



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

Date: August 04, 2016

Label Certificate Number: 953449

**Pursuant to the application of : UNITED STATES DISTILLED PRODUCTS CO.
Holder of permit/license number : S202914**

**Brand : ALMA MORA
Fanciful Name : CHIC & WILD
Vineyard :
Class : CABERNET SAUVIGNON, MALBEC, PETIT VERDOT
Vintage : 2012
Appellation : SAN JUAN, CUYO
Size(s) : 50ML-30L
Stated Alc. Content : 13.5% ALC/VOL
Tested Alc. Content : N/A
TTB Number : 15357001000307**

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 UNITED STATES DISTILLED PRODUCTS CO.
1607 S 12TH ST
PRINCETON, MN 55371-2300**



TEXAS ALCOHOLIC BEVERAGE COMMISSION

ALMA MORA

BLEND

SAN JUAN, CUYO - PRODUCT OF ARGENTINA.

.COMPOSITION: 60% CABERNET SAUVIGNON - 35% MALBEC - 5% PETIT VERDOT

.HARVEST: Second week of March.

.VINEYARDS: VSP located in the Zonda Valley, San Juan, Cuyo Region, Argentina.

.WINEMAKING PROCESS: Manual harvest, grapes carried to the winery in 400-kilo bins, crushing, conventional fermentation in tanks at a controlled temperature, short macerations and brief 3 months aging in oak.

.WINEMAKER'S NOTES:

-COLOUR: Deep purplish red.

-AROMA: Red fruit, plums, blackberries, green peppers, and a slight touch of vanilla and chocolate due to its subtle 3 months oak-aging.

-FLAVOUR: A medium-bodied, complex wine, with balanced acidity and intense and yet sweet tannins. Fleshy and long-lasting on the palate.

-TEMPERATURE: Best served between 15°C and 18°C (59° - 64° F).

RED WINE. PRODUCED BY FINCA LAS MORAS. BOTTLED IN EST. A-71058, 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 PRESTIGE WINE & SPIRITS GROUP, PRINCETON, MN.
www.prestigewineandspirits.com WINE - ARGENTINA'S NATIONAL BEVERAGE.
750 ML www.fincalasmoras.com CONTAINS SULFITES



ME 15¢ IA 5¢



13.5% ALC. BY VOL.

ALMA
MORA

DE FINCA LAS MORAS

BLEND

Chic & Wild

CABERNET, MALBEC & PETIT VERDOT 2012