

Certification of Natural Wine Imported into the United States

1. Producer name and address: VINÍCOLA DE TECATE S. DE R.L.
AV. CAÑON JOHNSON N° 2180, COL. HIDALGO, CP: 22130, TIJUANA B.C. MEXICO.

2. Description of wine: BAJACA, RED WINE 2013, 750 ml bottle From Mexico.

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.

1. Name and address of certifying entity: VINÍCOLA DE TECATE S. DE R.L.
AV. CAÑON JOHNSON N° 2180, COL. HIDALGO, CP: 22130, TIJUANA B.C. MEXICO

Authorized signature:

Name (print or type): Ing. Sebastián Suárez

Date (DD/MM/YY): December 19, 2014.

5. Analysis for wine described in block 2

Percentage alcohol (actual) by volume: 13.8 % Signature:

Total sulphur dioxide (ppm): 64.9 ppm

Volatile acidity (grams per 100 mL): 0.061
g/100 mL

Name (print or type): L.Q. ANTONIO PAZ
PAREDES TECHNICAL DIRECTOR.

Date (DD/MM/YY): December 19, 2014

Name and address of laboratory: CENTRO DE
CONTROL TOTAL DE CALIDADES, S.A. DE
C.V., PUEBLA N° 282 COLONIA ROMA,
MEXICO, D. F. CP: 96700

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

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AV. CAÑON JOHNSON N° 2180, COL. HIDALGO, CP: 22130, TIJUANA B.C. MEXICO.

2. Description of wine: BAJACA, WHITE WINE 2014, 750 ml bottle From Mexico.

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.

1. Name and address of certifying entity: VINÍCOLA DE TECATE S. DE R.L.
AV. CAÑON JOHNSON N° 2180, COL. HIDALGO, CP: 22130, TIJUANA B.C. MEXICO

Authorized signature:

Name (print or type): Ing. Sebastián Suárez

Date (DD/MM/YY): December 19, 2014.



5. Analysis for wine described in block 2

Percentage alcohol (actual) by volume: 13.2 %

Signature:

Total sulphur dioxide (ppm): 71 ppm

Name (print or type): L.Q. ANTONIO PAZ
PAREDES TECHNICAL DIRECTOR.

Volatile acidity (grams per 100 mL): 0.070
g/100 mL

Date (DD/MM/YY): December 19, 2014

Name and address of laboratory: CENTRO DE
CONTROL TOTAL DE CALIDADES, S.A. DE
C.V., PUEBLA N° 282 COLONIA ROMA,
MEXICO, D. F. CP: 96700

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