



**TEXAS ALCOHOLIC
BEVERAGE COMMISSION**
Texas Helping Businesses & Protecting Communities

PRODUCT REGISTRATION CERTIFICATE FOR WINE

Date: September 17, 2021

Label Certificate Number: 1132563

Pursuant to the application of : QUINTESSENTIAL LLC

Holder of permit/license number : S551252

**Brand : EQUILIBRIO GRANITE ORGANIC PINOT NOIR CASABLANCA
VALLEY DO, CHILE**
Fanciful Name : GRANITE ORGANIC
Vineyard : N/A
Class : RED WINE: PINOT NOIR
Vintage : NV
Appellation : CASABLANCA VALLEY DO, CHILE
Size(s) : 50ML-58L
Stated Alc. Content : 14% ALC/VOL
Tested Alc. Content : N/A
TTB Number : 18079001001124

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 to be obtained, new Texas product registration will also be required.

The certificate issued for this product is for use on containers having the same capacity as represented hereon.

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 label herein approved, or the contents of such container, to conform to the statements and representations made on such label.

APPROVAL OF THIS PRODUCT DOES NOT SIGNIFY COMPLIANCE WITH TABC'S CODE AND RULES.

Product Registration

Excise Tax and Marketing Practices Division

Product.Registration@tabc.texas.gov

**c/o QUINTESSENTIAL LLC
230 COLFAX AVE STE A
GRASS VALLEY, CA 95945**



TEXAS ALCOHOLIC
BEVERAGE COMMISSION

Texans Helping Businesses & Protecting Communities



PRODUCT OF CHILE
(EQUILIBRIO)



EQ GRANITE PINOT NOIR - D.O. CASABLANCA VALLEY

EQ stands for equilibrio, the spanish word for balance. this pinot noir is the result of a long term search to express the potential of our terroir. the windswept vineyard of valle hermoso, just 13 km from the pacific ocean gives birth to this great wine. its granitic soils enhance the underlying minerality, while the extreme coastal influence guaranties a balance growth of the vine. at our gravity-flow winery, native yeasts and a dedicated team give life to this expressive and elegant pinot noir.

Food Pairing: Ideal companion for oily fish, cheese, risotto, light red meat, poultry, pasta and spicy food. Serve at 57° F (14° C).
Soils: Decomposed granite & iron-rich mica.
Blocks: 307, 308, 309.
Clones: 115, 777.
Yield: 3.5 ton/ha.
Winemaking: Matured for 12 months in French oak barrels.

750ml Alc. 14% by Vol.

IMPORTED BY:
QUINTESSENTIAL, LLC, NAPA, CA.
WWW.QUINTESSENTIAL.COM
CONTAINS SULFITES



ESTATE BOTTLED - MADE WITH ORGANIC GRAPES

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.

GROWN, PRODUCED AND BOTTLED BY:
MATETIC WINE GROUP S.A.
FUNDO EL ROSARIO S/N, LAGUNILLAS,
CASABLANCA, CHILE
CERTIFIED ORGANIC BY ECOCERT S.A.
www.matetic.com

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