



**TEXAS ALCOHOLIC
BEVERAGE COMMISSION**

Texans Helping Businesses & Protecting Communities

**CERTIFICATE OF APPROVAL OF LABELS FOR
WINE**

Date: March 23, 2018

Label Certificate Number: 1010701

Pursuant to the application of : FELIX SOLIS AVANTIS USA

Holder of permit/license number : S886365

Brand : CONDADO DE ORIZA
Fanciful Name : GRAN RESERVA
Vineyard : N/A
Class : TEMPRANILLO
Vintage : 2010
Appellation : RIBERA DEL DUERO
Size(s) : 50ML-58L
Stated Alc. Content : 14% ALC/VOL
Tested Alc. Content : N/A
TTB Number : 18033001000305

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 FELIX SOLIS AVANTIS USA
477 DEVLIN RD '102'
NAPA, CA 94558**



TEXAS ALCOHOLIC BEVERAGE COMMISSION

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CONDADO de ORIZA

GRAN RESERVA 2011

RIBERA DEL DUERO

DENOMINACIÓN DE ORIGEN



Variedad Variety

100% Tempranillo (Tinta del País), uvas de Viñedos de más de 40 años.

Notas de cata Tasting note

De color rojo rubí intenso, con tonos anaranjados de su estancia en bodega de roble. En nariz es un vino amplio, complejo y profundo. Con notas a especias, cuero y fondo de frutas confitadas. En boca es expresivo, sabroso y de postgusto largo y elegante.

Intense ruby red in colour with amber reflections, this rich and powerful wine displays complex notes of spice and leather on the nose. It is deep and expressive on the palate with concentrated ripe red fruits and a long elegant finish.



Barrica Ageing

24 meses en barricas de roble americano y francés. 24 months in American and French oak barrels.



Temperatura de servicio Serving temperature

Servir entre 16 y 18°C. Serve between 16-18°C.

NET CONTENT 750 ML.
ALC. 14% BY VOL

ELABORADO, ENVEJECIDO Y EMBOTELLADO POR
PAGOS DEL REY, S.L. OLMEDILLO DE ROA - ESPAÑA
R.E. NO. 8208-BU.

POR SU ELABORACIÓN TRADICIONAL EN ESTE VINO PUEDEN APARECER SEDIMENTOS
DUE TO THE TRADITIONAL WINEMAKING PROCESS, THIS WINE MAY CONTAIN SEDIMENT.

IMPORTED BY FELIX SOLIS AVANTIS USA, NAPA, CA

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.



RED WINE
PRODUCT OF SPAIN



CONTAINS SULFITES



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GRAN RESERVA

2011



CONDADO
de ORIZA

PAGOS DEL REY SL