

# Categories for submission 2023

**AWC**  
VIENNA

INTERNATIONAL  
WINE  
CHALLENGE

## Cat. no. **White Wine** - Vintages 2023, 2022, 2021, 2020

<b>1</b>	Chardonnay – up to 12,9 vol% alc.
<b>2</b>	Chardonnay – up from 13,0 vol% alc.
<b>3</b>	Pinot Blanc & Pinot Gris – up to 12,9 vol% alc.
<b>4</b>	Pinot Blanc & Pinot Gris – up from 13,0 vol% alc.
<b>5</b>	Sauvignon Blanc – up to 12,9 vol% alc.
<b>6</b>	Sauvignon Blanc – up from 13,0 vol% alc.
<b>7</b>	Riesling – up to 12,9 vol% alc.
<b>8</b>	Riesling – up from 13,0 vol% alc.
<b>9</b>	Gruener Veltliner – up to 12,9 vol% alc.
<b>10</b>	Gruener Veltliner – up from 13,0 vol% alc.
<b>11</b>	All other national & international varieties & blends (White Wine) – up to 12,9 vol% alc.
<b>12</b>	All other national & international varieties & blends (White Wine) – up from 13 vol% alc.
<b>13</b>	Muskateller; Muskat Ottonel, Morio Muskat
<b>14</b>	Welschriesling
<b>15</b>	Silvaner
<b>16</b>	Traminer; Gewuerztraminer
<b>17</b>	<b>Reserve White Wine</b> (vintage 2019 and older, all varieties)

## Cat. no. **Rosé** - Vintages 2023, 2022, 2021, 2020

<b>19</b>	Rosé, Blanc de Noir, Schilcher
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## Cat. no. **Red Wine** - Vintages 2023, 2022, 2021, 2020, 2019

<b>20</b>	Blend (Red Wine)
<b>21</b>	Cabernet Sauvignon
<b>22</b>	Pinot Noir
<b>23</b>	Merlot
<b>24</b>	Shiraz (Syrah)
<b>25</b>	St. Laurent
<b>26</b>	Blaufraenkisch
<b>27</b>	Zweigelt
<b>28</b>	Sangiovese
<b>29</b>	Tempranillo
<b>30</b>	All other national & international varieties (Red Wine)
<b>31</b>	<b>Reserve Red Wine</b> (vintage 2018 and older, all varieties)

## Cat. no. **Natural Sweet & Special Quality Wine** - Vintages 2023, 2022, 2021, 2020 (at least 25g residual sugar)

<b>32</b>	Late harvest (at least 19 KMW, 94 OE, 12,4 Beaumé), Wines with at least 25g residual sugar
<b>33</b>	Auslese, (at least 21 KMW, 105 OE, 13,7 Beaumé )
<b>34</b>	Beerenauslese, Trockenbeerenauslese, Straw Wine (at least 25 KMW, 127 OE, 16,3 Beaumé)
<b>35</b>	Ice Wine (at least 25 KMW, 127 OE, 16,3 Beaumé)
<b>36</b>	<b>Reserve Sweet Wine</b> (vintage 2019 and older, at least. 19 KMW, 94 OE, 12,4 Beaumé)

## Cat. no. **Fortified Wines**

<b>37</b>	„Fortified Wines“: Port Wine, Sherry, Madeira, Liqueur Wine etc.
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## Cat. no. **Champagne, Sparkling Wine, Carbonated Wine**

<b>38</b>	Carbonated Wine, Sparkling Wine with added carbon dioxide
<b>39</b>	Champagner, Sekt, Crémant, Cava, Spumante, etc. Quality Sparkling Wine (Méthode champenoise (Méthode traditionnelle) or Méthode charmat)

## Cat. no. **Alternative Wines**

<b>40</b>	Alternative Wines (Natural Wines, Orange Wines, Raw Wines ...)
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