



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

**Date: 06/23/2009**

**Label Certificate Number: 724845**

**Pursuant to the application of : BUENA CEPA WINES LLC**

**Holder of permit/license number : S722198**

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**Brand : ALTA VISTA PREMIUM  
Class : CHARDONNAY  
Vintage : 2008  
Appellation : MENDOZA  
Style : N/A  
Size(s) : 750 ML  
Container Type : BOTTLE  
Container Material : GLASS  
Stated Alc. Content : 14%  
Tested Alc. Content : N/A  
TTB Number : 09049001000337**

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**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](mailto:Label.Approval@tabc.state.tx.us)**

**c/o BUENA CEPA WINES LLC  
8931 SW 160TH ST  
MIAMI, FL 33157**

# TEXAS ALCOHOLIC BEVERAGE COMMISSION



**ALTA VISTA  
PREMIUM  
CHARDONNAY 2008**

FRUIT OF OUR LARGEST TERRORS AND OUR FINEST IN VINEYARD MANAGEMENT, WE ADAPT OUR KNOWLEDGE AND EXPERIENCE OF VITICULTURE, WINEMAKING AND AGING TO EMANATE THE UNIQUE EXPRESSION OF EACH VARIETAL.

This Chardonnay comes from estate vineyards located at more than 1,200 feet a.s.l. at the foothills of the Andes in the Mendoza province. The average yield is one bottle and half per acre. Winemaking takes place in small stainless steel tanks at 18°C (64°F) during 20 days to retain the delicate aromas of the varietal. 30% of this Chardonnay is aged in French oak barrels on the lees for 6 months. 70% is aged in French oak. Batonnage is performed every 15 days to develop the wine's volume and complexity.

We recommend serving between 8 and 10°C (46 - 50°F).

PRODUCED AND BOTTLED BY LA CASA DEL REY S.A. B-71531  
ALZAGA 3512, LUJAN DE CUYO, MENDOZA, ARGENTINA  
altavista@altavistawines.com • www.altavistawines.com  
Imported by: BUENA VISTA WINES, LLC Miami, FL www.buenavistawines.com

PRODUCT OF ARGENTINA  
ORIGIN MENDOZA - WHITE WINE 750 ML.  
CONTAINS SULFITES 14% ALC. BY VOL.

GOVERNMENT WARNING: IT IS ACCORDING TO THE  
SURGEON GENERAL, WOMEN SHOULD NOT DRINK  
ALCOHOLIC BEVERAGES DURING PREGNANCY  
BECAUSE OF THE RISK OF BIRTH DEFECTS. IN  
CONSUMPTION OF ALCOHOLIC BEVERAGES IMPAIRS  
YOUR ABILITY TO DRIVE A CAR OR OPERATE  
MACHINERY. ALWAYS DRINK RESPONSIBLY.

CODE

100007

TTB F 5100.31 (6/2006) PREVIOUS EDITIONS ARE C