

GROWERS

MAKERS

JOIN US

RAW WINE™

OUR FAIRS

Paris 2024
11 - 12 February

—
Los Angeles 2024
28 - 29 April

—
Tokyo 2024
12 & 13 May

—
Copenhagen 2024
9 & 10 June

—
New York 2024
10 - 11 November

—
Toronto 2024
TBC

—
Montréal 2024
16 - 17 November

—
Berlin 2024
1 December



RAW WINE®

"A BRAZEN CELEBRATION OF SOME OF THE
WORLD'S MOST CREATIVE AND ECLECTIC WINES."
ART OF THE WEEKEND



"THE
MOST IMPORTANT EVENT
FOR ARTISAN AND NATURAL WINES IN THE
INTERNATIONAL WINE CALENDAR"
EL MUNDO

WHAT IS RAW WINE?

RAW WINE is a yearly collection of tastings showcasing growers who produce fine wines of terroir, using organic or biodynamic practices in the vineyard and minimal intervention in the cellar. We exist to help create and build communities of people (growers, trade, amateurs or even complete beginners), who love great drinks - farmed properly and made with a light touch.

RAW WINE takes place in various locations around the world each year, including Paris, Copenhagen, New York, Los Angeles, Montreal, Toronto and Berlin. It is open to the wine trade, the press and members of the public. This year we are also delighted to introduce a new destination: Tokyo.

WHY SHOULD YOU TAKE PART?

With over 55,000 visits to the fairs over the past 11 years, RAW WINE is a great platform to meet both trade and consumers. Drawing visitors from around the world, it is an international event and the perfect opportunity to meet buyers face to face. RAW WINE helps open doors to the international market, helps you find distributors and helps you communicate with the end consumer promoting your natural, organic or biodynamic wine worldwide. We also share insights into your work on social media, exposing you to RAW WINE's 54,000 Instagram followers and 14,000 Facebook followers.

55,000+ VISITS OVER 11 YEARS

WHEN, WHERE, HOW MUCH

PARIS, France - 11 & 12 February 2024

Sunday - 11 am to 6 pm - Monday - 10 am to 5 pm

Participation - €650

Espace Clacquesin, Malakoff, Paris

LOS ANGELES, United States - 28 & 29 April 2024

Sunday - 11 am to 6 pm - Monday - 10 am to 5 pm

Participation - €650

City Market Social House, Fashion District, Los Angeles

TOKYO, Japan - 12 & 13 May 2024

Sunday - 11 am to 6 pm - Monday - 10 am to 5 pm

Participation - €1000

B&C Hall, Shinagawa, Tokyo

COPENHAGEN, Denmark - 9 & 10 June 2024

Sunday - 11 am to 6 pm - Monday - 10 am to 5 pm

Participation - €650

TAP1, Kløvermarken, Copenhagen S

NEW YORK, United States - 10 & 11 November 2024

Sunday - 11 am to 6 pm - Monday - 10 am to 5 pm

Participation - €650

99 Scott, Brooklyn, New York

TORONTO, Canada - *Destination to be confirmed*

MONTREAL, Canada - 16 & 17 November 2024

Saturday & Sunday - 10 am to 6 pm

Participation - €600 (+ €100 for the government alcohol permit)

Port of Montreal's Grand Quay, Old Port, Montréal

Only growers exporting to Quebec can exhibit

BERLIN, Germany - 1 December 2024

Sunday - 10 am to 6 pm

Participation - €500

Markthalle Neun, Kreuzberg, Berlin





VISITORS

The tastings are open to the trade, public and press. Public tickets are strictly limited in quantity to make sure we get a good balance between members of the public and professionals.

SAMPLES

We always try to source third party transport solutions for samples in the various locations. This service is charged separately by the partner transport companies.

HOW TO REGISTER

If you are already part of the RAW WINE community you can simply apply for a fair from your profile on our website, otherwise please send us an email to:

Eugenie Coutier - eugenie@rawwine.com

Martino Bosco - martino@rawwine.com



Remember to take advantage of your free profile on our website, and update all information periodically! Your winery has a great visibility on the RAW WINE website - we receive more than 60,000 unique global users per month, and we often promote growers through our social media channels and to our 54k followers on Instagram..

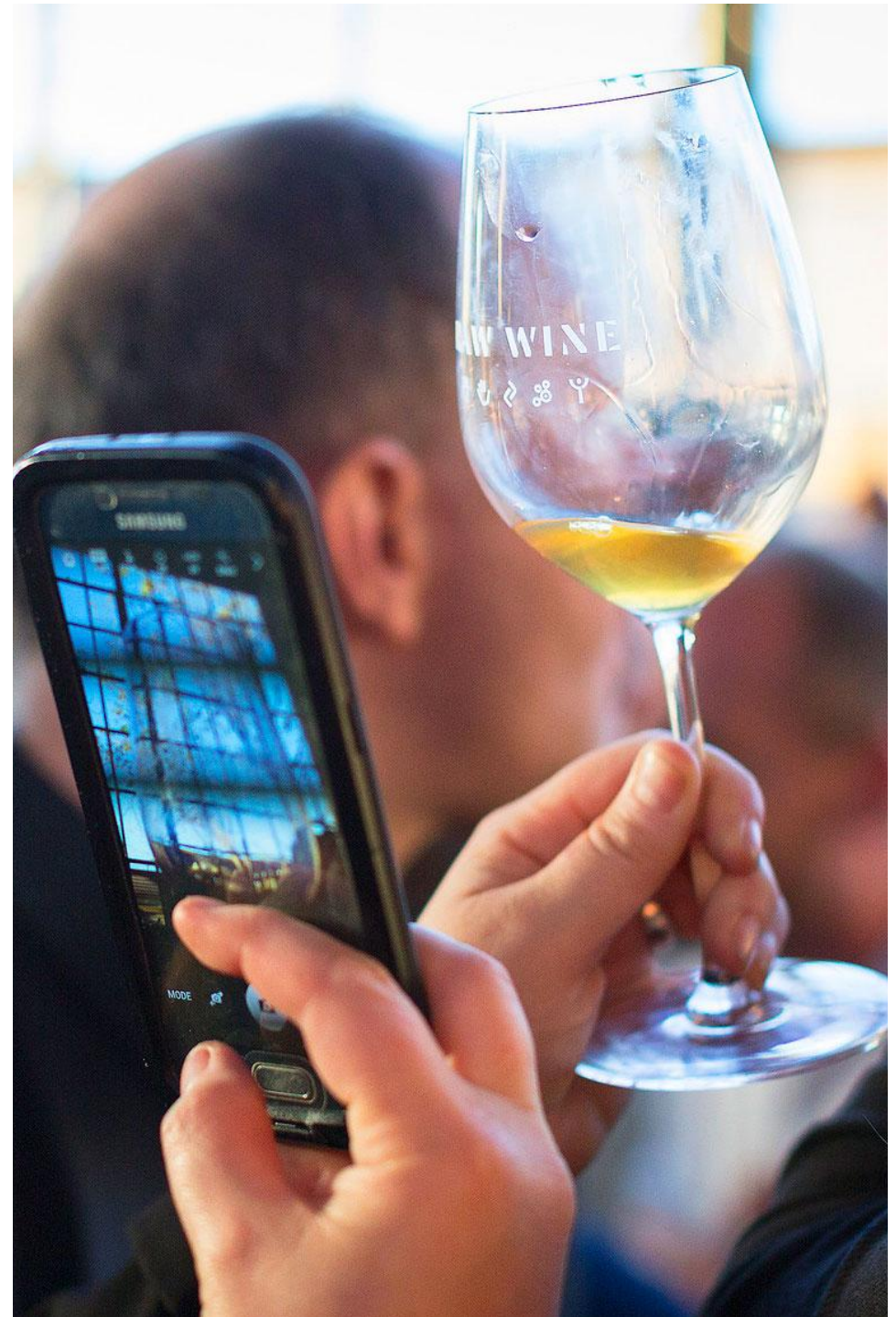
CHARTER OF QUALITY

All wines presented at RAW WINE have to meet the following criteria:

- The entirety of the domain from which the grapes are issued must be certified organic and/or biodynamic (if you are not certified, please contact us). If you do not farm the grapes yourself, please provide their certification.
- Grapes must be hand-harvested.
- No yeasts may be added, except in the case of the second fermentation of sparkling wines, when neutral, organic yeasts may be used.
- No blocked malolactic fermentation.
- No winemaking additives may be used in the cellar except for low levels of sulphites. **Please note that as of 2024, we will only accept wines that have a max total of 50 ppm so if your production includes wines that are between the 50 & 70 ppm range then please do not show these wines at the fair.**
- If fining is used, the type of fining agent will need to be supplied. Please note we only allow vegan or vegetarian-friendly fining agents.
- No 'heavy-manipulation' has been carried out using winemaking gadgetry such as reverse osmosis, cold-stabilisation, pasteurisation, cryo-extraction, spinning cone and so forth.
- No sterile filtration has been carried out. If filtration is applied, the type of filter will need to be mentioned.

Technical analysis must be supplied and information on sulphites, fining and filtering will be included in the RAW WINE website. If you have never attended RAW WINE, you may be required to send samples for approval.

For greater transparency, growers & makers who use zero sulfites during the winemaking process, and those who have a maximum of 35 ppm across their range, will be highlighted at our events.



CROWN

NATURALLY

MADE

NATURALLY

RAW WINE™

