

RegentPreis



Award and Test Regulations Valid from 1.1.2013

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Julius Kühn-Institut
Federal Research Centre for Cultivated Plants (JKI),
Institute for Grapevine Breeding Geilweilerhof

in cooperation

with DLG TestService GmbH

1 Objective and sphere of competence

The RegentPreis indicates high-quality products produced from the REGENT grape cultivar and thus promotes the quality, the sales and the competitiveness of the producers.

The award is owned by the Julius Kühn-Institut - Federal Research Centre for Cultivated Plants (JKI), Erwin-Baur-Strasse 27, D-06484 Quedlinburg, Germany. The quality test is conducted by DLG Test-Service GmbH (Organizer). The registered office of the Organizer is at Competence Center Food & Beverage, Wöllsteiner Straße 16, D-55599 Gau-Bickelheim, Germany. The quality test consists of a sensory test and, as required, a chemical/physical examination of random samples. The Test Director is responsible for the technical management of the test.

2 Participants (applicants)

All natural and legal persons from the production and trade sectors are entitled to participate. The applicants bear sole responsibility for the products submitted observing the legal provisions and the provisions for awards.

3 Admission

Ready-for-use vintage wines, vintage sparkling wines and vintage semi-sparkling wines as well as wines with geographical origin are admitted.

The products must satisfy the current national statutory provisions of the country of origin and the German and European statutory provisions required for bringing into circulation by way of trade in their latest valid versions.

3.1 Vintages

Products from all vintages and also without vintage information can be submitted.

3.2 Grape cultivars

The products registered must consist at least 85% (without taking the sweet reserve into consideration) of the Regent grape cultivar.

3.3 Bottle stocks

For German products the minimum quantities in accordance with Paragraph 3 § 30 Wine Regulation [WeinVO] (vintage wines 1,000 l, Kabinett and Spätlese 400 l, Auslese 200 l, Beerenauslese, Trockenbeerenauslese and ice wine 100 l) apply. For all other products there must be stocks of at least 600 l at the time of testing.

3.4 Number of bottles

The entire bottling lot of a lot number must always be registered.

3.5 Partial quantities

Presentation of the bottling of partial quantities is allowed.

On registering the samples the complete homogenous quantity and the quantity of the first partial bottling must be reported.

For each partial quantity bottled, chemical/physical analyses by an admitted (acc. to § 23 Wine Regulation [WeinVO]) or accredited laboratory permitting clear identification of the product must be available (see Number 5 Annex 10 Wine Regulation [WeinVO]).

The award may only be used for subsequent partial quantities bottled if these are bottled within three months after granting of the award.

Each partial quantity bottled must be reported to the Organizer.

3.6 More than one product with the same designation

If the applicant registers more than one product with the same designation, the individual products must always have been produced and stored separately and bear lot designations. Wines with an identical analysis will only be admitted once.

3.7 Multiple registrations

A product may be registered repeatedly for a RegentPreis award. However, products submitted repeatedly will only be granted a renewed award if they achieve at least the same or a higher score than in a preceding test competition.

3.8 Number of products registered

Participants may register any number of products.

4 Registration procedure

A completed registration form with all the necessary data must be submitted for each sample and partial quantity bottled. In the event of incomplete data, DLG TestService GmbH reserves the right to exclude the sample from the competition. The product data on the registration form may be used in all publications, certificates and awards.

5 Test dates

The awards are granted on two test dates, one in the spring and one in the autumn. The test dates and the deadlines for registrations will be announced by DLG TestService GmbH.

6 Shipping of samples

Three fully labeled and packed bottles with the completed registration form are to be supplied for each product registered. The participant has no claim to reimbursement and compensation for samples submitted/drawn, including empties and packing. Only samples delivered customs-cleared and carriage-paid to the Organizer's address will be accepted.

Delivery address for samples:

**DLG TestService GmbH
RegentPreis
Competence Center Food & Beverage,
Wöllsteiner Straße 16,
D-55599 Gau-Bickelheim
GERMANY**

7 Fees

A test fee of € 70.- will be charged for each product registered. In addition, the costs of any laboratory tests necessary will be billed to the applicant.

A nominal charge of Cent 2.5 per labeled bottle will be charged for the use of the award symbol printed on the label on the bottle.

Self-adhesive award labels are obtainable via the Organizer. These cost €60.-/1000 labels incl. the nominal charge.

For applicants from Germany, all fees are net amounts to which the statutory value-added tax (VAT) applicable at the time of delivery of the service is added.

8 Sensory testing

8.1 Testers

DLG TestService GmbH forms neutral, independent test commissions for sensory assessment of the quality of the samples submitted. These commissions consist of at least four experts (testers). The testers must hold the DLG Sensory Tester Permit for Wine & Sparkling Wine or a comparable qualification. The experts come from the wine sector and related areas and are selected and deployed by DLG TestService GmbH on the basis of their knowledge, capabilities and experience

8.2 Presentation of samples and evaluation

The products are assessed on the basis of the DLG 5-point scheme® for wines and sparkling wines. They are arranged for tasting in accordance with their product type, product category, origin, quality classification and flavour and are tasted masked. Special product groups (e.g. dessert wines) can be tasted by a separate tester group in each case. The testers can be provided with analysis data during testing. The results of a tester group's evaluation of the sample comprise the overall score and where applicable (in the event of rejection) the associated description of properties or the reasons.

9 Chemical/physical analyses

Any chemical/physical examinations for the purpose of checking the identity will be conducted in an accredited laboratory.

10 Awards

The following awards are granted:

- Gold
- Silver
- Bronze

The "GOLD" award is granted if the product achieves a final score of 4.5 or more in the sensory test.

The "SILVER" award is granted if the product does not achieve the above award, but reaches a final score of 4.0 or more in the sensory test.

The "BRONZE" award is granted if the product does not achieve the above awards, but reaches a final score of 3.5 or more in the sensory test.

The applicant receives an award certificate and a test report for each award-winning product. The award is granted subject to reservations.

11 Awards of Honour

An Award of Honour can be presented for particularly good overall performance by participants. The Awards of Honour are granted in three classes to the applicant with the highest average score.

All the products tested per participant in the current year are considered in the calculations for the Award of Honour. The current year is defined as the period of 12 months from the deadline for registrations for the spring test.

The award quota of an applicant must be above the average in his group.

The overall performance of the participant must reach on average at least 3.5 points in accordance with the DLG 5-point scheme®.

A product can only be considered once in the evaluation for the Award of Honour, even if it is registered for testing over several years.

Products rejected due to a "cork-like note" are not considered in the calculations for the Award of Honour.

In the event of a tie in the calculations for the Award of Honour, further Awards of Honour can be granted.

11.1 Classes of the Awards of Honour

- Winegrower cooperatives, wine cellars and other applicants
- Producer holdings with a vine yielding area of more than 10 ha
- Producer holdings with a vine yielding area of 10 ha and less

Producer holdings are considered to be holdings in the meaning of § 38 Paragraph 4 Number 1 Wine Regulation [WeinVO] (Article 56 Paragraph 2 Letter b of Regulation (EC) No. 607/2009).

12 Advertising with awards achieved

Advertising on the registered lot is possible immediately after receipt of the award certificate.

The advertising is voluntary and admissible with:

- 1.) the award symbol on the product,
- 2.) the award symbol and textual references in the advertising and texts in direct connection with the product.

The symbol may not be used outside the said options.

12.1 Affixing the award symbols

The award symbols can be

- 1.) stuck on the bottle as labels or
- 2.) printed directly in the bottle labels (own labels).

Self-adhesive labels can be procured from DLG TestService GmbH.

The Organizer will provide participants with binding artwork in electronic form for printing the award symbol on their own labels. The award symbol must be shown with a minimum diameter of 28 mm in all forms of display. Deviations from the colour specifications are not allowed.

12.2 Publications

Products that win a RegentPreis award are published on the internet platform www.regent-forum.de. They may also be published on the websites of the Julius Kühn-Institut - Federal Research Centre for Cultivated Plants) (JKI) and DLG TestService GmbH.

12.3 Ban on misleading

In advertising and promotional measures care must be taken to ensure that everything that could give rise to misleading descriptions is avoided. The participant bears sole responsibility for this.

13 Claims for damages

Claims for damages in connection with the issue of awards are ruled out.

14 Exclusion or withdrawal of the award

Incorrect or incomplete data will exclude the subject product from the procedure.

The award can be withdrawn if the participant contravenes these Test Regulations.

The Organizer is entitled to check the accuracy of the data supplied by the participant on registration by studying the cellar records and other business papers.

15 Monitoring

To check the quality and the use of the award on the product make-up, the Organizer may draw or require up to six further sample bottles of award-winning lots unannounced from the applicant. The test can consist of a sensory, chemical/physical and/or labeling-law examination. If the supplementary test reveals an infringement of these Test Regulations or statutory rules, the costs of this are to be borne by the participant.

16 Complaints to award winners

The participants are obliged to keep records of complaints regarding the conformity of certified products with the criteria of the respective certification and resulting measures and to make these available to DLG TestService GmbH on request.

17 Appeals procedure

Appeals against decisions of DLG TestService GmbH must be submitted in written. They will be processed in accordance with the internal rules of DLG TestService GmbH.

DLG TestService GmbH will inform the appellant of the final decision in writing.

18 Concluding provision

On submitting the samples, the applicant recognizes the Award and Test Regulations and the test results of DLG TestService GmbH.

Recourse to courts of law is ruled out.