



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

PRODUCT REGISTRATION CERTIFICATE FOR MALT BEVERAGES

Date: March 25, 2021

Label Certificate Number: 1113381

Pursuant to the application of : 3 FONTEINEN NV (BROUWERIJ 3 FONTEINEN)
Holder of permit/license number : S1085448

Brand : 3 FONTEINEN DRUIF BLEND OF LAMBIC BEER
Class : ALE - MALT BEVERAGE GREATER THAN 4.0% ALC/WT
Style : OTHER
Size(s) : 4 FL OZ-31 GAL
Container Type : BOTTLE
Container Material : GLASS
Stated Alc. Content : 8% ALC/VOL
Tested Alc. Content : N/A
TTB Number : 21026001000341

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**](mailto:Product.Registration@tabc.texas.gov)

c/o 3 FONTEINEN NV (BROUWERIJ 3 FONTEINEN)
MOLENSTRAAT 47
LOT, B1651





fontein

LANIKBROUWERIJ GEUSESTERIJ

DRUIF

n°47 - 19120

asseizoen • blend
winters • saison • season

8.0% alc./vol

25/02/2020

botteldatum
date of bottling/age
bottling date 20/25/2020



PRODUCT OF BELGIUM / PRODUIT OF BELGIUM
BLEND OF LAMBIC BEER AGED
IN OAK WITH GRAPES
BOUTAÏEN / FOUNTAIN
MILLENSTRAAT 47 - 19120 GEUSE
BELGIE / BELGIQUE / BELGIUM

ORDER ONLINE: SHOP 3 ONTEINEN.BE
FOLLOW & TAG US @CHONTENIN

For this Druif, we used Muscat Bleu grapes from Wijn domein Hoenshof in Hoepertingen, Haspengouw region, Flanders. We macerated the grape must with four different lambics from two different barrels. We let it macerate for five months and blended the grape lambic with another three young lambics prior to bottling. The final fruit intensity is 38.1% of grape must per litre of Druif. 100% 3 fontein.

NE 3 Fontein Druif is de macerate van druivenmoest op / de co-fermentatie van druivenmoest met traditionele lambic. Ongefilterd. Onpasteuriseerd.

FR 3 Fontein Druif est la macération de moût de raisins dans / la co-fermentation du jus de raisins avec du lambic traditionnel. Non filtré. Non pasteurisé.

EN 3 Fontein Druif maceration of grape must on / the co-fermentation of grape juice with traditional lambic. Unfiltered. Unpasteurised.



1 l BLEND OF LAMBIC BEER AGED IN OAK WITH GRAPES


10 - 15°C
50 - 55°F


ten minste houdbaar tot / à consommer avant la date fixe
 26/10/2040

IMPORTED BY LINE VENT (USA), CONCORD, CA

NICHOLAS PERLES / NICHOLAS PERLES IMPORTABLE
 BOTTLE - RETURN FOR REFUND WITH RE-
 APPLICABLE REFUND FOR REBOUTSSE.
 MONTELEONE & LEROY - 45-47 HWY 404-41-NE
 SUITE 101 - DALLAS, TX 75244-1000 - FL
 QUBEC - 208 520-0000 (TOLL FREE)

e 75 cl / 1750mL
1 pt. 9.4 fl. oz.