

<b>FOR TTB USE ONLY</b>			<b>DEPARTMENT OF THE TREASURY ALCOHOL AND TOBACCO TAX AND TRADE BUREAU APPLICATION FOR AND CERTIFICATION/EXEMPTION OF LABEL/BOTTLE APPROVAL</b>		
TTB ID 14217001000436			(See Instructions and Paperwork Reduction Act Notice on Back)		
1. REP. ID. NO. (If any)	CT 80	OR 52			

**PART I - APPLICATION**

2. PLANT REGISTRY/BASIC PERMIT/BREWER'S NO. (Required) NY-I-15266		3. SOURCE OF PRODUCT (Required) <input type="checkbox"/> Domestic <input checked="" type="checkbox"/> Imported	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)  THE CLUSTER USA, OLE IMPORTS LLC 56 HARRISON ST , SUITE 405  NEW ROCHELLE NY 10801  OLE (Used on label)		
4. SERIAL NUMBER (Required) 140555	5. TYPE OF PRODUCT (Required) <input checked="" type="checkbox"/> WINE <input type="checkbox"/> DISTILLED SPIRITS <input type="checkbox"/> MALT BEVERAGE				
6. BRAND NAME (Required) GORDO		8a. MAILING ADDRESS, IF DIFFERENT			
7. FANCIFUL NAME (If any)					

9. EMAIL ADDRESS MAGDA@OLEIMPORTS.COM	10. GRAPE VARIETAL(S) (If any) 70% Monastrell, 30% Cabernet Sauvignon	11. FORMULA	18. TYPE OF APPLICATION (Check applicable box(es))  a. <input checked="" type="checkbox"/> CERTIFICATE OF LABEL APPROVAL  b. <input type="checkbox"/> CERTIFICATE OF EXEMPTION FROM LABEL APPROVAL "For sale in _____ only" (Fill in State abbreviation.)  c. <input type="checkbox"/> DISTINCTIVE LIQUOR BOTTLE APPROVAL. TOTAL BOTTLE CAPACITY BEFORE CLOSURE _____ (Fill in amount)  d. <input type="checkbox"/> RESUBMISSION AFTER REJECTION TTB ID. NO. _____		
12. NET CONTENTS 750 MILLILITERS 1.5 LITERS	13. ALCOHOL CONTENT 14	14. WINE APPELLATION IF ON LABEL YECLA			
15. WINE VINTAGE DATE IF ON LABEL 2012	16. PHONE NUMBER (914) 740-4724	17. FAX NUMBER (413) 254-8923			

19. 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.

**PART II - APPLICANT'S CERTIFICATION**

Under the penalties of perjury, I declare; that all statements appearing on this application are true and correct to the best of my knowledge and belief; and, that the representations on the labels attached to this form, including supplemental documents, truly and correctly represent the content of the containers to which these labels will be applied. I also certify that I have read, understood and complied with the conditions and instructions which are attached to an original TTB F 5100.31, Certificate/Exemption of Label/Bottle Approval.

20. DATE OF APPLICATION 08/05/2014	21. SIGNATURE OF APPLICANT OR AUTHORIZED AGENT (Application was e-filed)	22. PRINT NAME OF APPLICANT OR AUTHORIZED AGENT PATRICIO MATA
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**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.

**23. DATE ISSUED**

09/10/2014

**24. AUTHORIZED SIGNATURE, ALCOHOL AND TOBACCO TAX AND TRADE BUREAU**

*T. McNeill*

**FOR TTB USE ONLY**

**QUALIFICATIONS**

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.

**EXPIRATION DATE (If any)**

**STATUS**

THE STATUS IS APPROVED.

**CLASS/TYPE DESCRIPTION**

TABLE RED WINE

AFFIX COMPLETE SET OF LABELS BELOW

Image Type:

Brand (front)

Actual Dimensions: 4.04 inches W X 2.91 inches H

**GORDO 2012**

**70% MONASTRELL, 30% CABERNET SAUVIGNON**

This lusciously fruity crowd-pleaser with notes of blackberry, licorice and spicy oak pairs perfectly with **grilled or roasted pork and Tandoori dishes**. It is produced from vines planted in 1970, tended in **chalk and limestone** soil in the Yecla (Zone 8) wine region at 713m (2,339') elevation. Average temperature during the April-Oct. growing season is 18.8°C (66°F); annual rainfall is 330mm (13"). It is **aged 3 months in French oak**.



**750ML e ALC. 14.0% BY VOL. 14.0% ALC./VOL. 750 ML**

**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.

PRODUCT OF SPAIN / PRODUIT D'ESPAGNE / RED WINE / VIN ROUGE



EMBOTELLADO POR: R.E. 30042/MU YECLA, ESPAÑA, PARA: CÍA. DE VINOS DEL ATLÁNTICO, MADRID, ESPAÑA. IN THE USA IMPORTED BY: OLE, NEW ROCHELLE, NY 10801

CONTAINS: SULFITES ENTHÄLT SULFITE CONTIENE SOLFITI ME 15¢ IA 5¢  
CONTAINS: EGG ALBUMIN UND ALBUMIN AUS EI E OVOLBUMINA



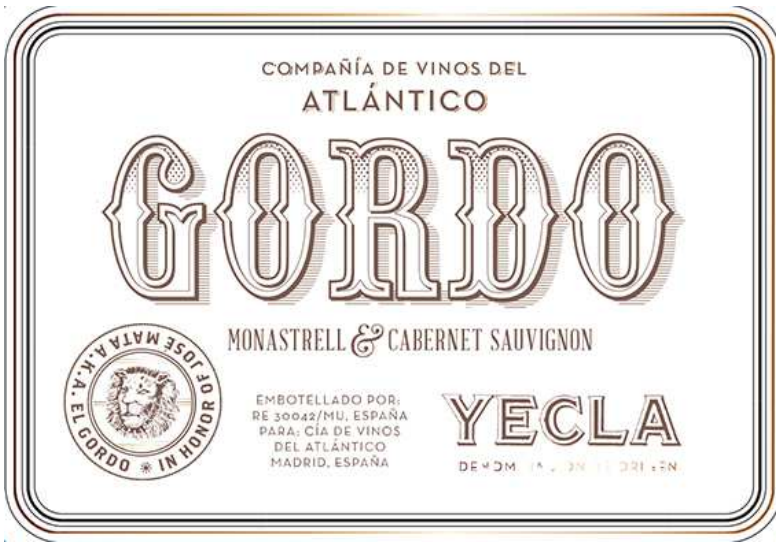
YECLA DENOMINACION DE ORIGEN



Image Type:

Back

Actual Dimensions: 3.78 inches W X 2.6 inches H



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**TTB F 5100.31** (7/2012) PREVIOUS EDITIONS ARE OBSOLETE