



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

Date: 06/23/2009

Label Certificate Number: 724837

Pursuant to the application of : BUENA CEPA WINES LLC

Holder of permit/license number : S722198

**Brand : ALTA VISTA PREMIUM
Class : CABERNET SAUVIGNON
Vintage : 2007
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 : 09049001000258**

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

TEXAS ALCOHOLIC BEVERAGE COMMISSION

**ALTA VISTA
PREMIUM**

CABERNET SAUVIGNON 2007

FRUIT OF OUR HIGHEST TERRIDES AND OUR EXPERTISE IN VINEYARD MANAGEMENT, WE ADAPT OUR KNOWLEDGE AND EXPERIENCE OF VITICULTURE, VINTAGEING AND AGING TO THE FACT OF IT WITHOUT EXPOSURE OF EACH VARIETAL.



This Cabernet Sauvignon comes from estate vineyards located at more than 3,200 feet a.s.l. at the foothills of the Andes in the Mendoza province. With a plantation density of over 2,000 vines per acre, the average yield is one bottle and half per plant.

After the grapes are hand-harvested during the last two weeks of April, the fruit is carefully hand-selected and de-stemmed. The uncrushed grapes are then fed to the fermentation tanks by gravity.

Vinification takes place in small epoxy cement and stainless steel tanks.

After fermentation at 20°C (68°F), a post-ferment maceration takes place during 10 days to develop give the wine structure and its tannins.

Once the malolactic fermentation is finished, this Cabernet Sauvignon is aged in French (50%) and American (50%) oak during 12 months.

To appreciate this wine's rich and complex characteristics, we recommend serving between 15 and 16°C (59–61°F).

PRODUCED AND BOTTLED BY LA CASA DEL REY S.A. B-71631
ALZAGA 3972, LUJAN DE CUYO, MENDOZA, ARGENTINA.
altavista@altavistawines.com - www.altavistawines.com

Imported by: BUENA CERA WINES, LLC Miami, FL
www.buenacerawines.com

PRODUCT OF ARGENTINA - ORIGIN MENDOZA
RED WINE - CONTAINS SULFITES

GOVERNMENT WARNING: IT ACCORDING TO THE S.F.G.B.M.
GENERAL DOCTOR SHOULD NOT DRINK ALCOHOLIC BEVERAGES
DURING PREGNANCY BECAUSE OF THE RISK OF BIRTH DEFECTS.
12. CONSUMPTION OF ALCOHOLIC BEVERAGES IMPAIRS YOUR
ABILITY TO DRIVE A CAR OR OPERATE MACHINERY, AND MAY
CAUSE HEART PROBLEMS.

750 ML
14% ALC. BY VOL.

NET WT. 1.5 LBS. (33.07 OZ.)

CODE