



THESSALONIKI INTERNATIONAL **WINE** & **SPIRITS** COMPETITION



Regulation



ORGANIZATION:

WINE PRODUCERS
ASSOCIATION OF THE
NORTHERN GREECE VINEYARD

IN COLLABORATION WITH:



UNDER THE AUSPICES OF:



ORGANISATION
INTERPROFESSIONNELLE
NATIONALE
DE LA VIGNE ET DU VIN



CITY OF THESSALONIKI

ΚΕΟΣΟΕ
Central Union of Vine and Wine Producers
Cooperatives Organizations of Greece



PAN-HELLENIC UNION
OF REGISTERED ENOLOGISTS



UNION
DE LA
SOMMELLERIE
GRECQUE



SEAOP
FEDERATION
OF GREEK
DISTILLATES
SPIRITS

THESSALONIKI INTERNATIONAL WINE COMPETITION AND THESSALONIKI INTERNATIONAL SPIRITUOUS BEVERAGES OF VITIVINICULTURAL ORIGIN COMPETITION

Article 1: Introduction & Objectives

Greece, a wine-producing country since ancient times, appears in the modern wine-producing world with interesting characteristics. The plethora of noble indigenous grape varieties, the foreign varieties and the great number of soil-climate combinations create many different ecosystems (terroirs) and contribute to the production of a wide range of wines and spirits, each one with a distinct character. In addition, over the last decades there has been a remarkable rise of the technical and scientific level of the Greek vitivinicultural sector, affecting positively the quality of its products. The Wine Producers Association of the Northern Greece Vineyard, together with the organization of the «Thessaloniki International Wine & Spirits Competition», aims to

- present the richness of the Greek and international wine and spirits production to both public and trade people,
- make known the Greek grape varieties and
- contribute to the promotion of wine and spirits as cultural products.

Article 2: Organizing Committee

The members of the Organizing Committee are six, are representatives of the following boards and those members are different every year:

Wine Producers Association of the Northern Greece Vineyard, TIF-HELEXPO - Wine Exhibition 'DETROP-OENOS', National Inter-professional Organization of Vine and Wine, Greek Oenologists' Union, Greek Sommeliers' Union, Greek Federation of Spirits Producers, Greek Wine Federation, Central Union of Vine and Wine Producing Cooperatives Organizations of Greece, Pan-Hellenic Union of Registered Oenologists

The Thessaloniki International Wine and Spirits Competition is held under the auspices of the following associations:

International Organization of Vine and Wine (O.I.V.), Pan-Hellenic Union of Registered Oenologists, Greek Sommeliers' Union, Greek Oenologists' Union, Greek Wine Federation, National Inter-professional Organization of Vine and Wine, Central Union of Vine and Wine Producing Cooperatives Organizations of Greece, Greek Federation of Spirits Producers, Hellenic Association of Journalists and Writers of Wines and Spirits and Municipality of Thessaloniki. The rules governing the Competition and all the procedures presented below follow the "O.I.V. Standard for International Wine & Spirits Competitions" (Resolution O.I.V. 332 A/2009).

Article 3: Products permitted to compete

The competition is open to all wines, special wines and spirits produced in conformity with the regulations of their country of origin and with the O.I.V. "International Code of Enological Practices". All products must be destined for sale and must be from a homogeneous batch of at least 1000 litres. On an exceptional basis, a reduced volume, of at least 100 litres, may be admitted upon justification of a particularly low production.

Wines without Geographical Indication and spirits of Vitivinicultural origin with a label, non-according to the legislation may participate in the competition and receive a final rating but they are excluded from the awards.

Article 4: Registration procedure

Application must be submitted on line through our website www.tiwc.gr or on the Registration Forms (original or photocopy) that can be filled out by the bottler, the distributor or the importer.

For further information please find the "The way to enter the "Thessaloniki International Wine Competition" and the "Thessaloniki International Spirituous Beverages of Vitivinicultural Origin Competition" file.

Article 5: Shipping Instructions

The organizers refuse all responsibility in case of late arrival of samples, total or partial loss during transport, physical, chemical and sensory alterations of samples due to temperature variations that may occur during transport. All charges of shipping, customs and taxes are in the responsibility of the participants who must settle the cost directly with the transport agents.

Products not complying with this procedure will be disqualified from taking part in the competition without refund of the registration fee. Refused samples will not be returned to the sender.

Article 6: Organization of the wine-tastings

The wine tastings are held with the participation of:

a. The Juries

Tasting is performed by International Juries whose number depends on the number and the nature of the wines and spirits participating in the competition. Each jury consists of seven (7) members, mainly oenologists. Within the same jury, the absolute majority of the jurors should come from countries different than the organizer country. The Organizing Committee, on the grounds

of their recognized aptitude as wine and spirits tasters, designates the jurors, Greek and foreigners, as well as a President of the Juries. The President should be an oenologist and may be a member of the jury or a person with an equivalent diploma in the field of wine & spirits. The President shall ensure, in liaison with the organiser, the general functioning of the jury, the preparatory operations and the examination of the samples.

b. The Organiser

Mission of the Organiser is to ensure correct preparations, examination of samples and communication of the results.

c. The Secretariat

The Competition Secretariat is responsible for the distribution and collecting of the tasting sheets, registration of the results, the calculations and posting of the results.

The O.I.V. delegates an "expert" designated to supervise the entire competition. He/she establishes a report as the competition progresses.

Article 7: Organization of the Tasting Sessions

The wines are tasted by the juries and by session, in principle in the following order:

Sparkling white wines, Still white wines, Sparkling rosé wines, Still rosé wines, Sparkling red wines, Still red wines, Wines under a film of yeasts, Natural Sweet Wines, Liqueur wines.

For each of the above wine categories, the dry wines are tasted before the sweet wines and the younger wines before the aged wines, always in decreasing order of harvest year.

The spirits are tasted by the juries and by session, in principle in the following order:

Wine Spirits, Brandy/Weinbrand, Grape spirits, Raisin Spirits, Grape Marc Wine spirits, Wine lees spirits.

The whole process is carried out according to the following standards:

A. Tasting procedure

Once the jury is formed, in order to enlighten the jurors on the use of the score sheet, they may be united for one preliminary explanatory meeting and tasting in common. Moreover, every morning, before the first tasting session, the jurors will be presented with a product preferably of the same type as the forecasted series in view of their 'mouth feel'. The tasting and scoring will be discussed together within the jury and this procedure will be repeated every time the type of wine/spirit changes in the session that follows.

The glasses in which the samples are presented are of the type approved by the O.I.V. The wine tasting sessions preferably take place in the morning. For the still dry wines, the tasting is done at the rate of a maximum of 45 samples per day, in three sessions of approximately 15 samples each or two sessions of 15 samples of dry wine to which may be added a session of 10 samples from other categories.

For spirituous beverages of vitivinicultural origin, the tasting is done at the rate of a maximum of 30 samples per day, in five sessions of approximately 6 samples each. These levels may be exceeded within the limit of 50 samples per day.

B. Discipline is maintained during wine tasting

Since absolute anonymity is a fundamental principle of the competition, the jurors maintain silence and make no gestures or facial expressions during the wine tasting.

C. Presentation of products

Each wine & spirit is tasted individually and not comparatively to other wines or spirits. The tasting temperatures are the following:

- white and rosé wines: 10°-12°C

- red wines: 15°-18°C

- sparkling wines: 8°-10°C

- natural sweet wine, ice wine and liqueur wine: 10°-14°C

- spirituous beverages: 12°-16°C

In any case, it is essential that all wines/spirits of the same type, in the same session, be tasted at the same temperature.

Article 8: Wine/Spirits Tasting Rating Sheet

Each juror receives, at the same time as the sample to be tasted, a wine/spirits tasting sheet that is accepted by the O.I.V.

Article 9: Medals, special awards

The samples, according to their final rating, receive the following awards:

- Grand Gold Medal
- Gold Medal
- Silver Medal
- Bronze Medal

The sum of all medals conferred must not exceed 30% of the total of the samples presented at the competition. In case of excess, all wines/spirits receiving the lowest marks among those within the medals will not be awarded.

Wines without Geographical Indication are excluded from the awards.

In addition, within the same limit of 30%, at the "16th Thessaloniki International Wine & Spirits Competition", supplementary special awards will be conferred to the wines receiving the highest rating per category, produced in conformity with the Regulations in force:

For further information please read the "The way to enter the "Thessaloniki International Wine Competition" and the "Thessaloniki International Spirituous Beverages of Vitivinicultural Origin Competition" file.

Article 10: Documentation of awards

A documentary proof or Diploma, edited by the Wine Producers Association of the Northern Greece Vineyard, accompanies the medals conferred. The Diploma indicates the exact name of the award-winning product and the identity of its bottler.

The Organizing Committee is attentive to the correct use of "Appellations of Origin" and "Geographic Indications" of which the authenticity must always be safeguarded in respect of the general principles of the O.I.V. and the corresponding legislation.

Therefore, the Organizing Committee must withdraw all awards

conferred to wines/spirits bearing labels not complying with the laws of their country of origin or making undue use of an Appellation of Origin or a Geographic Indication.

The organizers of the Competition, wishing to promote and enhance the renown of the winning products, publicize the official Prize-winners list on local and foreign media as well as on their websites: www.tiwc.gr and www.winesofnorthgreece.gr and publish it in a special booklet distributed to the wine and spirits sector professionals and the consumers. In addition, the Wine Producers Association of the Northern Greece Vineyard reserves the reproduction and distribution rights of the stickers depicting the medals. In any case, the award-winners wishing to present, in any form, on their wine label the distinction obtained must apply for this right of use. Counterfeiting is strictly forbidden.

Article 11: General Rules and Legal Provisions

The Organizing Committee store a bottle of each award winning wine/spirit for a year and reserves the right to have awarded samples analysed by approved laboratories, whenever considered necessary, during this said one-year period.

In addition, in the five months following the Competition, the 5% of the awarded wines/spirits will be analysed in comparison with the same wines/spirits commercially available, in order to verify their identity.

The Signatories are legally responsible for any information given on the registration form. The Organizing Committee reserves the right to verify this information by any legal means, especially as

regards the conformity of the control sample retained with the marketed product.

The results of the competition are definitive and binding. In order to maintain the confidential character of the results, only the list of the winning wines and spirits will be published.

Each Signatory will receive by mail the detailed results for every product that has been entered in the competition.

Participation in the "Thessaloniki International Wine & Spirits Competition" presumes the acceptance of all the clauses of the present regulation.

Article 12: Terms of payment

For information regarding the Terms of Payment, please read the "The way to enter the "Thessaloniki International Wine Competition" and the "Thessaloniki International Spirituous Beverages of Vitivinicultural Origin Competition" file.

Article 13: Program of the Competition

The competition will take place in Thessaloniki.

For further information regarding the Program of the Competition please read the "The way to enter the "Thessaloniki International Wine Competition" and the "Thessaloniki International Spirituous Beverages of Vitivinicultural Origin Competition" file.

Tasting sessions will be held in Thessaloniki.

The announcement of the results will be officially publicised during an awards ceremony.

Article 14: Categories

The "Thessaloniki International Wine & Spirits Competition" is addressed to the products of the following categories:

CATEGORY I - WHITE WINES OF NON-AROMATIC GRAPE VARIETIES:

Group A - Still wines

These wines may have carbon dioxide over-pressure under 0.5 bar at 20°C.

- I-A-1 Sub-group of wines containing not more than 4 g/L of sugar
- I-A-2 Sub-group of wines containing between 4.1 g/L to 12 g/L of sugar
- I-A-3 Sub-group of wines containing between 12.1 g/L to 45 g/L of sugar
- I-A-4 Sub-group of wines containing more than 45 g/L of sugar

Group B - Pearl wines

These wines may have a carbon dioxide over-pressure from 0.5 to 2.5 bar at 20°C.

- I-B-5 Sub-group of wines containing not more than 4 g/L of sugar
- I-B-6 Sub-group of wines containing more than 4 g/L of sugar

Group C - Sparkling wines

These wines may have a carbon dioxide over-pressure above 2.5 bar at 20°C.

- I-C-7 Sub-group of sparkling wines containing not more than 12 g/L of sugar with a tolerance of +3 g/L
- I-C-8 Sub-group of sparkling wines containing between 12.1 g/L to 32 g/L of sugar with a tolerance of +3 g/L
- I-C-9 Sub-group of sparkling wines containing between 32.1 g/L to 50 g/L of sugar
- I-C-10 Sub-group of sparkling wines containing more than 50 g/L of sugar

CATEGORY II - ROSÉ WINES:

Group A - Still wines

These wines may have carbon dioxide over-pressure under 0.5 bar at 20°C.

- II-A-11 Sub-group of wines containing not more than 4 g/L of sugar
- II-A-12 Sub-group of wines containing between 4.1 g/L to 12 g/L of sugar
- II-A-13 Sub-group of wines containing between 12.1 g/L to 45 g/L of sugar
- II-A-14 Sub-group of wines containing more than 45 g/L of sugar

Group B - Pearl wines

These wines may have a carbon dioxide over-pressure from 0.5 to 2.5 bar at 20°C.

- II-B-15 Sub-group of wines containing not more than 4 g/L of sugar
- II-B-16 Sub-group of wines containing more than 4 g/L of sugar

Group C - Sparkling wine

These wines may have a carbon dioxide over-pressure above 2.5 bar at 20°C.

- II-C-17 Sub-group of sparkling wines containing not more than 12 g/L of sugar with a tolerance of +3 g/L

- II-C-18 Sub-group of sparkling wines containing between 12.1 g/L to 32 g/L of sugar with a tolerance of +3 g/L

- II-C-19 Sub-group of sparkling wines containing between 32.1 g/L to 50 g/L of sugar

- II-C-20 Sub-group of sparkling wines containing more than 50 g/L of sugar

CATEGORY III - RED WINES:

Group A - Still wines

These wines may have carbon dioxide over-pressure under 0.5 bar at 20°C.

- III-A-21 Sub-group of wines containing not more than 4 g/L of sugar

- III-A-22 Sub-group of wines containing more than 4 g/L of sugar

Group B - Pearl wines

These wines may have carbon dioxide over-pressure from 0.5 to 2.5 bar at 20°C.

- III-B-23 Sub-group of wines containing not more than 4 g/L of sugar

- III-B-24 Sub-group of wines containing more than 4 g/L of sugar

Group C - Sparkling wines

- III-C-25 These wines may have a carbon dioxide pressure above 2.5 bar at 20°C.

CATEGORY IV - WINES OF AROMATIC GRAPE VARIETIES:

Group A - Still wines

These wines may have carbon dioxide over-pressure under 0.5 bar at 20°C.

- IV-A-26 Sub-group of wines containing not more than 4 g/L of sugar
- IV-A-27 Sub-group of wines containing from 4.1 g/L to 12 g/L of sugar
- IV-A-28 Sub-group of wines containing from 12.1 g/L to 45 g/L of sugar

- IV-A-29 Sub-group of wines containing more than 45 g/L of sugar

Group B - Pearl wines

These wines may have a carbon dioxide over-pressure from 0.5 to 2.5 bar at 20°C.

- IV-B-30 Sub-group of wines containing not more than 4 g/L of sugar

- IV-B-31 Sub-group of wines containing more than 4 g/L of sugar

Group C - Sparkling wines

These wines may have a carbon dioxide over-pressure above 2.5 bar at 20°C.

- IV-C-32 Sub-group of sparkling wines containing not more than 12 g/L of sugar with a tolerance of +3 g/L

- IV-C-33 Sub-group of sparkling wines containing between 12.1 g/L to 32 g/L of sugar with a tolerance of +3 g/L

- IV-C-34 Sub-group of sparkling wines containing between 32.1 g/L to 50 g/L of sugar

- IV-C-35 Sub-group of sparkling wines containing more than 50 g/L of sugar

CATEGORY V - WINES UNDER A FILM OF YEAST:

Group A - Wines containing not more than 4 g/L of sugar

- V-A-36 Sub-group of wines with alcoholic content not more than 15%

- V-A-37 Sub-group of wines with alcoholic content above 15%

Group B - Wines containing from 4.1 to 20 g/L of sugar

- V-B-38 Sub-group of wines with alcoholic content not more than 15%

- V-B-39 Sub-group of wines with alcoholic content above 15%

Group C - Wines containing more than 20 g/L of sugar

- V-C-40 Sub-group of wines with alcoholic content not more than 15%

- V-C-41 Sub-group of wines with alcoholic content above 15%

CATEGORY VI - NATURALLY SWEET WINE

(Ex. Late harvest, botrytised wine, ice wine...):

- VI-A-42 **Group A** - Non aromatic grape varieties

- VI-B-43 **Group B** - Aromatic grape varieties

CATEGORY VII - LIQUEUR WINE:

Group A - Non aromatic grape varieties

(Ex: Porto, Marsala, Madera, Mistelles, Tokay Aszu...)

- VII-A-44 Sub-group of liqueur wines containing not more than 6 g/L of sugar
- Sub-group of liqueur wines containing between 6.1 to 40 g/L of sugar

- VII-A-45 with an alcoholic content not more than or equal to 18%

- VII-A-46 with an alcoholic content above 18%
- Sub-group of liqueur wines containing between 40.1 to 80 g/L of sugar

- VII-A-47 with an alcoholic content not more than or equal to 18%

- VII-A-48 with an alcoholic content above 18%

- Sub-group of liqueur wines containing more than 80 g/L of sugar

- VII-A-49 with an alcoholic content not more than or equal to 18%

- VII-A-50 with an alcoholic content above 18%

- VII-B-51 **Group B** - Aromatic grape varieties (Ex. Muscats...)

- VII-C-52 **Group C** - Liqueur wines under a film of yeast (Ex. Jerez, Fino, Montilla-Morilles)

CATEGORY IX - SPIRITUOUS BEVERAGES OF VITIVINICULTURAL ORIGIN:

IX -A-54 **Group A** - Wine Spirits

IX -B-55 **Group B** - Brandy/Weinbrand

IX -C-56 **Group C** - Grape Spirits

IX -D-57 **Group D** - Raisin Spirits

IX -E-58 **Group E** - Grape Marc Spirits

IX -F-59 **Group F** - Wine Lees Spirits

CATEGORY X:

X-A-60 'Retsina' wines

REMARK: The organizers reserve the right to cancel any subcategory if there are not sufficient entries. They even reserve the right to create new categories according to the competition needs.

MODEL FOR THE CERTIFICATE OF ANALYSIS FOR WINES

Samples must be accompanied by an official analysis certificate drawn up by an accredited laboratory or by a competent laboratory in conformity with the laws of the country or certified by an oenologist in charge of the wine cellar, containing at least the following parameters:

1. Alcohol content at 20°C (% vol.)
2. Reducing sugars (g/L)
3. Total acidity (meq/L or g/L expressed as tartaric acid)
4. Volatile acidity (meq/L or g/L expressed as acetic acid)
5. Total sulphur dioxide (mg/L)
6. Free sulphur dioxide (mg/L)
7. The pressure in the bottle for sparkling and semi-sparkling wines (bars or hPa)

The methods of analysis used are posted in the Compendium of International Methods of Analysis of Spirituous Beverages of Vitivinicultural Origin.

MODEL FOR THE CERTIFICATE OF ANALYSIS FOR SPIRITS

Samples must be accompanied by an official analysis certificate drawn up by an accredited laboratory or by a competent laboratory in conformity with the laws of the country or certified by an oenologist in charge of the wine cellar, containing at least the following parameters:

1. Alcohol content at 20°C (% vol.)
2. Sugars (g/L)
3. Volatile Substances (g/hL of alcohol for 100% vol)
4. Methanol (g/hL of alcohol for 100% vol)

The methods of analysis used are posted in the Compendium of International Methods of Analysis of Spirituous Beverages of Vitivinicultural Origin.