

Brut Experience 2026
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: _____

Number of bottles produced: _____ Production method: _____

Dégorgement date (MMYYYY): _____ Color: _____

Grape Varieties: _____

Batch Code: _____ Vintage(s): _____

Wine origin and its 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: _____

Number of bottles produced: _____ Production method: _____

Dégorgement date (MMYYYY): _____ Color: _____

Grape Varieties: _____

Batch Code: _____ Vintage(s): _____

Wine origin and its 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 _____
Number of bottles produced _____ Production method _____
Dégorgement date (MMYYYY) _____ Color _____
Grape Varieties _____
Batch Code _____ Vintage(s) _____
Wine origin and its 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 _____
Number of bottles produced _____ Production method _____
Dégorgement date (MMYYYY) _____ Color _____
Grape Varieties _____
Batch Code _____ Vintage(s) _____
Wine origin and its 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 _____
Number of bottles produced _____ Production method _____
Dégorgement date (MMYYYY) _____ Color _____
Grape Varieties _____
Batch Code _____ Vintage(s) _____
Wine origin and its 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 until **June 26**.

All producers must pay, at the act of registration, €45 for their registration, plus €95 (1st registration phase, until April 30) or 125€ (2nd registration phase until June 26) for each sparkling wine in the competition. Values plus VAT, as defined in Portuguese legislation (23%).

At the act of registration, and for each wine presented to the competition, 3 samples of 75cl must be sent, between May 2 and June 26, to:

Holliday Inn Lisboa Continental

A/C Brut Experience

Rua Laura Alves, 9

1069-169 Lisboa

PORTUGAL

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