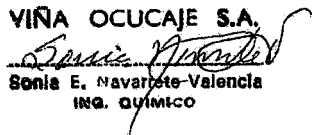


<b>Certification of Natural Wine Imported into de United States</b>	
1. Producer name and address: VIÑA OCUCAJE S.A. KM.335 PANAMERICANA SUR – OCUCAJE – ICA	
2. Description of wine: Sweet red wine from Borgoña red grapes 2012	
3. Check applicable box: a. Producing country certification and laboratory 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: <u>LABORATORIO VIÑA OCUCAJE – PSJE. JULIO VEGA SOLIS</u>  <u>LOTE 7 CHORRILLOS</u>  Authorized signature:  Name (print or type):  Date (DD/MM/YY):	
5. Analysis for wine described in block 2	
Percentage alcohol (actual) by volume: 11.35%	Signature
Total sulphur dioxide (ppm): 145.45PPM	
Volatile acidity (grams per 100 ml): 0.0295 G/100ML	
Name and address of laboratory:	
 <b>VIÑA OCUCAJE S.A.</b> <hr/> <b>ALDO RUBINI AIRALDI</b> Gerente de Producción	<b>VIÑA OCUCAJE S.A.</b>  <b>Sonia E. Navarrete</b> -Valencia ING. QUÍMICO
6. TTB label approval identification number (required if certification is submitted subsequent to Label approval):	