Certification of Natural Wine Imported into the United States
1 Producer name and address: PSAGOT WINERY
2 Description of wine: PEAK - A REO ORY WING  A BLEND OF SYRAH 42%, PETIT SMAH 42%, MOVEVEDRE 16%
A BLEND OF SYRAN 42%, PETIT SMAN 42%, MOURVEORE IL%
3 Check applicable box:
<ul> <li>a D Producing country certification and laboratory analysis results completed below.</li> <li>b Self-certification by importer completed below. An importer must be able to demonstrate the nature of the ownership or control as well as the nature of any affiliation.</li> </ul>
<ol> <li>Certification - I certify that the practices and procedures used to produce the wine described in block 2 constitute proper cellar treatment under 26 U.S.C. 5382 and 27 CFR 27.140.</li> </ol>
Name and address of certifying entity:
Authorized signature: 1973 77352 277
Name (print or type):
Date (DD/MM/YY): 513790238 .9.D
5. Analysis for wine described in block 2
Percentage alcohol (actual) by volume: 14 1 Signature: Jakob Grand  Total sulphur dioxide (ppm): 130 pm Name (print or type): JNL V & ORYAH
Total sulphur dioxide (ppm): 130 MB Name (print or type) TNL V & ORYAH
Volatile acidity (grams per 100 mL): Date (DD/MM/YY): 2//4/2016  Name and address of laboratory.
Total sulphur dioxide (ppm): 130 pm Name (print or type): THE DEVAIL  Volatile activity (grams per 100 mL): Date (DD/MM/YY): 2//4/2016
a
6 TTB local approval stantification number (required if contilization is submitted cubacquant to table) approval:

