



REGISTRATION FORM

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:



TestService

DLG TestService GmbH
Competence Center Food & Beverage
Keyword: Pioneers of Wine
Wöllsteiner Straße 16
55599 Gau-Bickelheim, Germany

Further information:
Sarah Doll
Tel. +49 69 24788-295
bwp@dlg.org