

PARTICIPANT DATA		
DLG company number (if available):		
Company	Contact partner	
Street	Postal code, town or city	Country
Phone	E-mail	Internet
Type of company: <input type="checkbox"/> Vineyard <input type="checkbox"/> Winery <input type="checkbox"/> Cooperative		
Official company number:	Vines in production: _____ ha	VAT ID No:
PRODUCT DATA		
Type of product: <input type="checkbox"/> Wine <input type="checkbox"/> Sparkling wine <input type="checkbox"/> Semi-sparkling wine <input type="checkbox"/> White <input type="checkbox"/> Weissherbst <input type="checkbox"/> Rosé <input type="checkbox"/> Rotling <input type="checkbox"/> Blanc de Noirs <input type="checkbox"/> Red		
Type of vinification: <input type="checkbox"/> stainless steel <input type="checkbox"/> barrique <input type="checkbox"/> barrel-aged/finished <input type="checkbox"/> Other:		
Flavour: Wine: <input type="checkbox"/> trocken <input type="checkbox"/> halbtrocken <input type="checkbox"/> mild <input type="checkbox"/> süß Sparkling wine: <input type="checkbox"/> brut nature <input type="checkbox"/> extra brut <input type="checkbox"/> brut <input type="checkbox"/> extra dry <input type="checkbox"/> dry <input type="checkbox"/> medium dry <input type="checkbox"/> mild		
Location (if indicated on the label):		
Wine/sparkling wine designation incl. grape variety according to label:		
AP no./Lot no.:		
Growing area:	Price per bottle:	€
Quality level: <input type="checkbox"/> QbA <input type="checkbox"/> Kabinett <input type="checkbox"/> Spätlese <input type="checkbox"/> Auslese <input type="checkbox"/> Eiswein <input type="checkbox"/> Beerenauslese <input type="checkbox"/> Trockenbeerenauslese <input type="checkbox"/> Landwein <input type="checkbox"/> Other:		
Grape variety/varieties:		Vintage:
Analytical data: Fermentable sugar: _____ g/l Alcohol present: _____ g/l Total acidity: _____ g/l Relative density: _____ D 20/20°C		
Total litre quantity according to AP application: _____ l		
Closure type: <input type="checkbox"/> natural cork <input type="checkbox"/> granulated cork <input type="checkbox"/> synthetic stopper <input type="checkbox"/> MCA short <input type="checkbox"/> BVS Longcap <input type="checkbox"/> Other:		
Bottle size: <input type="checkbox"/> 1 l <input type="checkbox"/> 0.75 l <input type="checkbox"/> 0.5 l <input type="checkbox"/> 0.375 l		
Bottle shape: <input type="checkbox"/> Bordeaux <input type="checkbox"/> Burgundy <input type="checkbox"/> Schlegel <input type="checkbox"/> Sparkling wine bottle <input type="checkbox"/> Other:		
Organic seal: <input type="checkbox"/> Bioland <input type="checkbox"/> Demeter <input type="checkbox"/> Naturland <input type="checkbox"/> EU Organic Regulation <input type="checkbox"/> Ecovin <input type="checkbox"/> Other:		
Seeding method: <input type="checkbox"/> Bottle fermentation <input type="checkbox"/> Traditional bottle fermentation <input type="checkbox"/> Tank fermentation <input type="checkbox"/> Transvasation procedure		
GTIN:		

- ✓ Please send the registration form in advance to: bwp@dlg.org or Fax +49 69 24788-132
- ✓ Please enclose a printout of the registration form with the three sample bottles and send them in a break-proof package by the registration deadline:

