**Hong Kong Tasting Trendies Sake Awards 2023**

**Entry Form**

Please fill the form and send to tastingtrendies@gmail.com

（You can enter as many sakes as you wish, but please note each form admits 5 sakes only,

you must complete a second form in order to add 5 more sakes, and so on.）

|  |  |
| --- | --- |
|  | COMPANY DETAILS ONLY FILL ONCE (IN ENGLISH) |
| Company Name |  |
| Company Address |  |
| Country |  |
| Telephone |  |
| Email Address |  |
| Contact Person |  |
| Number of Entry |  |
| Total Entry Fee | **HK$** |
|  | **ITEM 1** |
| Sake Name |  |
| Categories |  |
| Sake Brewery |  |
| Region |  |
| Sake Meter Value |  |
| Acidity |  |
| AlC % |  |
| Special production methods |  |
| Duration of aging (Aged Sake only) |  |
| Temperature (Aged Sake only) |  |
|  | **ITEM 2** |
| Sake Name |  |
| Categories |  |
| Sake Brewery |  |
| Region |  |
| Sake Meter Value |  |
| Acidity |  |
| AlC % |  |
| Special production methods |  |
| Duration of aging (Aged Sake only) |  |
| Temperature (Aged Sake only) |  |
|  | **ITEM 3** |
| Sake Name |  |
| Categories |  |
| Sake Brewery |  |
| Region |  |
| Sake Meter Value |  |
| Acidity |  |
| AlC % |  |
| Special production methods |  |
| Duration of aging (Aged Sake only) |  |
| Temperature (Aged Sake only) |  |
|  |  |
|  | **ITEM 4** |
| Sake Name |  |
| Categories |  |
| Sake Brewery |  |
| Region |  |
| Sake Meter Value |  |
| Acidity |  |
| AlC % |  |
| Special production methods |  |
| Duration of aging (Aged Sake only) |  |
| Temperature (Aged Sake only) |  |
|  | **ITEM 5** |
| Sake Name |  |
| Categories |  |
| Sake Brewery |  |
| Region |  |
| Sake Meter Value |  |
| Acidity |  |
| AlC % |  |
| Special production methods |  |
| Duration of aging (Aged Sake only) |  |
| Temperature (Aged Sake only) |  |
|  | **ITEM 6** |
| Sake Name |  |
| Categories |  |
| Sake Brewery |  |
| Region |  |
| Sake Meter Value |  |
| Acidity |  |
| AlC % |  |
| Special production methods |  |
| Duration of aging (Aged Sake only) |  |
| Temperature (Aged Sake only) |  |
|  | **ITEM 7** |
| Sake Name |  |
| Categories |  |
| Sake Brewery |  |
| Region |  |
| Sake Meter Value |  |
| Acidity |  |
| AlC % |  |
| Special production methods |  |
| Duration of aging (Aged Sake only) |  |
| Temperature (Aged Sake only) |  |

To protect the rights of brand holders or Agent, ONLY the Brand Holder or Agent of the Entry Japanese sakes will be accepted. Please Tick the

following box to confirm your role. Please delete what is not applicable.

X I CONFIRM that we are the Brand Holder / Agent of the attached Entry sakes.