

Certification of Natural Wine Imported into the United States

1. Producer name and address: 13. Jul Plantaze, Put Radomira Ivanovica 6, 81000 Podgorica, Montenegro

2. Description of wine:

Medun is naturally sweet wine of dark ruby colour. The late harvest of selected berries of Vranac variety increases naturally the concentration of sugar in grapes. The produced wine is outstandingly full-bodied, round, complex with rich fruity-creamy aftertaste and chocolate finish. It is recommended with sweet cooked fruit, coffee and chocolate give this wine a long-lasting pleasure of warmth and savour. Serving temperature is 15–18° C. Harvest 2008. Country of origin is Montenegro. Type of wine – sweet red wine. Level of residual sugar is 55g/liter.

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: Biotehnicki fakultet, University of Montenegro, Mihaila Lalica 1, 81000 Podgorica, Montenegro

Authorized signature:

Name (print or type): Radmila Pajovic

Date (DD/MM/YY): 24.04.2014.

5. Analysis for wine described in block 2

Percentage alcohol (actual) by volume: 15,25% Signature:

Total sulphur dioxide (ppm): 147,80 mg/lit

Name (print or type): Radmila Pajovic

Volatile acidity (grams per 100 mL): 0,90 g/lit

Date (DD/MM/YY): 24.04.2014.

Name and address of laboratory:

Biotehnicki fakultet, University of Montenegro,
Mihaila Lalica 1, 81000 Podgorica, Montenegro