

ENTRANT INFORMATION. COMPANY SUBMITTING THE WINE (for invoicing purposes)

Company Name	Address 1	
Address 2	City	Post Code
State	Country	Telephone
Contact Person	Email	

WINE INFORMATION (Please check category codes on 2nd page)

WINE 1	Producer Name	Full wine name	Country of production
	Region of production	Vintage	Colour (red, white or rosé)
	Category *	Sub-Category **	UK suggested retail price (in £ including VAT)
	Alcohol level %	Residual sugar	Bottle size (ml)
WINE 2	Producer Name	Full wine name	Country of production
	Region of production	Vintage	Colour (red, white or rosé)
	Category *	Sub-Category **	UK suggested retail price (in £ including VAT)
	Alcohol level %	Residual sugar	Bottle size (ml)
WINE 3	Producer Name	Full wine name	Country of production
	Region of production	Vintage	Colour (red, white or rosé)
	Category *	Sub-Category **	UK suggested retail price (in £ including VAT)
	Alcohol level %	Residual sugar	Bottle size (ml)

For additional entries, please make copies of this form and send together.

CREDIT CARD and PAYMENT DETAILS

£75 Pre-registration Price, ends 15 Nov 2017 | £95 from 16 Nov 2017 to 31 Jan 2018
£125 from 1 Feb 2018 to 15 Feb 2018 | £145 from 16 Feb 2018 to 20 Feb 2018

Card Type (MC/Visa/Amex)	Card Number	Exp. Date
Card Holder Name	Card Holder Signature	Security Code
Card Billing Address	City	State
Post Code	Country	

Number of Entries

x £75 = £
(Pre-Registration Offer)

Total Amount Due

Please email completed form to
entry@londonwinecompetition.com

***WINE CATEGORIES and **SUB-CATEGORIES**

STILL WINES

1. VINTAGE / NON VINTAGE WINES

(white, rosé, red)

- a. Dry
- b. Medium
- c. Sweet
- d. Eiswein/Icewine
- e. Botrytis
- f. Wine based drinks
 - i) Fruit Flavoured
 - ii) Confectionary Flavoured
 - iii) Other Flavoured
- g. Organic/Biodynamic

SPARKLING WINES

2. CHAMPAGNE (white, rosé)

- a. Zero Dosage
- b. Ultra Brut
- c. Brut
- d. Extra Dry
- e. Sec
- f. Demi-Sec
- g. Doux
 - i) Non Vintage
 - ii) Vintage
 - iii) Prestige Cuvée

3. CAVA

- a. Brut Nature
- b. Extra Brut
- c. Brut
- d. Extra Dry
- e. Dry
- f. Demi-Sec
- g. Sweet
 - i) Cava
 - ii) Reserva
 - iii) Gran Reserva

4. PROSECCO

- a. Prosecco DOC
- b. Prosecco di Treviso/Trieste

- c. Asolo Prosecco DOCG
- d. Conegliano – Valdobbiadene DOCG

- e. Valdobbiadene Superiore di Cartizze DOCG
 - i) Frizzante/Spumante Superiore
 - ii) Brut
 - iii) Extra Dry
 - iv) Dry
 - v) Demi-Sec

5. BOTTLE FERMENTED SPARKLING WINE (white, rosé, red)

- a. Dry
- b. Medium
- c. Sweet

6. TANK FERMENTED SPARKLING WINE (white, rosé, red)

- a. Extra Dry
- b. Dry
- c. Medium
- d. Sweet

7. LIGHTLY SPARKLING / PERLÉ

- a. Dry
- b. Medium
- c. Sweet

FORTIFIED LIQUEUR WINES

8. MADEIRA

- a. Sercial and other dry styles
- b. Verdelho and other medium dry styles
- c. Bual and other medium sweet styles
- d. Malmsey and other sweet styles

9. PORT

- a. White
- b. Pink
- c. Ruby
- d. Tawny

- e. Aged Tawny
- f. Reserve
- g. Crusted
- h. Late Bottled Vintage
- i. Single Quinta Vintage
- j. Colheita
- k. Vintage

10. SHERRY

- a. Fino
- b. Manzanilla
- c. Manzanilla Pasada
- d. Amontillado
- e. Medium Sherry
- f. Palo Cortado
- g. Oloroso
- h. Cream
- i. Pale Cream
- j. Pedro Ximenez
- k. Other

11. VERMOUTH & OTHER AROMATISED WINES

12. WORLDWIDE FORTIFIED WINE / VIN DE LIQUEUR

- a. White (dry)
- b. White (sweet)
- c. Red (wood aged)
- d. Red (bottle aged)

RICE WINE

13. SAKE (judged by country)

- a. Ginjo / Daiginjo
- b. Junmai Ginjo/Junmai Daiginjo
- c. Junmai-shu
- d. Honjozo
- e. Futsuu-shu
- f. Sparkling
- g. Nigori Sake
- h. Koshu (aged sake)
- i. Traditional shubo making
 - Kimoto / Yamahai