


| Certification of Natural Wine Imported into the United States | |
|--|--|
| 1. Producer name and address: | Recanati Winery Ltd. P.O.BOX 12050 Industrial zoon Emek-Hefer 38800 ISRAEL |
| 2. Description of wine: Marselan Reserve 2012 | |
| 3. Check applicable box: | Producing country certification and laboratory analysis results completed below. |
| 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 Authorized signature Name (print or type) Yaniv Inbar Date (DD/MM/YY) February 6, 2014 | |
| 5. Analysis for wine described in block 2: | <u>Please see the attach certification.</u> |
| | <p>Recanati Winery Ltd P.O. BOX 12050 Industrial Zone Emek-Hefer ISRAEL</p>  |



המכון הישראלי לייב
THE ISRAEL WINE INSTITUTE

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6.12.11 :תק"מ 2 :תריסר 156 :מס' מס' T56 A20 :מס' א' לנמל מס' A20

Certificate of Analysis
Export

Sample Number: RE-1-14

Date of printing: 04/02/2014

Date of analysis: 04/02/2014

Date of sample entering: 29/01/2014

Product Designation: MARSELAN 2012 - dry red wine

Drink Type: Wine

Produced by: RECANATI WINERY LTD

Container: Bottle

Address:

Content (ml): 750

Phone:

Declared % Alcohol: 14.0

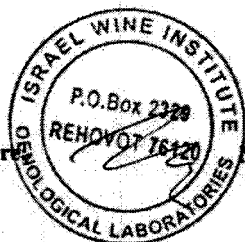
Fax:

| Analytical Parameter | Results | Units | Method of Analysis |
|---------------------------------------|-------------------|-------|-------------------------------------|
| *Actual Alcohol Content by Vol (20°C) | 14.47 | % | Procedure No.B2, based on OIV 2009 |
| Total Alcohol Content by Vol (20 °C) | 14.66 | % | Hydrostatic Balance |
| *Specific Gravity D 20/20 | 0.9938 | | Procedure No.B3, based on OIV 2009 |
| Reducing Sugars | 4.3 | g/l | Wet Chemistry |
| Total Dry Extract | 32.6 | g/l | Hydrostatic Balance |
| Sugar Free Extract | 28.4 | g/l | Hydrostatic Balance |
| Rest Extract | 23.8 | g/l | Hydrostatic Balance |
| *Total Acidity as Tartaric Acid | (70.7 meq/l) 5.30 | g/l | Procedure No. B8, based on OIV 2009 |
| *Volatile Acidity as Acetic Acid | (9.6 meq/l) 0.58 | g/l | Procedure No.B4, based on OIV 2009 |
| *Total Sulfur Dioxide | 41 | mg/l | Procedure No.B5, based on OIV 2009 |
| Digluconides | Negative | | Based on OIV method |
| Citric Acid | 0.03 | g/l | HPLC |
| Cold Stability -5°C | Stable | | Stability Test |
| Heat Stability 55°C | Stable | | Stability Test |

BDL - Below Detection Limit.

- The use of ISIRAC symbol relates only to the tests which are included in the organization scope of accreditation (marked by asterisk), and performed according to the accreditation rules as detailed in the accreditation certificate.
- ISIRAC is not responsible for the analysis results and the accreditation is not an acceptance for the product/ process examined.
- The test sample was brought by the client.
- The results relate to the specified test sample.
- The certificate can be used only in its complete form and parts can not be copied to other documents.

Remarks:



Signature: Name: Rita Itskevich

Responsibility: Lab Manager Date: 04/02/2014