



TestService

Test criteria

1. Auditing of the entire process chain (wine growing, cellar management, bottling, transport) in accordance with the quality standard DLG QM-Wein

- Plausibility examination on site
- Documentation requirements and demands made of quality management
- Good practice

2. Sensory testing and intake analysis of the wine lots

- Sensory testing by DLG experts in accordance with the DLG 5-point schedule
- Chemical analysis by accredited laboratory, e.g. vine type authenticity, pesticide residues
- Exclusion of non-allowed additives and preservation agents

3. Identity inspection of the bottled/filled wines

- Agreement with the overall lot in sensory terms and analysis
- Release

4. Award of the DLG Product Certificate "VERY GOOD" with control number

Registration forms and further information at: www.dlg-weintest.de