



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

Date: February 10, 2014

Label Certificate Number: 863423

**Pursuant to the application of : STOLI GROUP (USA) LLC
Holder of permit/license number : S856694**

**Brand : ACHAVAL FERRER QUIMERA
Class : MALBEC BLEND
Vintage : 2011
Appellation : MENDOZA
Style : N/A
Size(s) : 750 ML
Container Type : N/A
Container Material : N/A
Stated Alc. Content : 14.5% ALC/VOL
Tested Alc. Content : N/A
TTB Number : 14009001000171**

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**

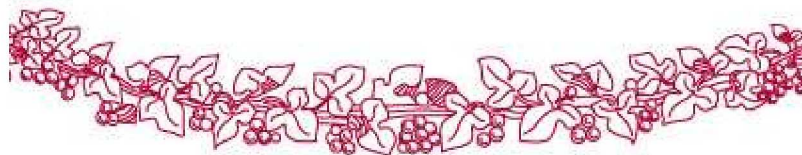
**c/o STOLI GROUP (USA) LLC
135 E 57TH ST
NEW YORK, NY 10022-2050**



TEXAS ALCOHOLIC BEVERAGE COMMISSION



Quimera
2011



I.P. Mendoza

vino tinto
red wine

Alc.
v/v 14,5%

Producto de Argentina

cont.
neto 750 ml.

TEXAS ALCOHOLIC BEVERAGE COMMISSION



ACHAAL-FERRER

“Quimera” (“-key-mare-ah”):

*The perfection we dream
of and strive for.
The search for an ideal wine.*

Production:

8583 cases of 12 bottles.

Varieties: A Blend of old vine Malbec, Cabernet Franc, Cabernet Sauvignon, Merlot and Petit Verdot. The average yield per plant was less than two pounds (1.3 tons per acre or 18 hectoliters per hectare).

Harvest: Manual, from March 15th to March 29th, 2011.

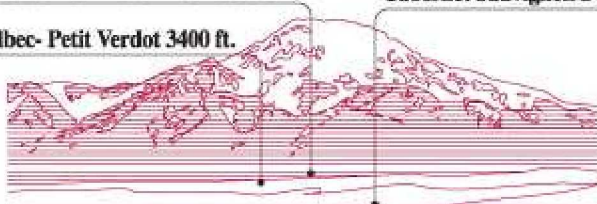
Fermentation and Aging: Primary fermentation was performed in small tanks. the wine was then blended, and underwent malolactic fermentation in French oak barrels, 40% new and 60% one year old. It was aged in barrel for 12 months.

Bottling: On August 21st to 27th, 2012, unfined and unfiltered to ensure aromatic integrity. Therefore, this age-worthy wine may show deposits after some cellaring time. We recommend decanting an hour before drinking.

Cabernet Franc -Merlot 3600 ft.

Cabernet Sauvignon 2400 ft.

Malbec- Petit Verdot 3400 ft.



For more information visit us at www.achaval-ferrer.com

Produced and bottled by Achaval-Ferrer Winery. Est. INV N° B-73223
Cobos 2601, Perdriel (5509) Luján de Cuyo, Mendoza, Argentina.
EXP. N° B-89061

RED TABLE WINE: 38% MALBEC. 26% CABERNET FRANC.
23% MERLOT. 10 % CABERNET SAUVIGNON. 3% PETIT VERDOT

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

STOLI GROUP USA,
LLC, NEW YORK, NY

Alc. 14,5 % BY VOL
CONTAINS SULFITES



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