



TEXAS ALCOHOLIC BEVERAGE COMMISSION

Texans Helping Businesses & Protecting Communities

CERTIFICATE OF APPROVAL OF LABELS FOR DISTILLED SPIRITS

Date: December 18, 2019

Label Certificate Number: 1076056

Pursuant to the application of : **CAMPARI AMERICA**

Holder of permit/license number : **S466768**

Brand : **ANCHO REYES ORIGINAL CHILE ANCHO LIQUEUR
(REVISION)**

Class : **IMPORTED OTHER HERB & SEED CORDIALS/
LIQUEURS**

Size(s) : **25ML-1.75 L**

Container Type : **BOTTLE**

Container Material : **GLASS**

Stated Alc. Content : **40% ALC/VOL**

TTB Number : **19337001000387**

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 **CAMPARI AMERICA**
1114 ATTN: UGO FLORENZO
AVENUE OF THE AMERICAS 19TH FLR
NEW YORK, NY 10036



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Ancho Reyes is made from the beloved and unique Chile Ancho and inspired by a 1920's era recipe from the town of Puebla de Zaragoza, where we make Ancho Reyes today. Influenced by the old world liqueurs, Ancho Reyes is of the earth, evoking a sense of timelessness and expressing the essential flavors of Mexico.

With an inviting cinnamon and cacao aroma, and a rich, warm and velvety mouthfeel, Ancho Reyes brings flavors of sweet baking spices and a subtle acidity, finishing with a pleasant smoky heat.

Enjoy the intriguing spice of Ancho Reyes neat, on the rocks or mixed to add heat to your margaritas and other favorite cocktails.

For a spicy take on a classic margarita, combine one part Ancho Reyes with one part your favorite tequila, three-quarters part fresh lime juice and one-half part light agave nectar. Shake well with ice, strain into a double rocks glass over fresh ice, garnish with a lime wheel and enjoy.

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: CAMPARI AMERICA,
NEW YORK, NY

PRODUCED AND BOTTLED IN
MEXICO BY LICORERA ANCHO REYES
Y CIA., S.A.P.I. DE C.V.

WWW.ANCHOREYES.COM

HECHO EN MEXICO
LIQUEUR

40% ALC. VOL. 750ml



DUE TO THE USE OF NATURAL INGREDIENTS SOME SEDIMENTS MAY BE FOUND.

Este sello garantiza la frescura y calidad de este producto. No se consuma si el sello ha sido violado.

- SELLO DE GARANTÍA - SELLO DE GARANTÍA - SELLO DE GARANTÍA -

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