Contification of Natural Wine Imported into the United States
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1. Producer name and address: Estable in inch Juanio Urusou Puta S_KN 37800 - 90400 Juanio Urusou
2. Description of wine: Elegancia - Vino de Uruguay - 7013
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:
Traine and address of solarying chary.
Authorized signature: BMGV Propriétaire
Name (print or type): Slegen de 216, av Fax 03 56 07 06 28 Date (DD/MM/YY): 8/12/14 TCL - Fax 03 56 07 06 28
5. Analysis for wine described in block 2
Percentage alcohol (actual) by volume: 12,6% Signature:
Total sulphur dioxide (ppm): 73 Name (print or type): B. CREBASSA
Volatile acidity (grams per 100 mL): 0,04; Date (DD/MM/YY): 03/12/2014.
Name and address of laboratory:
SARL CAVA 33126 FRONSAC 8IRET 393 624 705 00033 APE 743 B
TTB label approval identification number (required if certification is submitted subsequent to label approval):
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