ENTRY DEADLINE

February 28th 2025

Award Announcement Week of March 17th, 2025

ENTRY FORM 2025 Berlin International Wine Competition

STATE:

PLEASE PRINT OR TYPE CLEARLY Use separate entry form for products in different categories

Company Contact and Registration Info Please be sure to include contact name and phone number COMPANY NAME:

FAX:

STREET	ADDRESS:

CITY:

..

TELEPHONE: (INCLUDE COUNTRY + AREA CODE)

CONTACT NAME:

CONTACT TELEPHONE:

CONTACT EMAIL ADDRESS:

ZIP/POSTAL CODE:

COUNTRY:

4 ENTRIES PER FORM

For additional entries please make copies of this form.

Please visit:

www.berlininternationalwinecompetition.com for PDF copies of this form, rules, category codes and additional information.

BIWC is not responsible for import/duty fees. Any material handling charges incurred as costs for submission will be billed back to entrant at cost. No Wine will be judged with outstanding fees to BIWC and or Customs Broker.

Please retain a copy of all entry materials for your files.



FOR MORE INFORMATION

Submissions +49 30 21782516 Mobile USA 2017477111 Whatsapp +12017477111 Email: adam.l@berlinintlcomp.com

CATEGORY CODE:	PRODUCT NAME:			AGE:	
REGION OR TYPE:	COUNTRY OF ORIGIN:	ALCOHOL %:	BOTTLE SIZE (ML)	RETAIL PRICE	
CATEGORY CODE:	PRODUCT NAME:			AGE:	
REGION OR TYPE:	COUNTRY OF ORIGIN:	ALCOHOL %:	BOTTLE SIZE (ML)	RETAIL PRICE	
CATEGORY CODE:	PRODUCT NAME:			AGE:	
REGION OR TYPE:	COUNTRY OF ORIGIN:	ALCOHOL %:	BOTTLE SIZE (ML)	RETAIL PRICE	
CATEGORY CODE:	PRODUCT NAME:			AGE:	
REGION OR TYPE:	COUNTRY OF ORIGIN:	ALCOHOL %:	BOTTLE SIZE (ML)	RETAIL PRICE	
Pack samples : Ship to :	(3) 750, 700, 500, or 333ml I Clearly mark 'Sample Materia EORI ON BOX AND INVOICE MyPlace - SelfStorage C/O Kaufmannsladen 3619 Ellen-Epstein-Stasse 2 10559 Berlin Germany EORI # DE59539316135431	al - Not For Resale - Gla			
Payment Instruction					
NCLUDE COPY OF T	HIS FORM IN SHIPMENT:		r		
NUMBER OF	x €100 12/1/24 - 2/14/25, 100 2/15 - 2/21, 115	Euros ea.	€ TOTAL AMOUNT DUE		
ENTRIES CARD TYPE: (MC/VISA/AN	2/22 - 2/28, 125 MEX) CARD NUMBER	Euros ea.	Please add \$15 for Wir EXP. DATE:	\$15 for Wire-Transfer EXP. DATE:	
NAME ON FACE OF CARE):		SECURITY	CID	
BILLING ADDRESS OF CA	RD: CITY:	STATE:	ZIP:		

SIGNATURE OF CARD HOLDER:

FOR PAYMENT BY WIRE: Contact Adam Levy at adam.l@berlinintlcomp.com

TITLE OR POSITION:

CONTACT CELL:

MAIN CORPORATE WEBSITE:

PRICING BANDS: A=\$15 and Lower | B= \$15.01 to 30.00 | C= \$30.01 to 44.99 | D=\$45 and up

600		lush Wines, Blended
601.1		lush Wines, Varietals
603.1		Ion Vinifera Blush or Rose
606 607		ose, Non-Varietal Label – 0 – .7% residual sugar osé, Non-Varietal .71% and above residual sugar
504	Dessert, Late Harvest, Sweet (Non-Fortified)	
504 504.2	Dessert, Late Harvest, Sweet (Non-Fortified)	
504.2	Dessert, Late Harvest, Sweet (Non-Fortified)	
504.5 505	Dessert, Late Harvest, Sweet (Non-Fortified)	
506	Dessert, Late Harvest, Sweet (Non-Fortified)	
507	Dessert, Late Harvest, Sweet (Non-Fortified)	
508	Dessert, Late Harvest, Sweet (Non-Fortified)	
509	Dessert, Late Harvest, Sweet (Non-Fortified)	5 5
511	Dessert, Late Harvest, Sweet (Non-Fortified)	
514	Dessert, Late Harvest, Sweet (Non-Fortified)	
		and above residual sugar
514.1	Dessert, Late Harvest, Sweet (Non-Fortified)	All Other Red Varietal Late Harvest Wines not listed 6.1% and
		above residual sugar
514.2	Dessert, Late Harvest, Sweet (Non-Fortified)	All Other Non Vinifera White Varietal Late Harvest Wines not
		listed 6.1% and above residual sugar
514.3	Dessert, Late Harvest, Sweet (Non-Fortified)	
		listed 6.1% and above residual sugar
515	Dessert, Late Harvest, Sweet (Non-Fortified)	
515.1	Dessert, Late Harvest, Sweet (Non-Fortified)	5
006	Fortified Wines Port, Ruby - Traditiona	
006.1		n traditional grape varieties
007	Fortified Wines Port, Vintage - Traditic	han traditional grape varieties
007.1 008	Fortified Wines Port, Vintage – Other t Fortified Wines Port, Tawny – Tradition	
008		an traditional grape varieties
009	Fortified Wines Port, Vintage - Varieta	
010	Fortified Wines Port, white traditional	
011		age - Traditional grape varieties
012	Fortified Wines Sherry, Non Flor - Trad	
012.1		er than traditional grape varieties
013		- Traditional grape varieties
013.1		- Other than traditional grape varieties
014	Fortified Wines Sherry, Sweet - Traditi	onal grape varieties
014.1		than traditional grape varieties
015	Fortified Wines Sherry, Flor, Dry - Trad	
015.1		er than traditional grape varieties
016		weet - Traditional grape varieties
016.1		weet - Other than traditional grape varieties
017		aditional grape varieties
017.1		ther than traditional grape varieties
018 018.1	Fortified Wines Fortified Dessert Wine, Fortified Wines Fortified Dessert Wine,	
900	Kosher Kosher	Πανοιτα
900 800	Natural Fruit Wines and Flavored Wines	Cider
800	Natural Fruit Wines and Flavored Wines	Cider, Flavored
802	Natural Fruit Wines and Flavored Wines	Cider, Iced
803	Natural Fruit Wines and Flavored Wines	Cider, Iced, Flavored
804	Natural Fruit Wines and Flavored Wines	Cider, Fortified
813	Natural Fruit Wines and Flavored Wines	Fruit Wines
813.1	Natural Fruit Wines and Flavored Wines	Flavored Fruit Wine
813.2	Natural Fruit Wines and Flavored Wines	Fruit Wine, Carbonated
813.3	Natural Fruit Wines and Flavored Wines	Fruit Flavored Grape Wine
813.4	Natural Fruit Wines and Flavored Wines	Fruit Wine, Iced
813.5	Natural Fruit Wines and Flavored Wines	Fruit Wine, Dessert Style
814	Natural Fruit Wines and Flavored Wines	Flavored Wine, Carbonated
815	Natural Fruit Wines and Flavored Wines	Honey (mead)
815.2	Natural Fruit Wines and Flavored Wines	Honey and Fruit Wine
819	Natural Fruit Wines and Flavored Wines	Rice Wine - Flavored
819.1	Natural Fruit Wines and Flavored Wines	Rice Wine, Carbonated

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001		
821 303	Natural Fruit Wines a Red Table Wines	and Flavored Wines Sake (Traditional) Barbera
305	Red Table Wines	Cabernet Franc
310.1	Red Table Wines	Cabernet Sauvignon \$20.00 and lower
310.2	Red Table Wines	Cabernet Sauvignon \$20.01 - \$40.00
310.3	Red Table Wines	Cabernet Sauvignon \$40.01 and higher
312	Red Table Wines	Carmenere
313	Red Table Wines	Dolcetto
315	Red Table Wines	Dry Red Table Blends, Asia
315.1	Red Table Wines	Dry Red Table Blends, Eastern Europe
315.2	Red Table Wines	Dry Red Table Blends, France
315.3	Red Table Wines	Dry Red Table Blends, Italy
315.5	Red Table Wines	Dry Red Table Blends, Portugal
315.7	Red Table Wines	Dry Red Table Blends, Other
320	Red Table Wines	Gamay Noir
325	Red Table Wines	Grenache
330	Red Table Wines	Malbec
340.1	Red Table Wines	Merlot \$20.00 and lower
340.2	Red Table Wines	Merlot \$20.01 and higher
345	Red Table Wines	Mourvedre/Monastrell
347	Red Table Wines	Nebbiolo
350	Red Table Wines	Petit Verdot
352	Red Table Wines	Petit Sirah
355	Red Table Wines	Pinot Noir \$30.00 and lower
355.2	Red Table Wines	Pinot Noir \$30.01 and higher
356.1	Red Table Wines	Red Meritage or Bordeaux Style Blend \$35.00 and lower
356.2	Red Table Wines	Red Meritage or Bordeaux Blend \$35.01 and higher
358	Red Table Wines	Red Rhone Style Blend
359	Red Table Wines	Red Venetian Style Blend
359.1 360	Red Table Wines	Red Italian Blends (Non Venetian style)
360.1	Red Table Wines Red Table Wines	Rioja DOCa Crianza Rioja DOCa Reserva
360.1	Red Table Wines	Rioja DOCa Gran Reserva
361.2	Red Table Wines	Spain DO Crianza
361.3	Red Table Wines	Spain DO Changa Spain DO Reserva
363	Red Table Wines	Sangiovese
364	Red Table Wines	Syrah/Shiraz, non Vintage
364.1	Red Table Wines	Syrah/Shiraz \$20.00 and lower
364.2	Red Table Wines	Syrah/Shiraz \$20.01 - \$40.00
364.3	Red Table Wines	Syrah/Shiraz \$40.01 and higher
368	Red Table Wines	Tempranillo
369	Red Table Wines	Touriga Nacional
371	Red Table Wines	Zinfandel
380	Red Table Wines	All Other Red Varietal Wines not otherwise listed
390	Red Table Wines	Non Vinifera Red Varietals 0 to 2.0% residual sugar
390.1	Red Table Wines	Non Vinifera Red Varietals – 2.1–6.0% residual sugar
390.2	Red Table Wines	Non Vinifera Red Blends
395	Red Table Wines	Sweet Red Table Varietals & Blends Over 1% rs
702	Soft Table Wines Und	
703	Soft Table Wines Und	5
710	Soft Table Wines Und	
711	Soft Table Wines Und	
224		k or Charmat Process) Blanc de Blancs - Traditional grape varieties (Charmat Process)
225		k or Charmat Process) Blanc de Noirs - Traditional grape varieties (Charmat Process)
226		k or Charmat Process) Natural - 05% residual sugar (Charmat Process) k or Charmat Process) Brut51 - 1.5% residual sugar (Charmat Process)
227 228		k or Charmat Process) Brut – .51 – 1.5% residual sugar (Charmat Process) k or Charmat Process) Extra Dry – 1.51 – 2.5% residual sugar (Charmat Process)
228		k or Charmat Process) Dry – 1.51 – 2.5% residual sugar (Charmat Process) Dry – 2.51 – 3.5% residual sugar (Charmat Process)
229		k or Charmat Process) Dry – 2.51 – 3.5% residual sugar (Charmat Process) k or Charmat Process) Sec or Demi-Sec – 3.51– 5.0% residual sugar (Charmat Process)
230		k or Charmat Process) Doux, Dulce, Sweet 5.0 % + rs
230.1		k or Charmat Process) Sparkling Blush/Rose (Charmat Process)
232.2		k or Charmat Process) Sparking Bouge (Charmat Process)
232.6		k or Charmat Process) Prosecco (Charmat Process)
233		k or Charmat Process) Sparkling Muscat (Charmat Process)
	1 5	· · · · · · · · · · · · · · · · · · ·

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235	Sparkling Wines (Bul	k or Charmat Process)	Semi Sparkling Muscat	
240			Semi-Sparkling Red (Charma	t Process)
241			Semi-Sparkling White (Charn	
250			Sparkling Flavored Wine	, ,
252			Sparkling Fruit Wines (Charm	nat Process)
258			Carbonated White	
259			Carbonated Rose	
260			Carbonated Red	
				en Vintere Traditional Variation
201		n-Vintage Methode Champend		on Vintage, Traditional Varieties
202		n-Vintage Methode Champend		n Vintage, Traditional Varieties
203		n-Vintage Methode Champend		Non Vintage - Traditional Varieties
203.1		n-Vintage Methode Champend		ge 0 – .5% Other than Traditional Varieties
204		n-Vintage Methode Champend		Non Vintage, Traditional Varieties
204.1		n-Vintage Methode Champend		Non Vintage, Other than Traditional Varieties
205	Sparkling Wines (Nor	n-Vintage Methode Champend	bise) Extra Dry Non Vin	tage 1.51 – 2.5% rs Traditional Varieties
205.1	Sparkling Wines (Nor	n-Vintage Methode Champene	bise) Extra Dry Non Vin	tage 1.51 – 2.5% rs Other than Traditional Varieties
206	Sparkling Wines (Nor	n-Vintage Methode Champend	bise) Dry Non Vintage 2	2.51 – 5% rs, Traditional Varieties
206.1	Sparkling Wines (Nor	n-Vintage Methode Champend	bise) Dry Non Vintage 2	2.51 – 5% rs, Other than Traditional Varieties
207	Sparkling Wines (Nor	n-Vintage Methode Champend	bise) Sec or Demi-Sec N	Jon Vintage
210		n-Vintage Methode Champend		Itage
210.2		n-Vintage Methode Champend		
211		n-Vintage Methode Champend		
213		tage, Methode Champenoise)	Blanc de Blancs Vintag	
214		tage, Methode Champenoise)	Blanc de Noirs Vintage,	
215		tage, Methode Champenoise)	Natural Vintage, Traditi	
215.1		tage, Methode Champenoise)		than Traditional Varieties
216		tage, Methode Champenoise)	Brut Vintage, Tradition	
216.1		tage, Methode Champenoise)	Brut Vintage, Other tha	
216.2		tage, Methode Champenoise)	Dry Vintage, Traditional	
216.2		tage, Methode Champenoise)	Dry Vintage, Other that	
210.5				
217		tage, Methode Champenoise)	Brut Vintage Rose, Trac	
		tage, Methode Champenoise)	Brut Rose Other than T	rautional varieties
219		tage, Methode Champenoise)	Rouge, Vintage	
220		tage, Methode Champenoise)		orged – Traditional grape varieties
219	Sparkling wines (vin	tage, Dated 5 years or Older, I	vietnode Champeholsej	Blanc de Blancs Vintage 2011 and later,
000				Traditional Varieties
220	Sparkling Wines (Vin	tage, Dated 5 years or Older, I	vietnode Champenoisej	Blanc de Noirs Vintage 2011 and later,
0.01				Traditional Varieties
221	Sparkling Wines (Vin	tage, Dated 5 years or Older, I	viethode Champehoisej	Natural Vintage, 2011 and later,
				Traditional Varieties
221.1	Sparkling Wines (Vin	tage, Dated 5 years or Older, I	Methode Champenoise)	Natural Vintage, 2011 and later,
	- · · · · · · · · · · · · · · · · · · ·			Other than traditional Varieties
222	Sparkling Wines (Vin	tage, Dated 5 years or Older, I	Methode Champenoise)	Brut Vintage, 2011 and later,
				Traditional Varieties
222.1	Sparkling Wines (Vin	tage, Dated 5 years or Older, I	Methode Champenoise)	Brut Vintage, 2011 and later,
				Other than Traditional Varieties
223	Sparkling Wines (Vin	tage, Dated 5 years or Older, I	Methode Champenoise)	Brut Rose, Vintage 2011 and later,
				Traditional Varieties
224	Sparkling Wines (Vin	tage, Dated 5 years or Older, I	Methode Champenoise)	Brut Vintage Rose 2011 and later,
				Non Traditional Varieties
401	White Table Wine	Albarino		
405	White Table Wine	Chardonnay		
415	White Table Wine	Chenin Blanc - 0 to 1.0% resid	dual sugar	
415.1	White Table Wine	Chenin Blanc - 1.1 - 3.0% resi	dual sugar	
420	White Table Wine	Furmint		
425	White Table Wine	Gewürztraminer – 0 to .70% r	S	
425.1	White Table Wine	Gewürztraminer – .71 – 3.0%	residual sugar	
425.2	White Table Wine	Gewürztraminer - 3.1 - 6.0%		
430	White Table Wine	Gruener Veltliner	5	
440	White Table Wine	Muscat of Alexandria		
450	White Table Wine	Muscat 07% residual sugar		
450.1	White Table Wine	Muscat .71 – 3.0% residual sugar		
450.2	White Table Wine	Muscat 3.1 – 6.0% residual su		
455	White Table Wine	Pinot Blanc	·····	
	c fuore mile	. mot brane		

For more information or questions please contact Adam Levy • Call +49 32221094693 • Email adam.l@berlinintlcomp.com

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457 460 460.1 460.2	White Table Wine White Table Wine White Table Wine White Table Wine	Pinot Gris Riesling 0 – .70 % residual sugar Riesling .71 – 3.0% residual sugar Riesling 3.1 – 6.0 % residual sugar
460.2	White Table Wine	Riesling
463	White Table Wine	Sauvignon Blanc, Dry
469	White Table Wine	Semillon, Dry
470	White Table Wine	Viognier
475	White Table Wine	White Meritage
478	White Table Wine	White Rhone blends
480.1	White Table Wine	White Table Blends (Other), 070 % RS
480.2	White Table Wine	White Table Wine Blends 0.71 – 3.0% rs
480.3	White Table Wine	White Table Wine Blends 3.1 - 6.0% rs
485.1	White Table Wine	Non Vinifera/Vinifera Blends where no one single varietal is 75% or more of the blend
485.2	White Table Wine	Non Vinifera White Blends
485.3	White Table Wine	Non-Vinifera Varietal Wines not otherwise listed
490	White Table Wine	All Other White Varietal Wines not otherwise listed - 07% residual sugar
490.1	White Table Wine	All Other White Varietal Wines not otherwise listed71 - 3.0% residual sugar
490.2	White Table Wine	All Other White Varietal Wines not otherwise listed – 3.1% – 6–0% residual sugar. Also see Late Harvest category.
495	White Table Wine	Sweet White Table Blends Up to 6% rs

SUBMISSION TO THE ORGANIC WINE SECTION

Only if the wine you are submitting is Certified Organic, Certified Biodynamic and or Natural or Natural Biodynamic.

Please email us or provide us a copy in your shipment of your certification if you are submitting your wine in the Certified Organic or Certified Biodynamic categories.

You may not submit the same wine in multiple categories.

ONLY (4) ENTRIES PER FORM

YOU MAY SUBMIT MULTIPLE FORMS. THERE IS NO LIMIT TO HOW MANY WINES YOU MAY SUBMIT. For additional entries please make copies or download additional forms from our website.

(3) 750ml (or similar) bottles for each entry with a copy of this entry form.

Include the submission form with the shipment.

If submitting online please add the submission form into the shipment.

You may include the payment and payment info inside the shipment.

PLEASE VISIT: www.berlinspiritscompetition.com

for PDF copies of this form, rules, category codes and additional information.

BIWC is not responsible for import/duty fees and must be paid in full before start of the competition. Any material handling charges incurred as costs for submission will be billed back to entrant at cost. Please retain a copy of all entry materials for your files.

