

Danube Wine Challenge | International Wine Competition | 2018

STATUTE

I. Introduction

We are pleased to invite you to participate in the **Danube Wine Challenge | International Wine Competition**, an exceptional event of wine producers and vendors from all wine destinations. The competition is open to all wines without distinction of color and type, under conditions that comply with the rules for their production and the rules of this competition.

The competition takes place on **April 17 and 18, 2018 in Komarno, Slovakia**.

With this year 's competition we would like to be nominated for the Slovak National Wine Salon, referring to the previous competitions under the title „Danube Wine“. The aim of this competition is to compare the wines from the winemakers in Slovakia and select the ones, that will apply for participation in the National Wine Salon.

This year 's competition becomes open to wines from all over the world in order to promote the quality of Slovak wine, firmly anchored in Central Europe, but mainly to point out and highlight its importance in an international context of wines. The competition is an extraordinary and unique opportunity to compare wines from different regions of the world that are different from each other in soil and climatic conditions, but also different in the variety of style and preparation.

II. Competition organization

The event organizer is the civil association Danube Wine Route and Danube Wine, s.r.o., together with the Union of Grapes and Wine Producers in Slovakia and the Union of Enologists in Slovakia. The competition will be organized under the rules of this Statute, fully respecting the standards of the international wine competitions, issued in the resolution O.I.V. 332/2009.

III. Competitors and application

A competitor is anybody, who registers a wine sample for the competition. The competition is open for all, regardless if they are winemakers or traders and for all the varieties from all the wine producing

destinations in the world. All entries must be listed on the official entry form and sent by email /see the attachment of this statute/.

The application/entry form must include the following data:

1/ Competitor identification (winemaker or trader), business name, address and contact information (email and phone number) of the authorized person

2/ Identification of the wine entry and indication of the variety (or the business name), origin, the date indicating the harvest of the wine, a lot number, dosage, color, country of origin, the appeal of wine (if it is used in the country of origin), wine-growing area, wine category (if it is used in the country of origin)

3/ Variety identification (if more varieties are used, all varieties and their rate)

4/ Basic analytical parameters, particularly the sugar content (g/l), acid content (g/l), content of sulfur dioxide SO₂ (mg/l) and alcohol content (in %)

5/ Wine classification, according to Annex of this Statute.

6/ The Organizer may request other additional information in the application.

All the entries, completely filled out, must be sent by email /see the attachment of this Statute/ to the following address info@danubewine.sk, contact person Igor Štumpf, phone nr. +421 903 984 300.

Incomplete entries will not be accepted.

Entry Deadline: 6. April 2018

IV. Wine samples

Only samples, fulfilling the requirements of this application and categories, will be accepted (Annex of this Statute). An official entry, delivered by the competitor to the Organizer, shall consist of 4 bottles, each bottle 0,75 l (0,5 l or 0,375 l for Tokaji, straw, ice wines, or other wines bottled like this on the market). We accept personal delivery or paid delivery to the address:

Igor Štumpf, ul. Práce 6, 945 01 Komárno

The Organizer may set up additional points of collecting samples. In such cases the competitors will be informed via email or the website www.danubewine.sk. A fully completed copy of this form, a copy of the wine analysis and a copy of a document about putting the wine product into circulation (if in the country of origin it is required by the Legislative; in the Slovak Republic this document is the Classification of wine according to the Legislative) must accompany the entry.

All samples, entered in the competition, must have an adjustment of putting the product into circulation and must comply with the standards in the country of origin (or the relevant legislative about wine producing).

Wines, entered in competition with the country of origin Slovakia must be prepared in accordance with law 313/2009 about wine making. Samples should come from one unit of min. 1000 l in volume. The Organizer may accept samples from smaller batches, if these are from small wine makers, if the sample corresponds to the characteristics of the wine category according to this Statute, or if it is coming from a low-yield area.

Samples must arrive by 13. April 2018.

Samples that arrive after this date may not be accepted. Delivery deadline may be extended by the Organizer of this event. In such cases the competitors will be informed via email or on the website www.danubewine.sk. The organizer has the right to not include or exclude the samples that do not comply with this Statute, or its character, or its practices. The Organizer has the right to perform a detailed analysis of the delivered sample and if the values do not match with the data provided in the application form, the sample can be excluded from the competition. In the event of any dispute arising out of, the Organizer refers to the accredited laboratory VIN.LAB, Obchodná 6, 90201, Pezinok, Slovakia. The wine samples not included or excluded from the competition, will not be returned. Competitors will receive a notification email about the reason of the disqualification.

V. Registration fee

The competitors will be required to pay a **20 €** fee for each wine sample. The Organizer is not a VAT payer. The entry fee can be paid via bank transfer to the Organizer's bank account, according to the issued invoice, with the following details: SK18 1111 0000 0014 5687 8000, SWIFT CODE: UNCRSKBX.

The registration fee must be paid by 13th of April 2018.

If the payment is not received by the deadline above, the Organizer has the right to exclude the sample of the competitor. The competitor, who has paid a registration fee for two samples, has the right to get one sample registration for free.

VI. Wine judging

The samples are categorized according to the data in the application form. Wines will be judged by the tasting committee, taking into account the content of residual sugar, from the very dry wines to sweet wines and from the young wines to the oldest wines. First white wines are tasted, followed by rosé and red. Finally, sweet wines are tasted, with high residual sugar content, such as straw wine and ice wine, botrytized and selection of cibeb or liqueur wines. Sparkling wines (sect or champagne) will be judged by one committee. In the case of rosé wines, the committee will first taste claret type and blanc de noir then rosé wines.

The wines will be tasted at the following temperatures:

1/ white and rosé wines between 10° - 12°C

2/ natural sweet wines between 10° - 14°C

3/ red wines between 15°- 18°C

4/ sparkling wines and sects between 8° - 10°C

The wine sensory evaluation is strictly anonymous and is provided by the committee. The Organizer's responsibility is to ensure that the samples can not be identified before and during tasting. Samples will be evaluated in a committee, consisting of seven members, who are specialists from different countries. The number of committee members can not be less than five.

The official language of the competition is English, Slovak, German, Hungarian and Czech. To ensure smooth workflow in the Committee the communication language should be a language, understood by everyone. The Organizer shall take into account the language skills of the judges. The basic language of the competition documents is Slovak, it is the source language for translating into other languages.

Judges are nominated and appointed by the Organizer, after a consultation with the Union of Enologists in Slovakia. At least half of the judges must be foreign. Organizer has the right to exclude individuals/judges whose health status is not satisfying or are not able to complete their task for any other sudden reason. Inappropriate and indecent behavior of the taster will result in disqualification.

Judges work under the presidency of the Union of Enologists in Slovakia, appointed by the Organizer. This president must have relevant experiences from national and international wine competitions. The evaluation of the president shall be included in the overall assessment of wine samples.

Each judge evaluates separately. This evaluation must be independent and objective. Wines are judged according to the sensory evaluation standards of the Union of Enologists in Slovakia and O.I.V., complying with the attached forms of this Statute.

A wine sample will be discussed only in the case, if one of the judges proposes to repeat it or exclude it from the competition, for causes of illness or defect. Other discussions about the samples in the committee are not permitted.

The Organizer of this competition, after a discussion with the Union of Grapes and Wine Producers in Slovakia and the Union of Enologists in Slovakia appoints the enologist and the professional guarantor.

Committee composition is set up under the authority of the competition director. The Organizer reserves the right to set up a different committee each evaluation day. The individual chairpersons communicate with the competition director, who decides about the organizational issues and in decisions regarding professional issues relies on the enologist of this competition.

The committee evaluates the wines normally in the morning, taking breaks between the sessions. The time period is set from 8:30 to 15:00. Each evaluation day starts with a discussion and a reference sample. The daily schedule includes max. three sessions, 10-15 samples in each. The total number of the evaluated samples shall not exceed 40 samples a day.

The Organizer will archive the evaluation sheets of each judge for every sample for a five-year period after the competition, in order to present them - upon request - to the responsible person of O.I.V., to the International Union of Enologists, or to other authorized persons.

In the case of using computer to evaluate and summarize the results, the Organizer shall archive partial evaluation, configurations and final results in printed, or in digital version on a data carrier. Printed copies required to be signed by the chairperson of each committee, or by the individual members.

President of the competition

The competition process is organized by the president of the competition, who is responsible for the policy as follows:

- 1/ decides about the members of the evaluation committee
- 2/ decides about the order of samples in each session
- 3/ decides about the schedule of the samples to the evaluation committee

The president of the competition is also responsible for:

- 1/ correct receipt and storage of samples, from the delivery until the evaluation, ensuring proper wine storage conditions
- 2/ ensuring the correct identification and labeling of the samples, to avoid their confusion or a mistake during the evaluation
- 3/ preserving absolute anonymity of the samples during the entire competition
- 4/ ensuring correct temperature for the samples, including an indication of the sample's license number
- 5/ providing wine samples to judges in a proper environment, in a lighted, well-ventilated room without odor, at the temperature between 21° - 23°C
- 6/ ensuring a peaceful atmosphere of the tasting process, avoiding verbal communication between the members of the committee. Mobile phones must be switched off. During evaluation smoking is forbidden.
- 7/ preparing a separate place for each judge with the proper equipment according to the rules, using the right, clean glasses for the evaluation.
- 8/ continuous refilling of fresh water, a neutral-flavored food and a wine spit bucket.
- 9/ correct processing of evaluation of each sample from each judge, their control and keeping the evaluation results in secrecy, until they are officially published
- 10/ correct administration of the entire competition

VII. Processing results and awards

The final score of the sample is the average value after the elimination of the extreme values, rounded to two decimal places. According to these results the wines will be awarded in the following way: the winner is the wine scored higher than 83. Maximum 30% of the best valued wines can receive a medal. The score limits are the following:

1/ Double Gold medal, 92-100 scores

2/ Gold medal, 89 – 91,99 scores

3/ Silver medal, 84 – 88,99 scores

Individual Awards of the Danube Wine Challenge 2018:

1/ The **Champion** of the Danube Wine Challenge will be announced in two categories. White wine in category **A1** and red wine in category **B1**. To decide the champions there will be a special round of the competition (Master Tasting), with the 6 best assessed wines from category A1 and 6 best assessed wines from category B1. In case of equal scores to Master Tasting, all the wines will proceed. The committee of Master Tasting will be composed of the chairperson of each committee, under leadership of oenologist, whose evaluation will not be taken into account. In Master Tasting the average values of each judge will be taken into account, without eliminating the lowest and highest scores. In case of equal scores the champion becomes the wine with the higher average of the three highest ratings. All wines, submitted in Master Tasting category will be sent before evaluation to an accredited laboratory, in order to perform their wine sugar analysis. If a difference is found for a given category, the sample will be excluded from the competition and replaced by another one.

2/ The **winner of the category** will be announced in each individual category, according to this Statute. The winner will be the highest-scoring wine.

3/ Top scoring variety wines **Grüner Veltliner** and **Frankovka Modrá** will receive a special award **Danube Wine Trophy**.

4/ The **Award for the Best Wine Collection** will be awarded to a competitor who send up to 6 samples and reaches highest sum of the 6 best rated wines from the entire collection.

5/ Challenge Trophy and the **Best Wine of the Danube Wine Route**, the 6th Annual Wine Competition of the highest scoring wine, for the competitor of civil association Danube Wine Route

In case of equal scores the winner will be the wine with the highest average of scores, taking into account all members of the evaluation committee, including the highest and lowest scores. If the scores remain equal even in this case, the winner will be announced ex - aequo.

Organizer reserves the right to announce additional prizes, according to the previously published definition.

Each awarded wine receives a certificate, delivered by the Organizer.

Organizer will issue an edition of self-adhesive medals for the awarded wines and the competitors will have the possibility to order and purchase them in the amount indicated in their application.

VIII. Marketing and PR

Competition information and the results will be published online, on www.danubewine.sk and via media partners, in order to ensure the widest possible publicity for the award winning wines.

The winners announcement celebration of Danube Wine Challenge competition will take place on 26th of April 2018. The place and time will be notified by Organizer via website or email.

The evaluation results of awarded wines will be published via website www.danubewine.sk, on 20th of April 2018.

Wines that will not be used during the competition, will be used by Organizer for promoting the competition during official events, or will be provided to scientific and educational institutions for research or teaching purposes.

IX. Final provisions

By sending the application form each Competitor agrees with all terms and conditions of this Statute.

The Organizer reserves the right to supplement or clarify this Statute according to the current comments or needs.

In case of a low number of entries Organizer reserves the right to unify the categories with the closest category. In this case these categories will be jointly awarded.

If there are not at least five samples in the category – according to this Statute – if it is possible, Organizer will unify the categories. If this is not possible and there are less than 5 samples, Organizer reserves the right to not award such category.

For public tasting and other marketing purposes Organizer of Danube Wine Challenge reserves the right to purchase max. 12 bottles of selected award winning wines, for the following fixed prices:

1/ quality, varietal wine 3 €

2/ quality wine with attribute (cabinet and late harvest) 5 €

3/ quality wine with attribute (grape and berry selection) 7 €

4/ quality wine with attribute (raisin and cibeb selection) 9 €

5/ quality wine with attribute (ice wine and straw wine) 10 €

Competition organizing committee:

President: Igor Štumpf

Director: Lukáš Berta

Enologist and guarantor: Miloš Ševčík

In Komarno, 15th of February 2018

Associate with

