



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

Date: 06/23/2009

Label Certificate Number: 724840

Pursuant to the application of : BUENA CEPA WINES LLC

Holder of permit/license number : S722198

**Brand : ALTA VISTA PREMIUM
Class : TORRONTES
Vintage : 2008
Appellation : SALTA
Style : N/A
Size(s) : 750 ML
Container Type : BOTTLE
Container Material : GLASS
Stated Alc. Content : 14%
Tested Alc. Content : N/A
TTB Number : 09049001000151**

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 BUENA CEPA WINES LLC
8931 SW 160TH ST
MIAMI, FL 33157**

TEXAS ALCOHOLIC BEVERAGE COMMISSION

MB No. 1513-0020

ALTA VISTA
PREMIUM
TORRONTES 2008

FRUIT OF OUR HIGHEST TERROIRS AND OUR EXPERTISE IN WINEMAKING, WE ADAPT OUR KNOWLEDGE AND EXPERIENCE OF VITICULTURE, WINEMAKING AND AGING TO ENHANCE THE UNIQUE EXPRESSION OF EACH VARIETY.



5,000
FEET
Cordillera de los Andes
4,750
FEET
VINEYARD

This Torrontes comes from vineyards located at more than 5,700 feet a.s.l. at the foothills of the Andes, in the northern part of Argentina. The vineyards are hand-harvested in three stages throughout March. The first harvest contributes the grape's unique floral aromas and bright acidity while the last harvest adds the classic tropical and exotic fruit aromas of Torrontes.

After a short skin maceration of 2 hours, the grapes are gently pressed

to avoid the extraction of bitter components, and preserve the delicate floral and fruit flavors.

Once clarification is done, vinification takes place in stainless steel tanks at 15°C (59°F) over 20 days to retain the delicate aromas of the grape variety.

This Torrontes is aged on the lees 3 months in stainless steel tanks. Bottling is performed every 15 days in order to develop the wine's body and complexity.

To appreciate this wine's unique floral notes and fresh fruit characteristics, we recommend serving between 7 and 8°C (44 - 46°F).

BOTTLED BY LA CASA DEL REY S.A. B-71531
ALZAGA 3922 LUJAN DE CUYO, MENDOZA, ARGENTINA.
altavista@altavistawines.com - www.altavistawines.com

Imported by: BUENA CEPA WINES, LLC Miami, FL
www.buenacepawines.com

PRODUCT OF ARGENTINA - ORIGIN SANTA
WHITE WINE - CONTAINS SULFITES

GOVERNMENT WARNING: IT IS AGAINST THE BURDEN
OF LAW. WOMEN SHOULD NOT DRINK ALCOHOLIC BEVERAGES
DURING PREGNANCY BECAUSE OF THE RISK OF BIRTH DEFECTS.
2. CONSUMPTION OF ALCOHOLIC BEVERAGES INCREASES YOUR
RISK TO SOME TYPE OF CERVICAL DYSPLASIA AND CAN
CAUSE CERVICAL DYSPLASIA.

750 ML
14% ALC. BY VOL.

MINI STE 3.48 LITER (116 FL. OZ.)

CODE