



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

Date: August 31, 2016

Label Certificate Number: 956343

**Pursuant to the application of : BODEGA Y VINEDOS O. FOURNIER S.A.
Holder of permit/license number : S944614**

**Brand : ALFA CRUX
Fanciful Name : O. FOURNIER
Vineyard :
Class : TEMPRANILLO, MALBEC, CABERNET SAUVIGNON
Vintage : 2008
Appellation : VALLE DE UCO, MENDOZA
Size(s) : 50ML-30L
Stated Alc. Content : 15% ALC/VOL
Tested Alc. Content : N/A
TTB Number : 16209000000004**

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.

APPROVAL OF THIS LABEL DOES NOT SIGNIFY COMPLIANCE WITH TABC'S CODES AND RULES.

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

**c/o BODEGA Y VINEDOS O. FOURNIER S.A.
CALLE LOS INDIOS S/N
SAN CARLOS, 5567-**



TABC

TEXAS ALCOHOLIC BEVERAGE COMMISSION

service ★ courtesy ★ integrity ★ accountability

TEXAS ALCOHOLIC BEVERAGE COMMISSION

men, and on a label
labeling regulations, 27 CFR parts 4, 5, 7, and 16, as applicable.

AFFIX COM

Alc. 15% by vol.

red wine

800%

ALFA
Acrux

Valle de Uco
MENDOZA
PRODUCT OF
ARGENTINA

750 ml.

O. FOURNIER

Culte Grapes

VARIETIES
75% TEMPRANILLO,
20% MALBEC,
5% 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 2008. 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).

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
VINO ARGENTINO BEBIDA NACIONAL

7 798098 894917

CONTAINS SULFITES

IMPORTED BY:
UNITED WINE AND SPIRITS LLC
HOUSTON, TX

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.

TTB F 5100.31 (11/2015) PREVIOUS EDITIONS ARE OBSOLETE