



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

Date: February 10, 2014

Label Certificate Number: 863430

**Pursuant to the application of : STOLI GROUP (USA) LLC
Holder of permit/license number : S856694**

**Brand : ACHAVAL FERRER FINCA MIRADOR SINGLE
VINEYARD
Class : MALBEC
Vintage : 2011
Appellation : MENDOZA
Style : N/A
Size(s) : 750 ML
Container Type : N/A
Container Material : N/A
Stated Alc. Content : 14.0% ALC/VOL
Tested Alc. Content : N/A
TTB Number : 14008001000339**

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 STOLI GROUP (USA) LLC
135 E 57TH ST
NEW YORK, NY 10022-2050**



TABC

TEXAS ALCOHOLIC BEVERAGE COMMISSION

service ★ courtesy ★ integrity ★ accountability

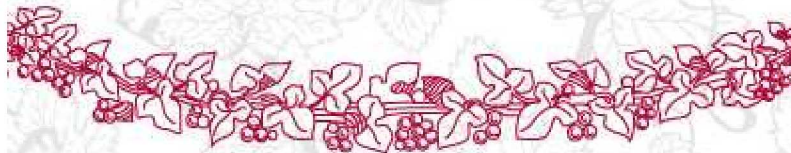
TEXAS ALCOHOLIC BEVERAGE COMMISSION



ACHAVAL FERRER

Finca Mirador

2011



Mendoza

Red Wine
Malbec Single Vineyard

Alc.
vol. **14%**

Product of Argentina

net.
cont. **750ml.**



TEXAS ALCOHOLIC BEVERAGE COMMISSION



ACHAVAL-FERRER

Production:

1122 cases of 12 bottles.

Vineyard: Old vine Malbec
from Mendoza at an altitude
of 2,400 feet.

The vines are planted on their own roots, and are more than 70 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 hectolitres per hectare.

Harvest: Manual, on March 11th, 2011.

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 August 28th to 30th, 2012, unfiltered to ensure aromatic integrity. Due to this, the wine will show deposits after some cellaring time.

We recommend decanting an hour before drinking.

Finca Mirador
2,400 ft.



For more information visit us at www.achaval-ferrer.com

Produced and bottled by Achaval-Ferrer Winery. Est. INV N° B-73223
Cobos 2601, Perdriel (5509) Luján de Cuyo, Mendoza, Argentina.
EXP. N° B-89061

RED 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
STOLI GROUP USA,
LLC, NEW YORK, NY

ALC. 14% BY VOL.
CONTAINS SULFITES



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