

<b>FOR TTB USE ONLY</b>			<b>DEPARTMENT OF THE TREASURY</b> <b>ALCOHOL AND TOBACCO TAX AND TRADE BUREAU</b> <b>APPLICATION FOR AND</b> <b>CERTIFICATION/EXEMPTION OF LABEL/BOTTLE</b> <b>APPROVAL</b> (See Instructions and Paperwork Reduction Act Notice on Back)
<b>TTB ID</b> 20190001000308			
<b>1. REP. ID. NO. (If any)</b>	<b>CT</b> 88	<b>OR</b> 52	

**PART I - APPLICATION**

<b>2. PLANT REGISTRY/BASIC PERMIT/BREWER'S NO. (Required)</b> NY-I-15266		<b>3. SOURCE OF PRODUCT (Required)</b> <input type="checkbox"/> Domestic <input checked="" type="checkbox"/> Imported	<b>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)</b>  THE CLUSTER USA, OLE IMPORTS LLC 56 HARRISON ST SUITE 405  NEW ROCHELLE NY 10801  OLE & OBRIGADO (Used on label)
<b>4. SERIAL NUMBER (Required)</b> 200053	<b>5. TYPE OF PRODUCT (Required)</b> <input checked="" type="checkbox"/> WINE <input type="checkbox"/> DISTILLED SPIRITS <input type="checkbox"/> MALT BEVERAGE		
<b>6. BRAND NAME (Required)</b> CALMA		<b>8a. MAILING ADDRESS, IF DIFFERENT</b>	
<b>7. FANCIFUL NAME (If any)</b>			

<b>9. FORMULA</b>	<b>10. GRAPE VARIETAL(S) (Wine Only)</b> 100% Tempranillo	<b>14. TYPE OF APPLICATION (Check applicable box(es))</b> 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. _____	
<b>11. WINE APPELLATION (If on label)</b> RIOJA			
<b>12. PHONE NUMBER</b> (914) 740-4724	<b>13. EMAIL ADDRESS</b> MAGDA@OLEIMPORTS.COM		

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.


**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.

<b>16. DATE OF APPLICATION</b> 07/08/2020	<b>17. SIGNATURE OF APPLICANT OR AUTHORIZED AGENT</b> (Application was e-filed)	<b>18. PRINT NAME OF APPLICANT OR AUTHORIZED AGENT</b> 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.

<b>19. DATE ISSUED</b> 07/10/2020	<b>20. AUTHORIZED SIGNATURE, ALCOHOL AND TOBACCO TAX AND TRADE BUREAU</b> 
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## 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.

## STATUS

THE STATUS IS APPROVED.

## CLASS/TYPE DESCRIPTION

DESSERT /PORT/SHERRY/(COOKING) WINE

EXPIRATION DATE (if any)

AFFIX COMPLETE SET OF LABELS BELOW

Image Type:

Brand (front) or keg collar

Actual Dimensions: 4.33 inches W X 3.14 inches H

## CALMA 2014

**100% TEMPRANILLO.** This **smooth, smokey** red with **vanilla and cassis** notes pairs well with **charcuterie and prime rib**. It is produced from vines tended in **red clay and sandy limestone soil**. Average temperature during the April–Oct. growing season is 16.4°C (61.5°F); annual rainfall: 465mm (18.3"). **Aged 16 months** in 90% French and 10% American oak barrels. Reviews and more: [OleObrigado.com](http://OleObrigado.com)

**750ml e 14,5% vol** 750ML ALC. 14.5% BY VOL.

**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.

**ELABORADO Y EMBOTELLADO PARA CIA DE VINOS DEL ATLÁNTICO, S.L., 28008, ESPAÑA POR VIÑEDOS & BODEGAS DSL, HORMILLA R.E.N. 152-LR.** IN THE USA: IMPORTED BY OLE & OBRIGADO, NEW ROCHELLE, NY 10801

PRODUCTO DE ESPAÑA - PRODUCT OF SPAIN - PRODUIT D'ESPAGNE - VINO TINTO - RED WINE - VIN ROUGE

CONTIENE SULFITOS - CONTAINS SULFITES - ENTHÄLT SULFITE - CONTIENE SOLFITI - INNEHÅLLER SULFITER



ME 15c 1A 5c



**RIOJA**  
Denominación de Origen Calificada



Image Type:

Back

Actual Dimensions: 4.33 inches W X 2.83 inches H



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