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Certification of Natural Wil	ne Imported into the United States
Kagor Monagtri	raki
Kagor Monastri	
r. Anenii Noi, village Bulboaca, street Dacia,	
2. Description of wine: Kagor MONASTIRSK	I Red Sweet Wine. Vintage-2009 . Country of orig
WOIGGV8	s and said and said and said and
	<u>;</u>
Check applicable box:	
k. Producing country certification an	d laboratory analysis results completed below.
Self-certification by importer comp demonstrate the nature of the	u laboratory analysis results completed below. oleted below. An importer must be able to
demonstrate the nature of the owners	pleted below. An importer must be able to ship or control as well as the nature of any affiliation
4. Certification - I certify that the practices and	d procedures used to produce the wine described
block 2 constitute proper cellar treatment und	er 26 U.S.C. 5382 and 27 CFR 27 140
Name and address of certifying entity: Testing	7 i ii baantaa aa Ga Arren
and the many of the start of th	Laboratory of CASTEL MIMI SRL
Authorized alamas	<i>↓</i>
Additionated signature:	
Authorized signatures	ξ. :
Name (print or type) Frolov C.	16 2 3 3
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Name (print or type) Frolov C. Date (DD/MM/YY). 23.05.2014 5. Analysis for wine described in block 2 Percentage alcohol (actual) by volume: 11.0	Signature:
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