



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

Date: 12/29/2009

Label Certificate Number: 739448

Pursuant to the application of : TGIC IMPORTERS INC

Holder of permit/license number : S723944

**Brand : ACHAVAL FERRER QUIMERA
Class : RED BLEND
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 : 09076001000276**

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



Quimera
2007

Mendoza
Argentina

vino tinto

67144

Producto de Argentina

750 ml
25.36 fl. oz.

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AFFIX COMPLETE SET OF LABELS BELOW

Image Type: Brand (front)

Actual Dimensions: 2.76 inches W X 5.65 inches H



"Quimera" ("key-mare-ah")
The perfection we dream of and
strive for. The search for an ideal
wine.

Production: 5,280 cases x 12
bottles. A blend of 38% old
vine Malbec from Mendoza and from Lujan, 24% Merlot from
Tupungato, 24% Cabernet Sauvignon from Mendoza and
Tupungato, and 14% Cabernet Franc from Tupungato. The
average yield per plant was less than two pounds. (1.3 tons per
acre or 15 hectoliters per hectare).

Harvest: Manual, from 27th February to 12th March, 2007.
Fermentation and Aging: Primary fermentation was performed
in small tanks. The wine was then blended, and underwent
malolactic fermentation in French oak barrels, 60% new and 40%
one year old. It was aged in barrel for 12 months.
Bottling: on August 5, 2008, unfined and unfiltered to ensure
aromatic integrity. Therefore, this age-worthy wine may show
deposits after some cellaring time. We recommend decanting at
hour before drinking.



For more information visit us at www.achaval-ferrer.com
EXP. N° B-99061

RED TABLE WINE: 38% MALBEC 24% MERLOT
24% CABERNET SAUVIGNON 14% CABERNET FRANC
PRODUCED AND BOTTLED BY ACHAVAL-FERRER
MENDOZA, 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 TGIC
IMPORTERS, INC.

