



**TEXAS ALCOHOLIC
BEVERAGE COMMISSION**

Texans Helping Businesses & Protecting Communities

**CERTIFICATE OF APPROVAL OF LABELS FOR
WINE**

Date: August 21, 2018

Label Certificate Number: 1027456

Pursuant to the application of : FRONTIER WINE IMPORTS

Holder of permit/license number : S413035

Brand : ALCEO-TEMPRANILLO LA MANCHA
Fanciful Name : N/A
Vineyard : N/A
Class : TEMPRANILLO
Vintage : 2015
Appellation : LA MANCHA
Size(s) : 50ML-58L
Stated Alc. Content : 13.5% ALC/VOL
Tested Alc. Content : N/A
TTB Number : 17017001000134

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 FRONTIER WINE IMPORTS
285 ROUTE 46
DOVER, NJ 07801**



TEXAS ALCOHOLIC BEVERAGE COMMISSION

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Alceo

Tempranillo

LA MANCHA DENOMINACIÓN DE ORIGEN 2015

Vino Tinto / Red Wine
Product of Spain. Producto de España
Elaborado y embotellado por
R.E. CLM-0686/CR (Paraje de tinos)
Socuellamos, Ciudad Real
Familia Bastida S.L.
Temperatura de consumo 15-15°



Alceo means Perseus, who was one of the three greatest heroes in Greek mythology before the days of Hercules. Alceo is produced from Tempranillo grapes that have been grown in our estate vineyards. The soil consists of a mixture of clay and sand with a high concentration of limestone and many small stones. The stones help to retain the moisture in the soil during the long dry summer season. The grapes are harvested by hand and fermented with indigenous yeast. Alceo is full bodied with a round palate, soft sweet tannins, and a long finish. Serve Alceo slightly chilled with any flavorful meat dish.

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:

Frontier Wine Imports
285 US Highway 46
Dover, New Jersey 07801

750ML. 

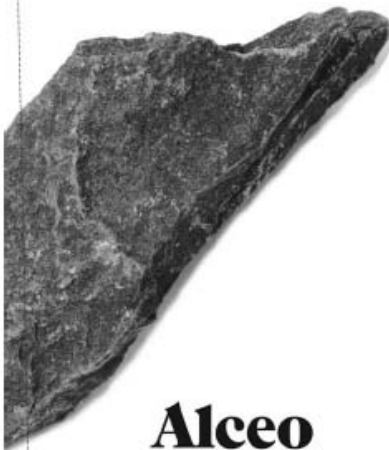
ALC 13.5% / VOL

7 50428 22247 7

EN Contiene sulfites
ES Contiene sulfites
FR Contient des sulfites
DE Enthält sulfite



Tempranillo



Alceo