



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

Date: 07/06/2006

Label License Number: 632894

Pursuant to the application of : OPICI IMPORT COMPANY

Holder of permit/license number : S572818

**Brand : ALBET I NOYA TEMPRANILLO CLASSIC
Class : TEMPRANILLO RED WINE
Vintage : 2003
Appellation : PENEDES
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 : 04145000000024**

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 OPICI IMPORT COMPANY
25 DEBOER DR
GLEN ROCK, NJ 07452**

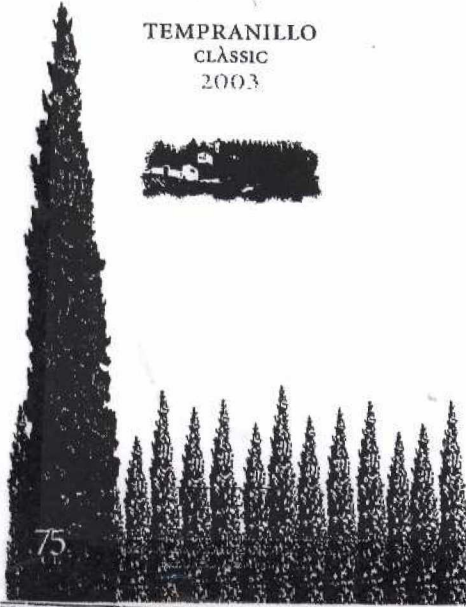


TEXAS ALCOHOLIC BEVERAGE COMMISSION

(Use additional pages as needed)

ALBET i NOYA

TEMPRANILLO
CLÀSSIC
2003



This appli
4-MP-12.1

IMPORTED BY JUNGSON SHIVERICK INC., CLEVELAND, OHIO
RED WINE PERCEDES
100% TEMPRANILLO
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 MAY INCREASE
RISK TO YOUR HEALTH. (3) CAN CAUSE ALCOHOLIC DRUG INTERACTIONS
AND MAY CAUSE HEALTH PROBLEMS.
CONTAINS SULFITES
754 ML
ALC. 12.5% BY VOL.

ALBET i NOYA

TEMPRANILLO CLÀSSIC

LA TERRA d'aquest vi és la finca Can Vendrell, als Costers de l'Ordal, de les vinyes Angeleta i Clot de l'Espardenyer, a 300 m. sobre el nivell del mar, plantades de Tempranillo el 1974 i el 1976. EL CONREU ecològic no empra productes químics de síntesi i respecta els ritmes naturals i processos biològics. EL TREBALL al celler de la masia Can Vendrell és macerar el raïm tot fermentant i així extreure els bons tanins. Després dels correponents treballs i havent passat els freds de l'hivern, quan el vi ja és estable i afinat, l'embotellem. EL TAST d'aquest vi serà òptim durant els primers tres anys i a temperatura de servei d'11° a 13° C.

www.albetinoya.com



AGRICULTURA ECOLÒGICA
N° DK 060612



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