



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

PRODUCT REGISTRATION CERTIFICATE FOR WINE

Date: September 07, 2021

Label Certificate Number: 1131257

Pursuant to the application of : PERSEVERANCE AND LUCK LLC

Holder of permit/license number : S1125975

**Brand : ALPACION PRIVATE SELECTION RED WINE CHACAYES, UCO
VALLEY, MENDOZA, ARGENTINA**
Fanciful Name : PRIVATE SELECTION
Vineyard : N/A
Class : RED WINE: MALBEC, SYRAH, PETIT VERDOT, CABERNET FRAC
Vintage : VV
Appellation : CHACAYES, UCO VALLEY, MENDOZA, ARGENTINA
Size(s) : 50ML-58L
Stated Alc. Content : 15.5% ALC/VOL
Tested Alc. Content : N/A
TTB Number : 21222001000899

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

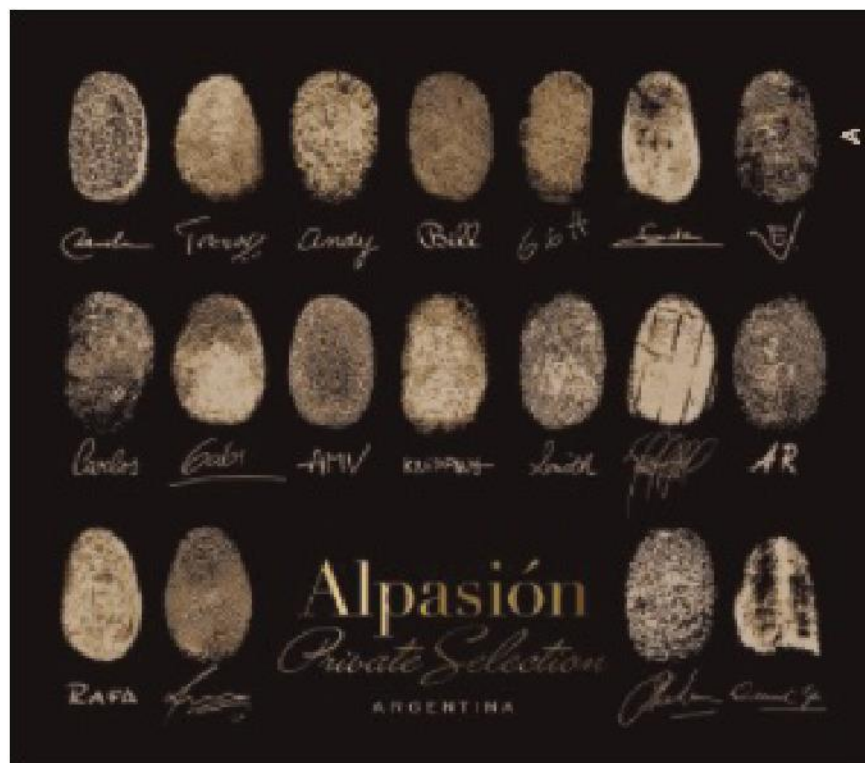
Product.Registration@tabc.texas.gov

**c/o PERSEVERANCE AND LUCK LLC
2220 WESTCREEK LN APT 709
HOUSTON, TX 77027-3610**



TEXAS ALCOHOLIC BEVERAGE COMMISSION

Texans Helping Businesses & Protecting Communities



Alpasi3n *Private Selection*

2015

Inspired by Hans Schellevis' blend

56% MALBEC - 23% SYRAH - 12% PETIT VERDOT - 9% CABERNET FRAC

CHACAYES - HIGH UCO VALLEY - MENDOZA - ARGENTINA

Terroir: Chacayes, High Uco Valley.

Harvest: by hand, in small plastic boxes of 15kg.

Elaboration: over sorting table using a gravity flow system.

Fermentation: 100% barrel fermented during 60 days with skin contact, using only native yeast.

Aging: 18 months 100% Bordeaux type barrels.

Soil study: Pedro Parra

Agronomist: Ezequiel Manoni

Winemakers: Karim Mussi Saffie - Ezequiel Manoni

RED WINE - PRODUCT OF ARGENTINA - ALC. 15.5% BY VOL - 750ML
CONTAINS SULPHITES - VINO ARGENTINO BEBIDA NACIONAL

PRODUCED AND BOTTLED BY INV B-70337 FOR OPEN WINGS S.A.
EXP N° A -87657, Emilio Civit 40, 8° piso. Mendoza, Argentina (5500)

IMPORTED BY PERSEVERANCE AND LUCK LLC-HOUSTON, TX 77027

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.

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