



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

Date: March 28, 2013

Label Certificate Number: 835877

**Pursuant to the application of : THE COUNTRY VINTNER INC.
Holder of permit/license number : S577300**

**Brand : ALFA CENTAURI O. FOURNIER
Class : CABERNET SAUVIGNON BLEND
Vintage : 2008
Appellation : MAULE VALLEY
Style : N/A
Size(s) : 750ML 1.5L
Container Type : N/A
Container Material : N/A
Stated Alc. Content : 14.5%
Tested Alc. Content : N/A
TTB Number : 13014001000031**

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 THE COUNTRY VINTNER INC.
12305 N LAKERIDGE PKWY
ASHLAND, VA 23005**



TEXAS ALCOHOLIC BEVERAGE COMMISSION

ALFA CentaURI^L

CABERNET SAUVIGNON
CABERNET FRANC . MERLOT 2008

As the story goes, Nemec was the chief hunter of the tribe. He wanted to hunt an enormous "Choike" (a native ostrich) that he saw in the mountain.

Just as the animal was nearly captured, it escaped, flying toward the Stars. The chief threw his "Boleadoras" weapon with all his strength, but it didn't reach the enormous bird. Instead it got trapped in the sky with the Stars, becoming the Choike stars. This is how the Alfa and Centauri Stars were formed; the trapped "Boleadoras" of the bravest Mocovi hunter.

VARIETIES: 45% CABERNET FRANC
40% CABERNET SAUVIGNON, 15% MERLOT
APPELLATION MAULE VALLEY

Altitude 300 m. (980 Ft.)

Harvest Hand-picked in 15kg. (33 lb.) boxes during April 2008.

Fermentation Six days in stainless steel vats

Maceration 15 days at 24°C (77°F)

Ageing 18 months in French oak barrels

This wine has not been filtered
In order to fully appreciate the quality of this wine, we recommend using a decanter before drinking, and serving it at 17°C (63°F)

RED WINE
WINE OF CHILE . PRODUCT OF CHILE
PRODUCED AND BOTTLED BY
BODEGAS Y VIÑEDOS ORTEGA FOURNIER LTDA.
CAMINO CONSTITUCIÓN, KM 20, SAN JAVIER, TALCA, CHILE

ALC.14.5% BY VOL. CONTAINS SULFITES
750ML. L: 0310209 www.ofournier.com



IMPORTED BY: THE COUNTRY VINTNER, INC.
12305 N. LAKERIDGE PKWY
ASHLAND, VA 23005
www.thecountryvintner.com

CONTAINS SULFITES

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.

O. FOURNIER

Cult Grapes