



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

Date: 06/12/2007

Label License Number: 662609

Pursuant to the application of : FINCA SOPHENIA

Holder of permit/license number : S662120

**Brand : ALTOSUR
Class : SAUVIGNON BLANC
Vintage : 2005
Appellation : TUPUNGATO-MENDOZA
Style : N/A
Size(s) : 750 ML
Container Type : BOTTLE
Container Material : GLASS
Stated Alc. Content : 12.5%
Tested Alc. Content : N/A
TTB Number : 07082003000077**

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.

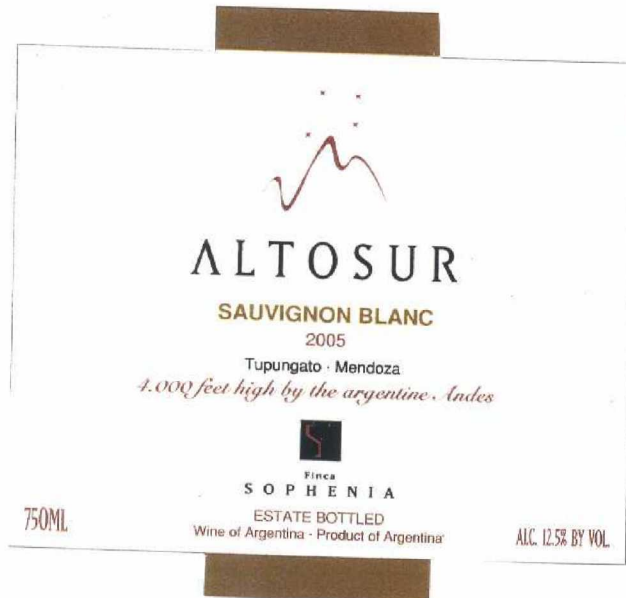
This certificate shall not operate to relieve any person from liability for any violation of the Federal Alcohol Administration Act, the Texas Alcoholic Beverage Code, or any Rules and Regulations thereunder, resulting from the failure of any container bearing the labels herein approved, or the contents of such container, to conform to the statements and representations made on such labels.

**Steve Greinert
Compliance Manager**

**c/o FINCA SOPHENIA
JURAMENTO 2089 PISO 10 OF 1001
(C1428DNG)
BUENOS,**



TEXAS ALCOHOLIC BEVERAGE COMMISSION



ALTOSUR

GROWN, PRODUCED AND BOTTLED AT OUR ESTATE



Tupungato - Mendoza

PRODUCT OF ARGENTINA
WINE OF ARGENTINA

www.sophenia.com.ar

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.

CONTAINS SULFITES
NET CONTENT 750 ML
ALC. 12.5% BY VOL.

Grown, Produced and Bottled by:
Finca SOPHENIA S.A. - RUTA 89,
Km 32.5 TUPUNGATO-MENDOZA
BGA No. 872576032578
L0000-000 14-000000-E
VINO BLANCO / WHITE WINE

Vineyards: In the foothills of the Andes, at an elevation of 4,000 feet - 1200 meters. Over gravelly well drained soils and low yields.

Harvest: Exclusively by hand during April.

Winemaking: Grape selection, followed by cold maceration and fermentation at controlled temperature.

Ageing: Four months in a unique blend of French and American barriques.

IMPORTED BY:
BACCHUS IMPORTS, LLC.
LONGVIEW, TEXAS

BAR CODE