

Certification of Natural Wine Imported into the United States

1. Producer name and address: **"13. Jul Plantaze" AD, Put Radomira Ivanovica 2, 81000 Podgorica, Montenegro**

2. Description of wine: **Vranac Barrique**, vintage 2007, dry red wine, Montenegro. Dark red ruby colour with purple hues. The wine kept its varietal aromas and recognizable scents of small red fruits – blueberry and blackberry and with the tones of ripe sour cherries and plums and mild vanilla tones in the background. It has strong structure, and by laying down in oak barrels, it becomes enriched with nice, sweet tannins. The wine is rounded, full-bodied, soft and long lasting. In this wine you will feel the mild notes of toasted oak and aromas of caramel and smoke in the finish.

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): Zeljko Zizic

Date (DD/MM/YY): 07.03.2016.

5. Analysis for wine described in block 2

Percentage alcohol (actual) by volume: 14.2%

Signature:

Total sulphur dioxide (ppm): 68.46 mg/lit

Name (print or type): Zeljko Zizic

Volatile acidity (grams per 100 mL): 0.79 g/lit

Date (DD/MM/YY): 07.03.2016.

Name and address of laboratory: Biotehnicki fakultet, University of Montenegro, Mihaila Lalica 1, 81000 Podgorica, Montenegro



6. TTB label approval identification number (required if certification is submitted subsequent to label approval): 16056001000042