Certification of Natural Wine Imported into the United States 1. Producer name and address: Alximia Winery 1. Producer name and address: /// Valle de Guadalupe, Baja California Mexico 2. Description of wine: Red wine collection. 50% tempranillo grapes and 50% siruh grapes. 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: Date (DD/MM/YY): September 22, 2014 5. Analysis for wine described in block 2 Percentage alcohol (actual) by volume: 13.9 Signature: Alan Alance Percentage alcohol (actual) by volume: 13.9 Name (print or type): A \ V OX A TO A TO V OX OX Total sulphur dioxide (ppm): 100 Volatile acidity (grams per 100 mL): 8,6 Date (DD/MM/YY): Sept 22, 2014 Name and address of laboratory: Eno-Lab Laboratorio de Análisis Quínicos de Vino Calle 8 ava 767 Col. Centro Ensenada, B.C. Mex.

6. TTB label approval identification number (required if certification is submitted subsequent to label approval): 14240100332