



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

Date: 12/29/2009

Label Certificate Number: 739474

Pursuant to the application of : TGIC IMPORTERS INC

Holder of permit/license number : S723944

**Brand : ACHAVAL FERRER FINCA BELLA VISTA
Class : MALBEC
Vintage : 2009
Appellation : MENDOZA
Style : N/A
Size(s) : 375ML-3L
Container Type : BOTTLE
Container Material : GLASS
Stated Alc. Content : 14%
Tested Alc. Content : N/A
TTB Number : 09023001000116**

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.

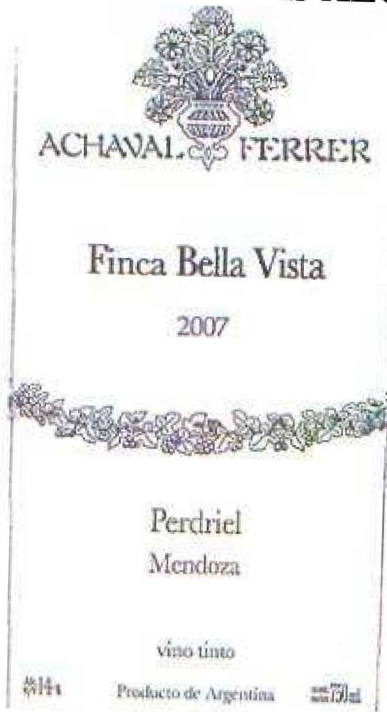
Label Approval Section

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



TTS F 5100.31 (6/2006) PREVIOUS EDITIONS ARE OBSOLETE

AFFIX COMPLETE SET OF LABELS BELOW

Image Type: Brano (front)
Actual Dimensions: 2.76 inches W X 5.55 inches H

ACHAVAL-FERRER
Production:
753 cases x 12 bottles.
Vineyard: Old vine Malbec
from Perdriel, Mendoza, at an
altitude of 3,100 feet.
The vines are planted on their own roots, and are more than
90 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 5, 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 30, 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.

Perdriel 3100 ft.

Criollo del Plata

For more information visit us at www.achaval-ferrer.com
EXP. N° 8-95061

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
YOUR ABILITY TO DRIVE A CAR OR OPERATE
MACHINERY, AND MAY CAUSE HEALTH PROBLEMS.

IMPORTED BY TWC
IMPORTERS, INC.,
WOODLAND HILLS,
CA 91364
TEL: 818.345.5470

