

## Registration for the International PIWI Wine Award 2018

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

**Contact:**

WINE System AG

Nußbaumstr. 3

D-83112 Frasdorf

Tel.: +49(0) 8052-909073

Email: [info@winesystem.de](mailto:info@winesystem.de)

**Delivery of the wines:**

**(2 bottles of each wine)**

WINE System

c/o Treffpunkt Wein

Sabine Theumer (phone +49 8032 7079920)

Daxa 8

83112 Frasdorf

Germany

**Registration deadline:**

on the 8<sup>th</sup> of October 2018

**Deadline for delivery of the wines:**

no later than the 12<sup>th</sup> of October 2018

**Tasting:**

on the 20<sup>th</sup> and 21<sup>st</sup> of October 2018

**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,- per wine. (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: \_\_\_\_\_

**Winepassport-Nr.:**  
**Fax +49 8052 909075**

winery/company: \_\_\_\_\_

type:                     white wine        red wine        rose wine        dessert wine

wine denomination: \_\_\_\_\_

vintage: \_\_\_\_\_                                  quality: \_\_\_\_\_

country – region of product : \_\_\_\_\_

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 informations:**

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 : \_\_\_\_\_

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 informations:**

product description : \_\_\_\_\_ :

---

---

---

---

---

recommended with : \_\_\_\_\_

---

---

---

---

---

## **General terms and conditions for participation at the International PIWI Wine Award 2018**

**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 Ralph Dejas

Im Gäßli 22,

79400 Kandern

[info@piwi-international.org](mailto:info@piwi-international.org)

[www.piwi-international.org](http://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](mailto:info@winesystem.de);

[www.winesystem.de](http://www.winesystem.de)

Frasdorf, 1. January 2018