

Brut Experience 2019
Sparkling Wine International Contest
Application Form



Producer

Company: _____ VAT Number: _____

Address: _____

Postal Code: _____ - _____ Town / City: _____ Country _____

Email: _____ Telephone: _____

Sparkling Wine 1:

Brand _____

Time period on lees before dégorgement _____

Dégorgement date (YYYYMM) _____ Colour _____

Grape Varieties _____

Batch Code _____ Vintage(s) _____

Wine origin and is denomination of origin or geographic origin, if exists _____

Sugar content expressed in glucose + fructose (g/l) _____ Bottle interior pressure at 20°C (bares) _____ Alcohol volume at 20°C (%) _____ Total acidity (meq/l) _____ Volatile acidity (meq/l) _____ Total sulfur dioxide (SO₂) (mg/l) _____ Free sulfur dioxide (SO₂) (mg/l) _____

Sparkling Wine 2:

Brand _____

Time period on lees before dégorgement _____

Dégorgement date (YYYYMM) _____ Colour _____

Grape Varieties _____

Batch Code _____ Vintage(s) _____

Wine origin and is denomination of origin or geographic origin, if exists _____

Sugar content expressed in glucose + fructose (g/l) _____ Bottle interior pressure at 20°C (bares) _____ Alcohol volume at 20°C (%) _____ Total acidity (meq/l) _____ Volatile acidity (meq/l) _____ Total sulfur dioxide (SO₂) (mg/l) _____ Free sulfur dioxide (SO₂) (mg/l) _____

Sparkling Wine 3:

Brand _____

Time period on lees before dégorgement _____

Dégorgement date (YYYYMM) _____ Colour _____

Grape Varieties _____

Batch Code _____ Vintage(s) _____

Wine origin and is denomination of origin or geographic origin, if exists _____

Sugar content expressed in glucose + fructose (g/l) _____ Bottle interior pressure at 20°C (bares) _____ Alcohol volume at 20°C (%) _____ Total acidity (meq/l) _____ Volatile acidity (meq/l) _____ Total sulfur dioxide (SO₂) (mg/l) _____ Free sulfur dioxide (SO₂) (mg/l) _____

Sparkling Wine 4:

Brand _____
 Time period on lees before dégorgement _____
 Dégorgement date (YYYYMM) _____ Colour _____
 Grape Varieties _____
 Batch Code _____ Vintage(s) _____
 Wine origin and is denomination of origin or geographic origin, if exists _____
 Sugar content expressed in glucose + fructose (g/l) _____ Bottle interior pressure at 20°C (bares) _____ Alcohol volume at 20°C (%) _____ Total acidity (meq/l) _____ Volatile acidity (meq/l) _____ Total sulfur dioxide (SO2) (mg/l) _____ Free sulfur dioxide (SO2) (mg/l) _____

Sparkling Wine 5:

Brand _____
 Time period on lees before dégorgement _____
 Dégorgement date (YYYYMM) _____ Colour _____
 Grape Varieties _____
 Batch Code _____ Vintage(s) _____
 Wine origin and is denomination of origin or geographic origin, if exists _____
 Sugar content expressed in glucose + fructose (g/l) _____ Bottle interior pressure at 20°C (bares) _____ Alcohol volume at 20°C (%) _____ Total acidity (meq/l) _____ Volatile acidity (meq/l) _____ Total sulfur dioxide (SO2) (mg/l) _____ Free sulfur dioxide (SO2) (mg/l) _____

REGISTRATION

The registrations are open from **1 to April 30 of 2019**.

For each sparkling wine in competition, must be paid, at the act of registration, 25 euros plus VAT, as defined in Portuguese legislation (23%). For each sample in competition must be also paid, at the act of registration, 50 euros plus VAT as defined in Portuguese legislation.

At the act of registration, and for each wine presented to the competition, at least 4 samples of 75cl must be sent until from **until May 10** to:

Holliday Inn Lisboa Continental

A/C Dina Pereira – Brut Experience
 Rua Laura Alves, 9,
 1069-169 Lisboa

The organization reserves the right not to accept the registration if it is not accompanied by the respective payment. Sending this application form signed implies acceptance of the competition rules.

_____/_____/_____
 Date

 Stamp and Signature