



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

Date: 12/29/2009

Label Certificate Number: 739455

Pursuant to the application of : TGIC IMPORTERS INC

Holder of permit/license number : S723944

**Brand : ACHAVAL FERRER FINCA ALTAMIRA
Class : MALBEC
Vintage : 2009
Appellation : MENDIOZA
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 : 090220001000365**

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



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Finca Altamira

2007



La Consulta
Mendoza

vino tinto

66 13.5%

Producto de Argentina

750 ml

OMB No. 1513-0020

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AFFIX COMPLETE SET OF LABELS BELOW

Image Type: Brand (front)

Actual Dimensions: 2.78 inches W X 5.65 inches H



Production:

728 cases x 12 bottles

Vineyard:

10 acres of old vine Malbec in
La Consulta, Uco Valley,

Mendoza, at an altitude of 3,400 feet.

The vines are planted on their own roots, and are more than 80 years old. Yield per plant was less than one pound of grapes (1/3 of a bottle of wine). This is equivalent to 0.75 tons per acre, or 12 hectoliters per hectare.

Harvest: Manual, on March 8, 2007.

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

Bottling: On September 5, 2008, unfiltered to ensure aromatic integrity. Due to this, the wine will show deposits after some cellaring time. We recommend decanting an hour before drinking.

La Consulta 1400 ft.

Typical



For more information visit us at www.achaival-ferrer.com
EXP. N° 8-89661

RED TABLE WINE: 100% MALBEC. MENDOZA,
PRODUCED AND BOTTLED BY ACHAIVAL-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
YOUR ABILITY TO DRIVE A CAR OR OPERATE
MACHINERY, AND MAY CAUSE HEALTH PROBLEMS.