

APPLICATION FOR PARTICIPATION

in the Wine Quality competition

Please fill in (in block letters) an application for each product you wish to enter in the competition and send it in by Monday, 21 May 2018, at the email: info@wineolympawards.com

Company Name:		
Tax ID number	TAX OFFICE:	Street:
		Postal Code:
City:	Telephone:	Mobile:
E-mail:		Website:
Activity:	Contact person:	
Head oenologist:		

I hereby submit for participation the sample described below, in the WINE OLYMP AWARDS 2018 Wine & Spirits Quality Competition.

Having read and understood the regulations of the competition, I hereby declare that:

- I accept the decision of the committee and the drafting of the list with only the awarded samples (the scores of the other samples will not be announced).
- I will deliver by 21/05/2018 at 17.00:
 - 1. Six (6) samples of the products that will compete.
 - 2. I understand that any incomplete forms will disqualify my products from participation in the competition.
 - 3. I consent to the use of the information pertaining to my company for the purposes of the Competition (Directive 196/2003), in the framework of the promotion and dissemination of information inside and outside the European Union and internationally.

COST OF PARTICIPATION

Participation cost € 280 + VAT 24% = €347.20

The cost includes participation of up to four (4) products, e.g. white wine, red wine, rosé wine, sparkling wine.

For any additional product, the cost is 60 €+VAT/product. Participation samples: 6 bottles 500ml or 750ml

PAYMENT METHOD

Deposit in Eurobank account: 00260405440100640532 - IBAN: GR89 0260 4050 0004 4010 0640 532

Date: ___/___/ 2018 Signature/Stamp



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PRODUCT DETAILS		
Code (filled in by the organiser):		
Product name (Greek):		
Brand Name:		
Varietal composition (in order %): 1%	2	% 3%
Vintage (only for PDO, PGI & Varietal) :		
Product value: 0-5 € 5,01-10 € > 10 €		\bigcirc
CLASSIFICATION		
PDO PGI Geographical indication Experimenta	al Varietal O	Without geographical indication
TYPE-CHARACTERISTICS		
White Rose Red		
Den Committee Council Council Council		
Dry Semi-dry Sweet-Sweet	Sweet 🔵	
sparkling Semi - sparkling	Sweet () Method: Tradition:	al O Tank O
		al Tank Resinated Verdea
sparkling Semi - sparkling	Method: Traditional	Resinated Verdea
sparkling Semi - sparkling Orange wine Orange wine	Method: Tradition:	Resinated Verdea
sparkling Semi - sparkling Orange wine Omethod & time of aging (months);	Method: Tradition:	Resinated Verdea
sparkling Semi - sparkling Orange wine Omethod & time of aging (months); Batch quantity; No.	Method: Traditional Wine of tradition: of Batch	Resinated Verdea
sparkling Semi - sparkling Orange wine Omethod & time of aging (months); Batch quantity; DETAILED INFORMATION	Method: Traditional	Resinated Verdea
sparkling Semi - sparkling Orange wine Omethod & time of aging (months); Batch quantity; No. DETAILED INFORMATION Alcoholic content (% vol.)	Method: Traditional	Resinated Verdea
sparkling Semi - sparkling Orange wine Omethod & time of aging (months); Batch quantity; No. DETAILED INFORMATION Alcoholic content (% vol.) Residual sugars (g/L)	Method: Traditional	Resinated Verdea
sparkling Semi - sparkling Wine without sulphites Orange wine Method & time of aging (months); Batch quantity; No. DETAILED INFORMATION Alcoholic content (% vol.) Residual sugars (g/L) Fixed acidity (g/L tartaric acid)	Method: Traditional	Resinated Verdea
sparkling Semi - sparkling Wine without sulphites Orange wine Method & time of aging (months); Batch quantity; No. DETAILED INFORMATION Alcoholic content (% vol.) Residual sugars (g/L) Fixed acidity (g/L tartaric acid) Volatile acidity (g/L acetic acid)	Method: Tradition: Wine of tradition: of Batch	Resinated Verdea
sparkling Semi - sparkling Wine without sulphites Orange wine Method & time of aging (months); Batch quantity; No. DETAILED INFORMATION Alcoholic content (% vol.) Residual sugars (g/L) Fixed acidity (g/L tartaric acid) Volatile acidity (g/L acetic acid) Active acidity (pH)	Method: Tradition: Wine of tradition: of Batch	Resinated Verdea



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ADDITIONAL DOCUMENTS OF PARTICIPATION APPLICATION OF WINES

Description of accompanying document	Yes
Labels 3 pc front	
Labels 3 pc back	
For participation of varietal wines - Certificate of wine classification	
For participation of PDO wines – Decision of PDO classification of wines	
For participation of GDI wines - Certificate of wine classification and decision on numbering of bottles or solemn statement	
For participation of wines without geographical indication - Declaration of production of wines of 2017-2018 period	
For participation of wines with the indications Reserve, Grand Reserve and Cava - Certificate of the above indications	