



Registration for the International PIWI Wine Award 2021

Please send your registration to the following fax number: +49 8032 91633-49

Contact:

WINE System AG
Daxa 8
83112 Frasdorf
Germany
phone: +49 8032 91633-20
email: buero@winesystem.de

Delivery adress for the wines:

(3 bottles of each wine)
WINE System AG
c/o Treffpunkt Wein
Sabine Theumer +49 8032 91633-20
Daxa 8
83112 Frasdorf - Germany

Registration deadline:

on the 15th of October 2021

Deadline for the arrival of the wines:

no later than the 20th of October 2021

Tasting:

from the 5th to the 7th of November 2021

Participation fee:

For members and non-members
from 1 wine - 110 € for each wine
from 3 wines - 102 € for each wine
from 6 wines - 97 € for each wine
(VAT not included)

winery/company: _____

postal code: _____ city: _____

street: _____

country - region: _____

phone: _____ mobile: _____

email: _____ homepage: _____

VAT registration No: _____

association: _____ organically: yes / nor _____

contact: _____

phone partner: _____

email partner: _____

number of wines to be registered: _____

I herewith accept the terms and conditions

city, date

signature



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 8032 91633-49

winery/company: _____

type: sparkling wine sparkling champagne other: _____

wine denomination: _____

vintage: _____ quality: _____

country – region of product: _____ quality EU: _____

location: _____

declaration of origin: _____

grape variety: _____

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, Shelves
 Wooden barrel other

kind of maturation: oxidatively seductively fermented spontaneously
 unfiltered 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: 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: _____



General terms and conditions for participation in the International PIWI Wine Award 2021

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 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 another readily identifiable reference to a certain barrel, keg, tank, run, batch, or filling and must be marked accordingly.

§4 Partial filling and barrel sample

In a case of partial filling, the use of awards is permitted under the condition of providing analysis for each further filling and submission of the back-up-bottle. The participant bears all expenses.

Barrel samples are non-eligible for the award.

Barrel samples are permitted respectively quality management and product development. These will be tasted within a separate category providing an oenological and sensory assessment **excluding the awarding of the medals.**

§5 Categories

Eligible are wines of all fungus-resistant grapes as well as blends of all vinification methods in the categories: white, red, rosé, dessert, sparkling wine, champagnes, natural wine and specialities. **For cuvées, the composition of the grape varieties has to be specified and it has to contain of at least 85% 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 Participation fees

a) For each submitted wine, a participation fee will be charged. The participation fee for members and non-members is:

| | | |
|--------------|---------|---------------|
| from 1 wine | - 110 € | for each wine |
| from 3 wines | - 102 € | for each wine |
| from 6 wines | - 97 € | for each wine |

All quoted participation fees are without taxes. The legally required value added tax for the country where the competition is held will be added to all fees. The participation fee won't be paid back for samples that were submitted twice.

b) 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.

c) The invoice amount is due immediately (without discounts or deductions). Complete payment is required for participation in the competition. **Payment shall take place by SEPA credit transfer.**

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

e) 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.

§8 Submission of samples

A sample of **3 (three) bottles** for each of the registered wines must be submitted and mailed to the quoted 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 accompanied by the fully completed wine pass (online or facsimile template). 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.

§9 Deadlines

The deadlines for submission of all wines, please see "appointments". Samples that arrive late cannot be considered for participation. Samples cannot be returned. The paid invoice amount will not be refunded.

§10 Jury/Evaluation

The jury is comprised of qualified and recognized Certified PAR masters and guest tasters. The wines are tasted blindly according to the PAR testing method. The wines are evaluated according to their product category, origin (terroir), style and marketability. 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.

§11 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.



§12 Use of medals

Authorized use may only occur in conjunction with the awarded wine and its **submitted charge number and label**. The use must meet the criteria of competition law of the country where the wine has been produced. The responsibility and liability rest with the participant, resp. its assign. In the case of German wines, awards may be featured as defined in §30 (1) of the German Wine Regulation.

§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. The organizers reserve the right to claim for damages. 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 comparison tasting, for training and education purposes and for the common cause of furthering international wine culture.

§16 Operators / Organizers

Operator:

PIWI International e.V.
represented by
Alexander Morandell
office@piwi-international.org
www.piwi-international.org

Organizer:

WINE System AG
represented by
Brigitte Wüstinger und Martin Darting
Daxa 8
83112 Frasdorf
buero@winesystem.de
www.winesystem.de

Frasdorf, the 1st of April 2021