



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

Date: March 17, 2014

Label Certificate Number: 866467

**Pursuant to the application of : DURANGO IMPORTS LLC
Holder of permit/license number : S859438**

**Brand : CALLEJON DEL CRIMEN
Class : CABERNET SAUVIGNON
Vintage : 2006
Appellation : MENDOZA
Style : N/A
Size(s) : 750 ML
Container Type : N/A
Container Material : N/A
Stated Alc. Content : 13.5% ALC/VOL
Tested Alc. Content : N/A
TTB Number : 08233001000181**

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 DURANGO IMPORTS LLC
121 INTERPARK BOULEVARD SUITE 502
SAN ANTONIO, TX 78216-1851**

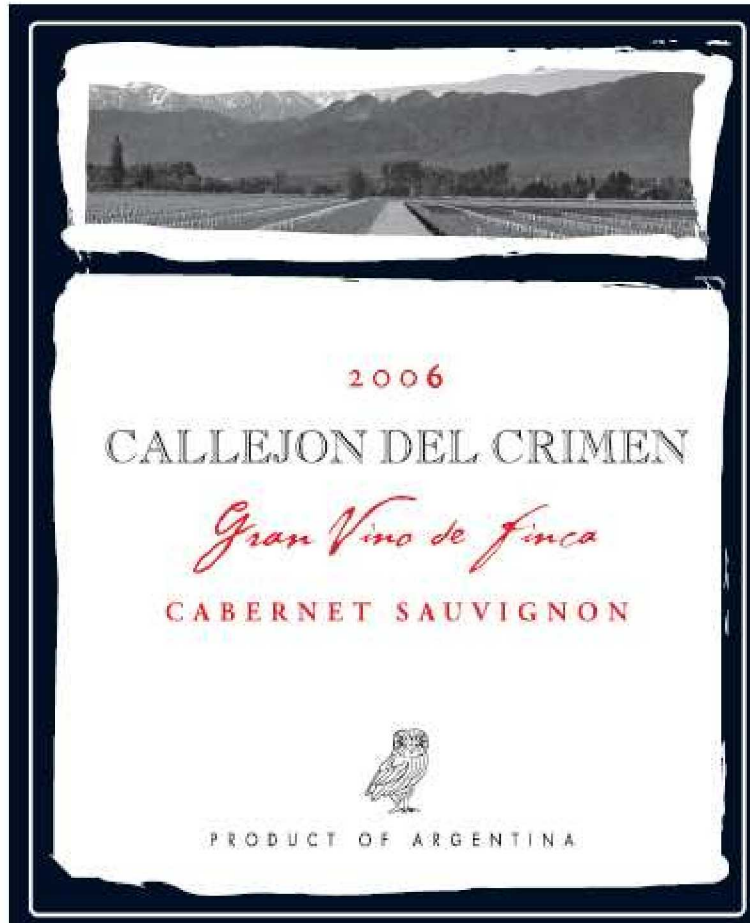


TABC

TEXAS ALCOHOLIC BEVERAGE COMMISSION

service ★ courtesy ★ integrity ★ accountability

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CALLEJON DEL CRIMEN

CABERNET SAUVIGNON

Gran Vino de finca

Mendoza-Argentina

Late at night, in the valley in Mendoza, the legend is told in whispers. It all began with a mysterious, unsolved crime in a place called "La Luz", at the end of a dead-end street, where echoes of the mystery permeate through the cellar of our bodega. This is the inspiration for the name "Callejon del Crimen," or Crime Alley. This wine comes from a zone renowned for its very high day-night temperature differential and expresses intense fruit aromas. A deep red color, with excellent concentration, the wine has been aged 12 MONTHS IN OAK barrels that give it a singular structure with delicate tannins and a velvety finish. A great wine to be enjoyed now or stored for the years to come.

SERVE BETWEEN 16°C and 18°C

VINO TINTO ELABORADO Y EMBOTELLADO EN ORIGEN POR FINCA LA LUZ S.A. INV N° A-71279.
LA LUZ S/N, TUNUYAN, MENDOZA, PROCEDENCIA MENDOZA, PRODUCTO DE ARGENTINA.

LOT 07/2008

Contains Sulfites

**IMPORTED BY DURANGO IMPORTS, INC.
SAN ANTONIO, TX**

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.



13.5 % Alc by Vol

Net Contents 750 ml