



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

Date: May 30, 2013

Label Certificate Number: 841963

**Pursuant to the application of : LIONSTONE INTERNATIONAL
Holder of permit/license number : S223316**

**Brand : ALTA TIERRA RESERVA
Class : CARMENERE
Vintage : 2011
Appellation : VALLE DE ELQUI
Style : N/A
Size(s) : 750 ML
Container Type : N/A
Container Material : N/A
Stated Alc. Content : 15%
Tested Alc. Content : N/A
TTB Number : 13078001000471**

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 LIONSTONE INTERNATIONAL
13801 N LAUREL DRIVE
LAKE FOREST, IL 60045**



TABC

TEXAS ALCOHOLIC BEVERAGE COMMISSION

service ★ courtesy ★ integrity ★ accountability

TEXAS ALCOHOLIC BEVERAGE COMMISSION

ALTA TIERRA

RESERVA • CARMENÈRE • 2011
VALLE DE ELQUI

FALERNIA
ESTATE

We planted Falernia Estate in 1995 at a stunning location on the southern borders of the Atacama desert. The vineyards face the mountains, ocean and desert and benefit from a unique microclimate, where clear skies and pure, intense sunlight ripen and intensify the fruit of all the wines. Our Alta Tierra wines are made in small volumes exclusively for Tony Laithwaite.

The grapes for our Carmenère Reserva were harvested after two extra months on the vine, ensuring ripeness and concentrated flavors and sugars. These aspects were further intensified by a brief period of drying before fermentation. After maturation in French oak barrels for 6 months and a year ageing in bottle, this complex wine remains a deep, dark purple red with rich plum and black cherry fruit underpinned by spicy dark chocolate flavors. Enjoy this fine Carmenère with grilled red meats, pasta in spicy tomato sauces, and mature cheeses.

ALDO OLIVER & GIORGIO FLESSATI - COUSINS & WINEMAKERS

IMPORTED BY: LIONSTONE INTERNATIONAL JOLJET, IL
CONTAINS SULFITES
PRODUCT OF CHILE

PRODUCED AND BOTTLED BY:
VIÑA FALERNIA S.A. RUTA 41 - KM 52
VICUÑA - CHILE

ALC. 15% BY VOL
CONTENTS 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.

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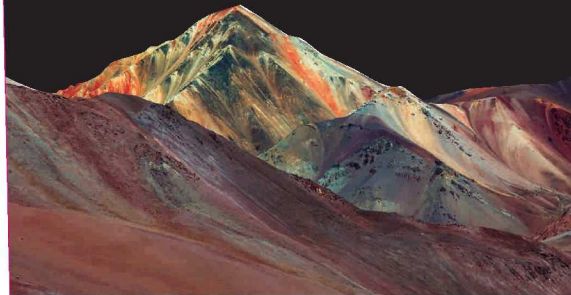
ALTA TIERRA

RESERVA

CARMENÈRE

2011

VALLE DE ELQUI • CHILE



FALERNIA ESTATE