



**TEXAS ALCOHOLIC BEVERAGE COMMISSION
CERTIFICATE OF APPROVAL OF LABELS FOR
DISTILLED SPIRITS**

Date: September 21, 2013

Label Certificate Number: 852175

**Pursuant to the application of : ALTAMAR BRANDS LLC
Holder of permit/license number : S690738**

**Brand : OCHO TEQUILA PLATA, LOS FRESNOS 2013
Class : TEQUILA
Vintage : N/A
Appellation : N/A
Style : N/A
Size(s) : 750 ML
Container Type : BOTTLE
Container Material : GLASS
Stated Alc. Content : 40% ALC/VOL
Tested Alc. Content : N/A
TTB Number : 13128001000035**

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 ALTAMAR BRANDS LLC
2101 E COAST HWY
CORONA DEL MAR, CA 92625-1928**



TABC

TEXAS ALCOHOLIC BEVERAGE COMMISSION

service ★ courtesy ★ integrity ★ accountability

TEXAS ALCOHOLIC BEVERAGE COMMISSION

SINGLE ESTATE

TEQUILA OCHO™

100% Puro De Agave

TEQUILA PLATA

BOTELLA NO: _____

TEQUILERO: *Lasla Lamasana*

HECHO EN MEXICO

NOM 1474 CRT

750ML
40% ALC/VOL

SINGLE ESTATE: LOS FRESNOS

Los Fresnos is adjacent to the distillery "La Altea". This facility has been making craft tequila by the Camarena family since 1937. The name comes from the trees, Fresnos (a particular oak) which are in one corner of the ranch. Altitude of the ranch varies between 2068 and 2078 meters above sea level. Age of the agaves were 7 years with an average sugar content of 27.6%.

Nose: acetone dryness gives way to rich undertones of overripe yellow stone fruits, fresh cracked black pepper, custard, pastry dough, nutmeg, violets, and cooked agave as always with Ocho.

Palate: bright, clean and racy with a dry preapple attack, grass, yellow stone fruit undercurrent, spicy black pepper with green olive and tannin finish.

MASTER DISTILLER: CARLOS CAMARENA
DISTILLERY: LA ALTEA, ARANDAS, JALISCO
NOT CHILL FILTERED

IMPORTED BY ALTAMAR BRANDS, LLC
CORONA DEL MAR, CA

AGAVE HARVESTED IN
2013

los Fresnos

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.



WITH COCKTAILING, QUALITY BEATS QUANTITY.