



המכון הישראלי לייין
THE ISRAEL WINE INSTITUTE

08-9469017 :פקס 08-9475693/4 :טל 76120 רחובות 2329 ת.ד. 4 ת.ד.

P.O.B 2329 Rehovot 76120 Tel: 972-8-9475693/4 Fax: 972-8-9469017 Email: office@iwi.org.il



6.12.11 :תוקף: 2 :גירסה: טופס מס' T56 א20 :מספר א' לניהול מס' A20

Certificate of Analysis
Export

Sample Number: TUR-7-14

Date of printing: 29/12/2014

Date of analysis:

Date of sample entering: 25/12/2014

Product Designation: MOUNTAIN VISTA GEWUZTRAMINER 2014 - semi sweet white wine

Drink Type: Wine

Produced by: TURA WINERY

Container: Bottle

Address:

Content (ml): 750

Phone:

Declared % Alcohol:


Fax:

Analytical Parameter	Results	Units	Method of Analysis
*Actual Alcohol Content by Vol (20°C)	11.42	%	Procedure No.B2, based on OIV 2009
Total Alcohol Content by Vol (20 °C)	13.17	%	Hydrostatic Balance
*Specific Gravity D 20/20	1.0035		Procedure No.B3, based on OIV 2009
Total Sugars (as Reducing Sugars)	30.7	g/l	Wet Chemistry
Reducing Sugars	30.7	g/l	Wet Chemistry
Sucrose	None	g/l	Wet Chemistry
Total Dry Extract	48.3	g/l	Hydrostatic Balance
Sugar Free Extract	17.4	g/l	Hydrostatic Balance
Rest Extract	12.6	g/l	Hydrostatic Balance
*Total Acidity as Tartaric Acid	(70.6 meq/l) 5.30	g/l	Procedure No. B8, based on OIV 2009
*Volatile Acidity as Acetic Acid	(7.2 meq/l) 0.43	g/l	Procedure No.B4, based on OIV 2009
*Total Sulfur Dioxide	147	mg/l	Procedure No.B5, based on OIV 2009
*Sorbic Acid	BDL	mg/l	Procedure No.B6, based on OIV 2009
Citric Acid	0.24	g/l	HPLC
Cold Stability -5°C	Stable		Stability Test
Heat Stability 55°C	Stable		Stability Test
Caloric Value	79	Kcal	Calculation, For 100 ml

BDL - Below Detection Limit.

- The use of ISRAEL 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.
- ISRAEL 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: 29/12/2014**



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6.12.11 תוקף: 2 גירסה: T56 מיפס מס' A20 מספת א' לנהל מס'

Certificate of Analysis

Export

Sample Number: TUR-8-14

Date of printing: 29/12/2014

Date of analysis: 29/12/2014

Date of sample entering: 25/12/2014

Product Designation: MOUNTAIN VISTA ROSE VALLEY BLEND 2014 - sweet red wine

Drink Type: Wine

Produced by: TURA WINERY

Container: Bottle

Address:

Content (ml): 500

Phone:

Declared % Alcohol:

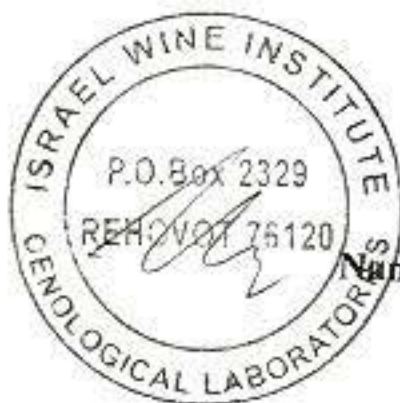
Fax:

Analytical Parameter	Results	Units	Method of Analysis
*Actual Alcohol Content by Vol (20°C)	9.77	%	Procedure No.B2, based on OIV 2009
Total Alcohol Content by Vol (20 °C)	14.71	%	Hydrostatic Balance
*Specific Gravity D 20/20	1.0280		Procedure No.B3, based on OIV 2009
Total Sugars (as Reducing Sugars)	84.9	g/l	Wet Chemistry
Reducing Sugars	84.9	g/l	Wet Chemistry
Sucrose	None	g/l	Wet Chemistry
Total Dry Extract	106.8	g/l	Hydrostatic Balance
Sugar Free Extract	21.7	g/l	Hydrostatic Balance
Rest Extract	16.5	g/l	Hydrostatic Balance
*Total Acidity as Tartaric Acid	(77.4 meq/l) 5.81	g/l	Procedure No. B8, based on OIV 2009
*Volatile Acidity as Acetic Acid	(8.9 meq/l) 0.53	g/l	Procedure No.B4, based on OIV 2009
*Total Sulfur Dioxide	127	mg/l	Procedure No.B5, based on OIV 2009
*Sorbic Acid	BDL	mg/l	Procedure No.B6, based on OIV 2009
Diglycosides	Negative		Based on OIV method
Citric Acid	0.48	g/l	HPLC
Cold Stability -5°C	Stable		Stability Test
Heat Stability 55°C	Stable		Stability Test
Caloric Value	93	Kcal	Calculation, For 100 ml

BDL - Below Detection Limit.

- The use of ISRAC 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.
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Remarks:



Signature:

Name: Rita Itskevich

Responsibility: Lab Manager

Date: 29/12/2014