

Launch	Reference number	Tenders														Range	
		Main Product Type	Product Type	Country	Region	Appellation	Vintage	Quality criteria	Sensory criteria	Additional specifications	Packaging	Unit size	Retail price (NOK)	Type of offer	Deadline DD.MM.YYYY		
July	202607013	Wine	White wine	Germany	Mosel	QmP	2023 or 2024	1) Kabinett 2) Single grape variety riesling (100 %) 3) Single vineyard 4) 100 % of the grapes must come from one of the following villages: Erden, Enkirch, Krettnach, Ürzig or Wolf 5) Spontaneously fermented (written confirmation from producer must accompany the offer) 6) Min. 30,0 g/l and max. 50,0 g/l sugar (certificate of analysis must accompany the offer) 7) Max. 9 % alcohol on label	1) Fruit quality 2) Complexity	1) Only one offer per producer. If more than one offer is submitted by the same producer, only the lowest priced offer will be assessed, regardless of wholesaler 2) Samples must be delivered in ready-to-sell packaging with the original label	Glass bottle or light weight glass	75 cl	<300 NOK	Samples	29.01.2026	Basic	
September	202609015	Wine	Red wine	Germany			2024 or 2025	1) Single grape variety pinot noir 2) 100 % of the grapes must come from Baden (written confirmation from manufacturer must accompany the offer)	1) Fruit quality 2) Concentration 3) Mouthfeel 4) Wood character 4.1 Discreet or no influence of wood	1) Organic (manufacturer's name must match the name on the relevant certificate, which must accompany the offer) 2) Only one offer per manufacturer. If more than one offer is submitted from the same manufacturer, only the lowest priced offer will be assessed regardless of wholesaler 3) Recyclable BIB 4) «Technical specifications sheet» from producer of the packaging must be presented upon purchase 5) The packaging must be marked with Nordic recycling icons <a href="https://www.grontpunkt.no/packaging-labels/">https://www.grontpunkt.no/packaging-labels/</a>	BIB	300 cl	<650 NOK	Samples	12.03.2026	Basic	
November	202611013	Wine	Sparkling wine, white	Germany	Nahe, Pfalz or Rheinhessen			1) Based on chardonnay, pinot noir, weissburgunder and/or meunier, of which min. 50 % chardonnay (written confirmation from producer must accompany the offer) 2) Traditional method 3) Min. 18 months ageing on lees (written confirmation from producer must accompany the offer) 4) Max. 7,0 g/l sugar including dosage	1) Complexity 2) Mouthfeel	1) Only one offer per producer. If more than one offer is submitted by the same producer, only the lowest priced offer will be assessed, regardless of wholesaler 2) Extended fixed price period of 12 months	Glass bottle	75 cl	<300 NOK	Samples	21.05.2026	Basic	