



**TEXAS ALCOHOLIC BEVERAGE COMMISSION
CERTIFICATE OF APPROVAL OF LABELS FOR
WINE**

Date: April 16, 2012

Label Certificate Number: 803951

**Pursuant to the application of : MHW LTD.
Holder of permit/license number : S447507**

**Brand : ALFA CRUX-O. FOURNIER
Class : TEMPRANILLO
Vintage : 2005
Appellation : VALLE DE UCO
Style : N/A
Size(s) : 750 ML
Container Type : N/A
Container Material : N/A
Stated Alc. Content : 14.8%
Tested Alc. Content : N/A
TTB Number : 12073001000499**

are hereby approved with the same conditions and restrictions as the Federal Certificate of Label Approval (COLA) issued by the Department of Treasury (TTB). If label changes require a new Federal COLA(s) to be obtained, new Texas label approval will also be required.

This certificate shall not operate to relieve any person from liability for any violation of the Federal Alcohol Administration Act, the Texas Alcoholic Beverage Code, or any Rules and Regulations thereunder, resulting from the failure of any container bearing the labels herein approved, or the contents of such container, to conform to the statements and representations made on such labels.

**Label Approval Section
Tax Division
Label.Approval@tabc.state.tx.us**

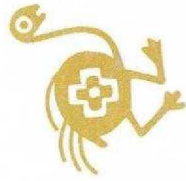
**c/o MHW LTD.
272 PLANDOME RD STE 100
MANHASSET, NY 11030**



TABC

TEXAS ALCOHOLIC BEVERAGE COMMISSION
service ★ courtesy ★ integrity ★ accountability

TEXAS ALCOHOLIC BEVERAGE COMMISSION



750 ml.

Alc. 14.8% by vol.

ALFA
Cruz

2005

red wine

VALLE DE UCO

MENDOZA

PRODUCT OF
ARGENTINA



IMPORTED BY: GLAZERS WHOLESALE DISTRIBUTORS,
DALLAS TEXAS

CONTAINS SULFITES

GOVERNMENT WARNING: (1) ACCORDING TO THE SURGEON GENERAL, WOMEN SHOULD NOT DRINK ALCOHOLIC BEVERAGES DURING PREGNANCY BECAUSE OF THE RISK OF BIRTH DEFECTS. (2) CONSUMPTION OF ALCOHOLIC BEVERAGES IMPAIRS YOUR ABILITY TO DRIVE A CAR OR OPERATE MACHINERY, AND MAY CAUSE HEALTH PROBLEMS.

varieties

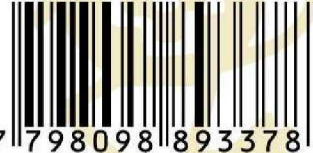
60% TEMPRANILLO, 30% MALBEC,
10% CABERNET SAUVIGNON.

LOCATION OF VINEYARDS
VALLE DE UCO. ALTITUDE
1,100 METERS (3,600 FT.).
HARVEST HAND-PICKED IN
18 KG. (40 LB.) BOXES, DURING
APRIL 2005. FERMENTATION
SEVEN DAYS IN STAINLESS
STEEL VATS AT 28°C (82°F).
MACERATION TWENTY EIGHT
DAYS AT 24°C (77°F). MALOLACTIC
FERMENTATION IN OAK BARRELS.
AGEING TWENTY MONTHS IN
NEW OAK BARRELS (80% FRENCH,
20% AMERICAN).

PRODUCTION 20,000 BOTTLES.
This wine has not been filtered.
IN ORDER TO FULLY APPRECIATE
THE QUALITY OF THIS WINE, WE
RECOMMEND USING A DECANTER
BEFORE DRINKING, AND SERVING IT
AT 17°C (63°F).

PRODUCT OF ARGENTINA.
PRODUCED AND BOTTLED
BY BODEGAS Y VIÑEDOS
O. FOURNIER S.A. B 72712.
LOS INDIOS S/N. (C.P. 5567)
LA CONSULTA, SAN CARLOS,
MENDOZA (ARGENTINA).
EXP. B8751-5

www.ofournier.com



CONTAINS SULFITES
ALC. 14.8% BY VOL.



O. FOURNIER

Cult Grapes