



Excerpt of the standard

GFW WEINTEST

#1/2016

Guidelines for tasting and evaluation of still wine,
pearl wine, sparkling wine, liqueur wine and
wine-based drinks

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1) Definition and goals

The GfW - Gesellschaft für Weinbewertung awards under the title GFW WEINTEST a quality label which complies with the applicable legal requirements.

The quality evaluation is performed by expert jurors who follow the guidelines of this standard.

The goal is to amass a survey of quality evaluations to serve as a source of information for consumers deciding on their wine purchase.

The subject at hand is a sensory analysis based on the international 100-point-rating-scheme to obtain point-based evaluations.

In order to receive the quality label, a predetermined quality must be achieved by a minimum amount of points (see 'Results').

2) Jurors

Only knowledgeable experts of the wine and beverage industries shall be chosen as jurors.

Each juror must have a good command of the necessary tasting techniques.

Each juror is identified by a juror number.

A test group is made up of a minimum of four people and is led by a tasting director.

3) Tasting director

The tasting director is responsible for seeing through the proper implementation of the tasting.

It is his duty, for example, to make sure that jurors neither speak nor gesticulate emphatically in any way during the wine evaluation.

After the point-based evaluations have been handed in, the wines may be discussed. The tasting director shall moderate these discussions.

4) Tasting process

4.1 Scope

No more than 50 samples in three series shall be tested per day.

There will be a break after each series.

4.2 Sensory analysis

The samples shall be evaluated based on a blind sensory analysis in line with the internationally recognized 100-point-rating-scheme. Only the type of wine, the vintage and, if applicable, the price, are known by the jurors.

The rating scheme used for still wine or for pearl and sparkling wine, therefore corresponds to the international standard for wine competitions. Before every tasting, the tasting director explains the rating scheme.

After tasting the sample, each juror marks the corresponding points in every line of the evaluation scheme to get a result between 40 and 100 points.

The average of the individually evaluated point scorings shall be rounded to whole numbers (in accordance with DIN 1333).

5) Results

Test results with a score above 82 points will be given an award:

82-84 points	GUT (GOOD)
85-100 points	SEHR GUT (EXCELLENT)

If the wines score above 82 points, the applicant will get a certificate that identifies the award-winning product and the applicant.

The award includes the year of the tasting.

To guarantee the traceability of the results, all application documents, database submissions and at least one sample will be saved for a minimum of one year.