



**TEXAS ALCOHOLIC BEVERAGE COMMISSION
CERTIFICATE OF APPROVAL OF LABELS FOR
VINOUS LIQUOR**

Date: 04/26/2007

Label License Number: 658369

Pursuant to the application of : T.G.I.C. IMPORTERS INC.

Holder of permit/license number : S445687

Brand : ACHAVAL FERRER "FINCA MIRADOR"
Class : MALBEC
Vintage : 2004
Appellation : MENDOZA
Style : N/A
Size(s) : 750 ML
Container Type : BOTTLE
Container Material : GLASS
Stated Alc. Content : 13.9%
Tested Alc. Content : N/A
TTB Number : 06102003000020

are hereby approved.

This approval is issued only for the above name applicant and shall remain in effect unless there be a change in the label, contents, style, or size of the container or unless otherwise stated herein.

Labels approved by this certificate are for use on containers having the same capacity as represented hereon.

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.

**Steve Greinert
Compliance Manager**

**c/o T.G.I.C. IMPORTERS INC.
1471 FIRST STREET
CALISTOGA, CA 94515**



TEXAS ALCOHOLIC BEVERAGE COMMISSION



Finca Mirador

2004



Medrano
Mendoza

Argentina

vino tinto

Alc 13.9%

Producto de Argentina

cont.
neto 750ml



Production:

247 cases x 12 bottles.

Vineyard: Old vine Malbec from Medrano, Mendoza, at an altitude of 2,400 feet.

The vines are planted on their own roots, and are more than 40 years old. Yield per plant was less than one pound of grapes. (1/3 of a bottle of wine). This is equivalent to 0.75 tons per acre, or 12 hectolitres per hectare.

Harvest: Manual, on March 12, 2004.

Fermentation and Aging: Primary fermentation was performed in a small tank. The wine underwent malolactic fermentation in new French oak barrels, where it was then aged for 14 months.

Bottling: On June 17, 2005, unfiltered to ensure aromatic integrity. Due to this, the wine will show deposits after some cellaring time. We recommend decanting an hour before drinking.



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

EXP. N° 89061 . INV N°

Produced and bottled by Achaival-Ferrer Winery, Mendoza, Argentina.
Elaborado y envasado en origen por Florida del Tupungato S.A.
Cobos 2601. Establecimiento N° B-73223.
Perdriel, Mendoza, Argentina.

Beber con moderación. Prohibida su venta a menores de 18 años.

