

Competition Rules

1) AIM AND GOALS OF THE COMPETITION

VINOCOOL - VINOFORUM International Wine Competition is organised within a project that builds on tradition and promotes quality development through wine competition in the project area (Austria, Slovenia) compared with other wine-growing regions.

The goal of the competition is promotion and furthering of quality, tradition and wine culture in the project area.

2) DATE AND PLACE OF THE COMPETITION

21–22 June 2012
The wine competition will take place in Maribor, Slovenia.

3) COMPETITION ORGANISER

Maribor Tourist Board
Partizanska cesta 47
2000 Maribor
Slovenia
Tel.: +386 2 234 66 00
Fax: +386 2 234 66 23
E-mail: bernarda.karo@maribor.si

Participants:
VINOCOOL Project Council
Vino Forum International

4) ELIGIBLE AREA

The competition is open to all producers of wine from the VINOCOOL project area and other wine-growing regions.

a) VINOCOOL
The project area covers the following wine roads: Maribor Wine-Tourist Road, Podpohorska Wine-Tourist Road, Upper Slovenske gorice Wine-Tourist Road, Haloze Wine-Tourist Road, Šmarje-Virštanj Wine-Tourist Road, Jeruzalem Wine-Tourist Road, Schilcherweinstraße, Sausaler Weinstraße, Südsteirische Weinstraße, Thermenland Weinstrasse, Südoststeirische Hügellandweinstrasse, Klöcher Weinstraße, Römerweinstraße.

b) OTHER WINE-GROWING REGIONS
Other wine-growing regions include all interested wine-growing regions in Europe.

5) CONDITIONS OF PARTICIPATION

The competition is open to wine producers:

- based in the eligible area;
- holding a valid registration for the performance of activity;
- having a proprietary brand;
- that produce at least 200 bottles of the competing predicate wine and at least 500 bottles of other wines;
- who ensure that wines are consistent with the legislation applying in the country of origin, marked by a batch number and in original bottles.

A single wine producer in the VINOCOOL project area may compete with no more than two (2) samples.

6) PARTICIPATION FEE

The competition costs of the wine producers from the eligible VINOCOOL area are financed from the VINOCOOL project in the framework of the Operational Programme Slovenia-Austria 2007–2013.

Participants from other wine-growing regions shall pay a participation fee of EUR 60 per sample, payable on delivery of the samples or by transfer to the organiser's account:

Bank: UJP SLOVENSKA BISTRICA
SWIFT: BSLJSI2X
IBAN CODE: SI56012706033740127

When transferring the funds, please state as reference VINOCOOL and the name of the payer.

7) DELIVERY OF SAMPLES AND APPLICATION FORMS

Each sample must contain the following information:

- Name and address of producer;
- Category, grape variety/varieties, country of origin, vintage, residual sugar content (grams per litre), acidity (grams per litre), total content of SO₂ (milligrams per litre), alcohol (% vol);
- Batch number.

The organiser reserves the right to refuse any application that does not conform to the rules of the competition. Four (4) bottles of a competing sample must be submitted, holding 0.50 or 0.75 litre. All samples become the property of the organiser.

Participants shall fill out and submit the application form by 5 May 2012. The samples have to be submitted to the organiser between 8 May 2012 and 5 June 2012, at the latest by 4 p.m. Any samples received after this deadline shall be excluded from the competition. Delivery costs shall be borne by the participants, who are also responsible for delivering the samples by the final deadline. Samples may be mailed or delivered to the following address:

ZAVOD ZA TURIZEM MARIBOR
Hiša Stare trte
Vojašniška ulica 8
2000 Maribor, Slovenia
Tel.: +336 2 25 15 100
E-mail: staratrta@maribor.si

8) JURY COMPOSITION

Competing wines shall be judged by committees composed of five to six internationally renowned wine experts. The judging is chaired by a three-member Panel of Chairs. The members of the Panel of Chairs shall conduct and supervise if the judging is conducted properly and professionally, while they shall not evaluate the samples.

VINO COOL

VINO-KULTURA-KULINARIKA – DOŽIVETI VINSKE CESTE
WINE - CULTURE - CUISINE - EXPERIENCE WINE ROADS

9) JUDGING

Wines shall be marked according to a 100-point system of the International Oenologists' Association. The final evaluation of a wine, after the elimination of the highest and lowest scores, shall be the arithmetic mean. Should the highest number of points be awarded to more than one competition entry, further criteria relating to the total number of points awarded by all jury members shall be taken into consideration.

All samples shall be judged anonymously. The jury will receive only a list indicating the sample number, the category number and vintage.

11) CATEGORIES

A) TRADITIONAL WINE PRODUCTION

Category	Residual sugar (g/l)	Reference number
I.		
a) White Wines		
<i>dry</i>	(0-4)	I.1
<i>semi-dry</i>	(4-12)	I.2
<i>semi-sweet</i>	(12-45)	I.3
<i>sweet</i>	(above 45)	I.4
b) White Aromatised Wines		
<i>dry</i>	(0-4)	I.5
<i>semi-dry</i>	(4-12)	I.6
<i>semi-sweet</i>	(12-45)	I.7
<i>sweet</i>	(above 45)	I.8
II.		
Rosé Wines		
<i>dry</i>	(0-4)	II.9
<i>other</i>	(above 4)	II.10
III.		
Red Wines		
<i>dry</i>	(0-4)	III.11
<i>other</i>	(above 4)	III.12
IV.		
Sparkling Wines (residual sugar according to O.I.V.)		
<i>dry</i>	(0-15)	IV.13
<i>semi-dry</i>	(15-40)	IV.14
<i>semi-sweet</i>	(40-80)	IV.15
<i>sweet</i>	nad 80	IV.16
V.		
Special Wines		
<i>dry</i>	(0-6)	V.17
<i>semi-dry</i>	(6-40)	V.18
<i>semi-sweet</i>	(40-80)	V.19
<i>sweet</i>	above 80	V.20

10) AWARDS AND PRIZES

The following prizes will be awarded on merit: gold (above 90 points), silver (above 85 points) and bronze (above 80 points). The title of champion will be awarded for dry wines (category I.1), other white wines (categories I.2, I.3, I.4), rosé wines (category II), red wines (category III), sparkling wines (category IV) and liqueur wines (category V). A champion award cannot be given in any category should there be fewer than 20 samples in that category. A minimum number of samples in a category is 5. The judging committee reserves the right to award special prizes to organically produced wines and wines of exceptional quality. A maximum of 30% of the highest ranked wines in the competition may receive awards.

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