



**TEXAS ALCOHOLIC
BEVERAGE COMMISSION**

Texans Helping Businesses & Protecting Communities

**CERTIFICATE OF APPROVAL OF LABELS FOR
WINE**

Date: October 10, 2019

Label Certificate Number: 1068796

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

**Brand : ANDELUNA 2015 ALTITUD CABERNET SAUVIGNON
MENDOZA, ARGENTINA**
Fanciful Name : ALTITUD
Vineyard : N/A
Class : CABERNET SAUVIGNON
Vintage : 2015
Appellation : MENDOZA, ARGENTINA
Size(s) : 50ML-58L
Stated Alc. Content : 14.5% ALC/VOL
TTB Number : 19169001000608

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

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ANDELUNA ALTITUD

cabernet
sauvignon
2015

estate produced & bottled
tupungato - mendoza



ANDELUNA ALTITUD cabernet sauvignon

The Barale family ecologically 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, complexity, a noted minerality and freshness. A specific tailor-made wine making process is adapted to each vintage to enhance this terroir's great characteristics.



Chief Winemaker: Manuel González.

Consultant Winemaker: Hans Vinding-Diers



Location: Tupungato, Mendoza, Argentina.



Red with ruby tones. Intense aromas of black pepper and bell pepper. Red fruits such as cherry type and cassis are also perceived. In mouth wide concentration of fruit and spicy notes. Mature tannins and a lingering finish. Aged in oak barrels for 8-12 months.



Serve at 60 °F (16 °C).



BodegaAneluna



Produced and Bottled by:

Aneluna Cellars S.R.L.
B-72837 / INV EXP N° B-87748
L-15-14-12-15-10

PRODUCT OF ARGENTINA. RED WINE

Imported by:

Banville

Wine Merchants

New York, NY

CONTAINS SULFITES



14.5% 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.