



**TEXAS ALCOHOLIC
BEVERAGE COMMISSION**

Texans Helping Businesses & Protecting Communities

**CERTIFICATE OF APPROVAL OF LABELS FOR
WINE**

Date: October 10, 2019

Label Certificate Number: 1068801

Pursuant to the application of : BANVILLE & JONES WINE MERCHANTS
Holder of permit/license number : S258170

**Brand : ANDELUNA 2019 1300 CHARDONNAY MENDOZA,
ARGENTINA**
Fanciful Name : 1300
Vineyard : N/A
Class : CHARDONNAY
Vintage : 2019
Appellation : MENDOZA, ARGENTINA
Size(s) : 50ML-58L
Stated Alc. Content : 13.5% ALC/VOL
TTB Number : 19169001000643

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.

**APPROVAL OF THIS LABEL DOES NOT SIGNIFY COMPLIANCE WITH TABC'S CODES
AND RULES.**

Label Approval Section

Tax Division

Label.Approval@tabc.state.tx.us

c/o BANVILLE & JONES WINE MERCHANTS
208 W 30TH ST STE 301
NEW YORK, NY 10001-1398



TEXAS ALCOHOLIC BEVERAGE COMMISSION

Texans Helping Businesses & Protecting Communities

ANDELUNA 1300

chardonnay
2019

1,300
mts.
Vines
Touching
The Sky.

estate produced & bottled
valle de uco - mendoza


ANDELUNA
argentina

ANDELUNA 1300

chardonnay

The Barale family organically farms their 70 hectares in the Gualtallary district, Uco Valley region, at the base of the Andes Mountains. This unique terroir at 1300 meters above sea level creates exceptional wines of depth and balance with noted minerality and freshness.

 Chief Winemaker: Manuel González - Consultant Winemaker: Hans Vinding-Diers

 Location: Uco Valley, Mendoza, Argentina.

 Pale olive green color, with a bright and young tint. Intense and expressive aroma recalling white fruits such as pineapple and pear. Elegant floral note. In the mouth, its fruitiness and very balanced acidity makes a lingering finish.

 Serve at 45-46 °F (7-8 °C).

 @BodegaAndeluna

Produced and Bottled by: Andeluna Cellars S.R.L.
B-72837 / INV EXP N° B-87748. L-18-18-11-27-03

Imported by:

Banville

Wine Merchants

New York, NY

CONTAINS SULFITES

VINO ARGENTINO. BEBIDA NACIONAL
PRODUCT OF ARGENTINA. WHITE WINE



13.5% alc. by vol.
750 ML.

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.