

WINE INFORMATION FORM

※Please make additional copies of the form for each item. Thank you !

※Please fill in this form clearly with "Block and Capital letters" Special characters and Special symbols are not available for this registration.

● Entry Company Name

No. / Total item number

Caution: Please fill in this form carefully - the information provided will be disclosed in case the item is awarded

● Wine Category

- | | | | | |
|--|--|---|-------------------------------|--------------------------------|
| <input type="checkbox"/> 1. Still Red Wine | <input type="checkbox"/> 4. Sparkling Wine and Semi Sparkling Wine | (<input type="checkbox"/> White | <input type="checkbox"/> Rose | <input type="checkbox"/> Red) |
| <input type="checkbox"/> 2. Still White Wine | <input type="checkbox"/> 5. Sweet Wine (Residual Sugar 45g/ℓ and over) | (<input type="checkbox"/> White | <input type="checkbox"/> Rose | <input type="checkbox"/> Red) |
| <input type="checkbox"/> 3. Still Rose Wine | <input type="checkbox"/> 6. Fortified Wine | <input type="checkbox"/> 7. Orange Wine | | |

● Winery or Brand Name

● Wine Name

● Vintage

N.V.

Vintage (Year)

● Country

● Region

● Classification(from a list)

No.

● Appellation

● Principal grape varieties (in descending order of the ratio)

1st	%	Grape variety:
2nd	%	Grape variety:
3rd	%	Grape variety:
4th	%	Grape variety:

● Alcohol by volume

_____ %

- Low Alcohol Wine
 Non-alcoholic Wine

● Bottle Size

_____ mℓ

● Residual Sugar

Still Wine

Sparkling Wine and Semi Sparkling Wine

Sweet Wine

Fortified

- Less than 4g/ℓ
 Over than 4g/ℓ
exact figure
(_____ g/ℓ)

- Brut Nature
 Extra Brut
 Brut
 Extra Dry

- Dry (Sec)
 Semi-Dry (Demi-Sec)
 Sweet (Doux)

(45g/ℓ and over)
exact figure
(_____ g/ℓ)

exact figure
(_____ g/ℓ)

● Maturation method

Barrique

Unoaked

Other (_____)

Unknown

★ In case the wine is produced by a woman wine maker, please mention her name intended for selecting "The Best Woman Winemaker".

● Name

(Woman wine maker only)

Ms.

● Sparkling

- Traditional method
 Chaemat method
 Carbonated
 Other(_____)
 Unknown

● BIO/SUSTAINABLE

- BIODYNAMIC
 BIOLOGIC
 CARBON NEUTRAL
 HEV
 LUTTE RAISONNÉE
 NON SULFITES ADDED

- ORGANIC
 SUSTAINABLE
 VEGAN
 OTHERS
 NA

● Other Information

- Wine Technical Sheet Attached
 Bottle Photo Attached(Please attach if possible)
 Other Information
Your web site: _____

● Do you have a Japanese Importer?

Yes

No

1. If Yes, please complete below.

Japanese Importer Name

Contact Name

Contact Tel

Contact e-mail

Retail Price in Japan (JPY)

2. If No, please complete below.

FOB export price (750mℓ)
(USD/EUR)

Local Retail Price
in your country's market
(USD/EUR)

e-mail : entry@sakuraaward.com

WINE INFORMATION FORM

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● Entry Company Name

No. 1 / 8 Total item number

SAKURA WINE AWARDS CO., LTD.

Caution: Please fill in this form carefully - the information provided will be disclosed in case the item is awarded

● Wine Category

1. Still Red Wine 4. Sparkling Wine and Semi Sparkling Wine (White Rose Red)
 2. Still White Wine 5. Sweet Wine (Residual Sugar 45g/ℓ and over) (White Rose Red)
 3. Still Rose Wine 6. Fortified Wine

● Winery or Brand Name

SAKURA WINERY

● Wine Name

SAKURA CREMANT DE LOIRE ROSE

● Vintage

N.V.

Vintage (Year)

● Country

FRANCE

● Region

VAL DE LOIRE

● Classification(from a list)

No. **17**

● Appellation

CREMANT DE LOIRE

● Principal grape varieties (in descending order of the ratio)

1st	50 %	Grape variety: CABERNET FRANC
2nd	40 %	Grape variety: PINOT NOIR
3rd	10 %	Grape variety: CHARDONNAY
4th	%	Grape variety:

● Alcohol by volume

12.5 %

● Bottle Size

750 ml

● Residual Sugar

Still Wine

- Less than 4g/ℓ
 Over than 4g/ℓ
 exact figure
 (g/ℓ)

Sparkling Wine and Semi Sparkling Wine

- Brut Nature Dry (Sec)
 Extra Brut Semi-Dry (Demi-Sec)
 Brut Sweet (Doux)
 Extra Dry

Sweet Wine

- (45g/ℓ and over)
 exact figure
 (g/ℓ)

Fortified

- exact figure
 (g/ℓ)

● Maturation method

Barrique

Unoaked

Other ()

Unknown

★ In case the wine is produced by a woman wine maker, please mention her name intended for selecting "The Best Woman Winemaker".

● Name

(Woman wine maker only)

Ms. **MARIE ARON**

● Sparkling

- Traditional method
 Chaemat method
 Other()
 Unknown

● BIO/SUSTAINABLE

- BIODYNAMIC
 BIOLOGIC
 CARBON NEUTRAL
 HEV
 LUTTE RAISONNÉE
 NON SULFITES ADDED

- ORGANIC
 SUSTAINABLE
 VEGAN
 OTHERS
 NA

● その他の情報

- Wine Technical Sheet Attached
 Other Information
 Your web site:

● Do you have a Japanese Importer?

Yes

No

1. If Yes, please complete below.

Japanese Importer Name

WINE AND WINE CULTURE CO., LTD.

Contact Name

Ms. SAKURA NIHON

Contact Tel

+81-3-6229-1727

Contact e-mail

s.nihon@wincle.xxx.com

Retail Price in Japan (JPY)

¥3,000

2. If No, please complete below.

FOB export price (750mℓ)
(USD/EUR)

€ 5.00

Local Retail Price
in your country's market
(USD/EUR)

e-mail : entry@sakuraaward.com