



Syrah du Monde

May 15-16, 2025

19TH INTERNATIONAL COMPETITION OF THE BEST SYRAH IN THE WORLD

TECHNICAL SHEET BY SAMPLE (TO BE RETURNED)

GENERAL CHARACTERISTICS

Holder of lot

Company: _____
Address: _____
Zip Code: _____ City: _____
Country: _____

Regulatory sales
denomination

Commercial denomination

Vintage

Lot number* or
reference of containers

Marketable quantity
in stock*

Bottles

+

hl (no bottled)

Maturing technique

☐ Tank ☐ Barrel

Barrel maturing duration: _____

Bottling date

Age of the vine

Plantation density

Wine making method

TECHNICAL CHARACTERISTICS

Sparkling wine

☐ Yes ☐ No

☐ Red ☐ Rosy

Alcoholic strength

Actual at 20 °C

vol. %

Potential

vol. %

Sugar (glucose + fructose)

g/L

pH

Volatile acidity

☐ g H₂SO₄/L ☐ meq./L

Total level of acidity

☐ g H₂SO₄/L ☐ AT g/L ☐ meq./L

Sulphur dioxide (SO₂)

Total

mg/L

Free

mg/L

For sparkling wines: Pressure in the bottle

bars/hPa

Grape variety Name

%

Grape variety Name

%

Syrah

* Required fields

A lot is a set of sales units of a packaged wine or of bulk wine containers which has been prepared and, where appropriate, packaged under virtually identical conditions and has similar organoleptic and analytical characteristics.

I certify that the above information is complete, true and correct.

Company manager
Winery manager

Cellar manager

Oenologist
Laboratory manager