



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

Date: 12/29/2009

Label Certificate Number: 739452

Pursuant to the application of : TGIC IMPORTERS INC

Holder of permit/license number : S723944

**Brand : ACHAVAL FERRER FINCA MIRADOR
Class : MALBEC
Vintage : 2009
Appellation : MENDOZA
Style : N/A
Size(s) : 375ML-3L
Container Type : BOTTLE
Container Material : GLASS
Stated Alc. Content : 13.5%
Tested Alc. Content : N/A
TTB Number : 09022001000371**

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 TGIC IMPORTERS INC
23035 VENTURA BLVD SUITE #200
WOODLAND HILLS, CA 91364-0707**

TEXAS ALCOHOLIC BEVERAGE COMMISSION



Finca Mirador

2007



Medrano

Mendoza

vino tinto

18.5
13.5

Producto de Argentina

100%
100% 100%

TTB F 5100.31 (8/2008) PREVIOUS EDITIONS ARE OBSOLETE

OMB No. 1513-0020

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AFFIX COMPLETE SET OF LABELS BELOW

Image Type: Brand (front)

Actual Dimensions: 2.76 inches W X 5.55 inches H



Production:
 1000 cases x 12 bottles.
Vineyard: Old vine Malbec
 from Medrano, Mendoza, at an
 altitude of 1,400 feet.

The vines are planted on their own roots, and are more than
 70 years old. Yield per plant was less than one pound of
 grapes. (1/3 of a bottle of wine). This is equivalent to 0.9 tons
 per acre, or 14 hectoliters per hectare.

Harvest: Manual, on March 7, 2007.

Fermentation and Aging: Primary fermentation was performed
 in a small tank. The wine underwent malolactic fermentation in
 new French oak barrels, where it was then aged for 15 months.

Bottling: On July 31, 2008, unfiltrated to ensure aromatic
 integrity. Due to this, the wine will show deposits after some
 cellaring time. We recommend decanting an hour before
 drinking.

Medrano 2400 ft.

Cerro del Plata



For more information visit us at www.achaval-ferrer.com
 EXP. N° B-49001

RED TABLE WINE. 100% MALBEC. MENDOZA.
 PRODUCED AND BOTTLED BY ACHAVAL FERRER
 PRODUCT OF ARGENTINA.

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...