

Registration for the International PIWI Wine Award 2019



Please send your registration to the following fax number: 0049-8052-909075

Contact:

WINE System AG
Nußbaumstr. 3
D-83112 Frasdorf, Germany
Tel.: +49(0) 8052-909073
Email: buero@winesystem.de

Delivery of the wines:

(2 bottles of each wine)
WINE System AG
c/o Treffpunkt Wein
Sabine Theumer (phone +49 8032 7079920)
Daxa 8
D-83112 Frasdorf, Germany

Registration deadline: on the 21st of October 2019
Deadline for the arrival of the wines: no later than the 25th of October 2019
Tasting: from the 1st to the 3rd of November 2019

Participation fee:

For members of PIWI International e.V.
79 € for each wine or a flat-rate of 290 € for 4 wines
or a flat-rate of 395 € for 6 wines
each more wine € 55,- (VAT not included)
For all other participants
110 € for each wine or a flat-rate of 395 € for 4 wines
or a flat-rate of 525 € for 6 wines,
each more wine € 55,- (VAT not included)

winery/company : _____

first-/surname : _____

street: _____

postal code : _____ city : _____

country - region : _____

phone: _____ mobile : _____

fax : _____

email: _____ homepage : _____

VAT registration No : _____

association : _____ organically: _____ yes _____ nor _____

contact : _____

phone partner: _____ fax partner : _____

email partner : _____

number of wines to be registered : _____

I herewith accept the terms and conditions

town, date: _____ sign: _____

Wine Passport Nr.:

Fax +49 8052 909075

winery/company: _____

type: white wine red wine rose wine dessert wine

wine denomination: _____

vintage: _____ quality: _____

country – region of product : _____ quality EU: _____

location : _____

declaration of origin: _____

grape variety/ies: _____

further grape variety/ies: _____

vinification: _____

allergens: without sulfite egg milk fish

taste dry medium sweet
 semidry sweet

aged in: Steel barrel Barrique
 Steel barrel/wooden barrel Cement barrel
 Steel barrel/Barrique Chips, Powder, Strands,
 Wooden barrel Shelves
 Wooden barrel/Barrique other

kind of maturation: oxidatively seductively fermented spontaneously
 unfiltered special feature

Quantity bottle _____ Regional Wine Approval No _____

organic: yes / no organically yes, certified by: _____

vegan: yes / no kosher: yes / no

alcohol in vol.% : _____ residual sugar in g/l: _____

acidity g/l : _____ extract (without sugar) in g/l: _____

sulfur SO (free/total) mg/l: _____ yield in hl/ha : _____

bottle cap: _____ suggested retail price in €: _____

Questions and Advices :

For the best presentation of your wines you can provide us further information:

product description : _____ :

recommended with :

Sparkling Wine Passport Nr.:

Fax +49 8052 909075



winery/company: _____

type: o sparkling wine o sparkling o champagne o other

wine denomination: _____

vintage: _____ quality: _____

country – region of product : _____ quality EU: _____

location : _____

declaration of origin: _____

grape variety: _____

further grape variety/ies: _____

vinification: _____

Allergens : o without o sulfite o egg o milk o fish

taste: o dry o medium sweet
 o semidry o sweet

aged in: o Steel barrel o Barrique
 o Steel barrel/wooden barrel o Cement barrel
 o Steel barrel/Barrique o Chips, Powder, Strands,
 o Wooden barrel Shelves
 o Wooden barrel/Barrique o other

kind of maturation: o oxidatively o seductively o fermented spontaneously
 o unfiltered o special feature

type of disgorging: _____ disgorging date: _____

pressure of carbonic acid in bar: _____ yeast storage (in month): _____

expedition liqueur: _____ kind of sparkling method: _____

quantity bottle _____ regional Wine Approval No _____

organically: o yes / o no _____ organically yes, certified by: _____

vegan: o yes / o no _____ kosher: o yes / o no _____

alcohol in vol.% : _____ residual sugar in g/l: _____

acidity g/l : _____ extract (without sugar) in g/l: _____

sulfur SO (free/total) mg/l: _____ yield in hl/ha : _____

bottle cap: _____ suggested retail price in €: _____

Questions and Advices :

For the best presentation of your wines you can provide us further information:

product description : _____ :

recommended with :

General terms and conditions for participation at the International PIWI Wine Award 2019

Wine competition exclusively for wines made from fungus-resistant grape varieties.

§1 Participants

Eligible for participation are all natural and actual persons of winegrowing, wine production co-ops, wine wholesalers, wine retailers and gastronomes. Private individuals may not submit wines.

§2 Numeral limit to participating wines

There is no limit to the number of wines a participant may submit.

§3 Minimum submission for category and price class

The competition will only take place if at least a total of 200 wines are submitted. The organizer reserves the right to which categories are provided with awards.

§4 Permitted Classes/Legal Requirements

The wine must be produced from fungus-resistant grape varieties and must be in accordance with all wine laws, meeting the national requirements as well as those of the European Union. Brandies, liqueurs, and alcohol free wines may not participate. All samples must be part of a homogeneous partition of wine, carrying a charge number, lot number, official inspection number or other readily identifiable reference to a certain barrel, keg, tank, run, batch, or filling and must be marked accordingly.

§5 Categories

Eligible are wines of all fungus-resistant grape varieties as well as blends of recognized vinification methods in the categories: white, red, rosé, dessert, sparkling wine, champagnes, keg samples and specialities. For cuvées, the composition of the grape varieties has to be specified, it has to contain only fungus-resistant grape varieties. The organizers of the competition reserve the right to reassign any submitted wine to a different category during the evaluation process. Wines of all quality levels are permitted.

§6 Bottle size

Wines are to be submitted in bottle sizes customary in the trade. (Bottles of each size and shape, bag in box, tins, etc.).

§7 Production years

Wines from all available production years may be submitted under consideration of §4.

§8 Participation fees

a) For members of PIWI International

75 € for each wine, a flat-rate of 290 € for 4 wines and a flat-rate of 395 € for 6 wines, every additional wine € 55,- per wine.

b) For all other participants

110 € for each wine, a flat-rate of 395 € for 4 wines and a flat-rate of 525 € for 6 wines, every additional wine € 55,- per wine.

The participation fee will be charged plus VAT of the country in which the competition takes place. The participation fee won't be paid back for samples that were submitted twice.

c) After registration, every participant will receive his login credentials for the online registration of the wine details and an invoice as confirmation for the subscription.

d) The invoice amount is due immediately (without discounts or deductions). Complete payment is required for participation in the competition.

e) In case of cancellation of the subscription a cancellation fee of € 50,- has to be paid.

f) In case of loss, damage, and of late delivery of the shipment there is a handling charge in the amount of the participation fee, maximum € 150, - net.

§9 Submission of samples

Two (2) bottles of each registered wine must be submitted to the specified address. All postage, taxes, and duties must be paid and the shipment must arrive free of any charge or obligation to the recipient. The wines must be shipped with the duly completed wine pass. All submitted samples become the property of the recipient and no return of any samples, including empty bottles or packaging, will be made to the participant.

§10 Deadlines

For the submission of the wines please note the indicated periods. Not timely submitted samples can not participate in the competition. Samples can not be returned.

§11 Jury/Evaluation

The jury is comprised of qualified and recognized wine experts. The wines are tasted blindly according to the international PAR-System (100 point scoring system).

The wines are evaluated according to their product category, origin, quality level and taste criteria by the PAR standard. The results are transparent and will be converted to the international 100 point system. The awards will be given in each category according to the scored number of points. In addition, special awards may be given.

§12 Logo

The logo or any other insignia linked to the organizers as well as awards may be used by the participants in agreement with the organizers. The proprietorship and all rights of the logo and awards insignia remain with the organizer. Unauthorized use, alteration or reproduction is prohibited. The use is further delineated in §14.

§13 Litigation/Fulfilment

The court of litigation and the place of fulfilment is the place of business of the organizer. German law will apply exclusively.

§14 Acceptance of event terms and conditions

By completing a binding registration, all participants recognize the terms and conditions of participation as legally binding and expressly accept any and all results of the evaluation. An appeal of the evaluation results is not permitted.

§15 Concluding Items

(1) Exclusion

The organizers may exclude any participant from the event, especially in case of submitted untrue or willingly false information. There is no legal claim to participation in the event. Submitted wine samples for which the registration fees have not been paid, will be excluded from participation.

(2) Clause of usage

The participant agrees that unused sample quantities may be used gratuitously for national and international tasting, for training and education purposes and for the general promotion of international wine culture.

§16 Operators / Organizers

Operator: PIWI International e.V.

represented by Susanne Sommer
79400 Kandern

info@piwi-international.org

www.piwi-international.org

Organizer : WINE System AG

represented by Gisela Wüstinger

Nußbaumstr. 3

83112 Frasdorf

Phone: 0049 8052 909073

E-mail: info@winesystem.de;

www.winesystem.de

Frasdorf, 1 January 2019