2/12/2019 OMB No. 1513-0020

OMB No. 1513-0020

FOR TTB USE ONLY			DEPARTMENT OF THE TREASURY ALCOHOL AND TOBACCO TAX AND TRADE BUREAU APPLICATION FOR AND		
19022001000264			CERTIFICATION/EXEMPTION OF LABEL/BOTTLE APPROVAL		
1. REP. ID. NO. (If any)	CT 80A	OR 52	(See Ir	structions and l	Paperwork Reduction Act Notice on Back)
PART I - APPLICATION					
2. PLANT REGISTRY/BASIC PERMIT/BREWER'S NO. (Required)	3. SOURCE OF PRODUCT (Required) Domestic		8. NAME AND ADDRESS OF APPLICANT AS SHOWN ON PLANT REGISTRY, BASIC PERMIT OR BREWER'S NOTICE. INCLUDE APPROVED DBA OR TRADENAME IF USED ON LABEL (Required)		
NY-I-15266	✓ Imported		THE CLUSTER USA, OLE IMPORTS LLC 56 HARRISON ST SUITE 405		
4. SERIAL NUMBER (Required) 190001	5. TYPE OF PRODUCT (Required) wine distilled spirits		NEW ROCHELLE NY 10801 OLÉ & OBRIGADO (Used on label)		
	MALT BEVERAGE				
6. BRAND NAME (Required)			8a. MAILING ADDRESS, IF DIFFERENT		
7. FANCIFUL NAME (If any)			-		
				14 TVDE OF AD	PLICATION (Check applicable box(es))
N/A			(Willie Olly)		ERTIFICATE OF LABEL APPROVAL
11. WINE APPELLATION (If on label) TERRA ALTA					ERTIFICATE OF EXEMPTION FROM LABEL APPROVAL or sale in only" (Fill in State abbreviation.)
			C. DISTINCTIVE LIQUOR BOTTLE APPROVAL. TOTAL BOTTLE CAPACITY BEFORE CLOSURE (Fill in amount)		
12. PHONE NUMBER 13. EMAIL ADDRESS (914) 740-4724 MAGDA@OLEIMPORTS			S COM		ESUBMISSION AFTER REJECTION
(314) 740-4724	MAGDAG	OLLIWII OIKI	S.COW		B ID. NO
15. SHOW ANY INFORMATION THAT IS BLOWN, BRANDED, OR EMBOSSED ON THE CONTAINER (e.g., net contents) ONLY IF IT DOES NOT APPEAR ON THE LABELS AFFIXED BELOW. ALSO, SHOW TRANSLATIONS OF FOREIGN LANGUAGE TEXT APPEARING ON LABELS. TEXT IN BACK LABEL: FRUIT OF THE MAXIMUM RESPECT TO THE TERROIR. CELLAR PINOL (ESTATE WINERY) HAS					
ELABORATED THIS ROSE WINE WITH OLD VINES OF GARNACHA AND SYRAH					
PART II - APPLICANT'S CERTIFICATION					
knowledge and belief; and correctly represent the co	d, that the repontent of the co	resentations on ontainers to w	on the labels a hich these lab	ttached to this for els will be applied	ation are true and correct to the best of my m, including supplemental documents, truly and l. I also certify that I have read, understood and 5 5100.31, Certificate/Exemption of Label/Bottle
16. DATE OF APPLICATION 01/22/2019 17. SIGNA (Applicat		R AUTHORIZE	AUTHORIZED AGENT 18. PRINT NAME OF APPLICANT OR AUTHORIZED AGENT PATRICIO MATA		
PART III - TTB CERTIFICATE					
This certificate is issued subject to applicable laws, regulations and conditions as set forth in the instructions portion of this form.					
19. DATE ISSUED 02/12/2019 20. AUTHORIZED SIGNATURE, ALCOHOL AND TOBACCO TAX AND TRADE BUREAU White Polymers 1. 1					

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QUALIFICATIONS Approval based on certification by the Accredited Certifying Agent (ACA) and subject to compliance with the Organic Foods Production Act of 1990 and the National Organic Program Regulations at 7 CFR Part 205, administered by the U.S. Department of Agriculture- Agricultural Marketing Service TTB has not reviewed this label for type size, characters per inch or contrasting background. The responsible industry member must continue to ensure that the mandatory information on the actual labels is displayed in the correct type size, number of characters per inch, and on a contrasting background in accordance with the TTB labeling regulations, 27 CFR parts 4, 5, 7, and 16, as applicable. STATUS THE STATUS IS APPROVED. CLASS/TYPE DESCRIPTION ROSE WINE

AFFIX COMPLETE SET OF LABELS BELOW

Image Type:

Brand (front) or keg collar

Actual Dimensions: 2.36 inches W X 2.36 inches H



Image Type:

Back

Actual Dimensions: 6.53 inches W X 3.34 inches H

Note: The image below has been reduced to fit the page. See actual dimensions above.

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Fruto del máximo respeto hacia nuestra naturaleza y entorno. Celler Piñol ha elaborado este vino rosado ecológico principalmente de viñas viejas de Garnacha tinta y un poco de Syrah.



Fruit del màxim respecte envers la nostra natura i entorn, neix aquest vi rosat elaborat principalment de vinyes velles de Garnatxa negra i una mica de Syrah.

cellerpinol.com casapinol.com

Servir a 10°C.

TTB F 5100.31 (06-2016) PREVIOUS EDITIONS ARE OBSOLETE