***The Competition Statute***

***Jarovín rosé 2013***

***1. Competition organizers***

The organizer of the competition is Black Point, s.r.o. The organizer of the competition reserves the right to exclude competition samples that do not fulfill the conditions as laid down in the competition statutes.

***2. Object of the competition:***

The competiton is open to all rosé wines that are produced using Vitis vinifera grape varieties. Wines must comply with the Wine Act No. 321/2004 Coll. in its latest version and for foreign wines legislative conditions of respective countries.

***3. Minimum quantity of wine:***

The minimum amount of a competition sample which the participant is required to have at his disposal in stock:

***Quality wine – sparkling wine 500 l***

***Wine with attribute – kabinet 300 l***

***Wine with attribute – late harvest 200 l***

***Wine with attribute – selection of grapes 100 l***

***Wine with attribute – special selection (ice wine, selection of grapes, straw wine) 25 l***

***4. Number of bottles and Competition fees:***

The competition participant will give free of charge 6 bottles (containing 0.75 l, selection of grapes 0.5 l) or 9 bottles (in case of special selection containing 0.375 l) of each competition sample into the possession of the competition organizer for the purpose of their sensoric evaluation and their subsequent presentation at the exhibition of wines. Each bottle must be marked in accordance with the present wine law, including the year of grape harvest.

The competition participants **from the Czech Republic** will pay a competition **fee 600 CZK** for each registered sample. They will either make payment on the organizer’s account: 2700211908/2010, or they will pay it in cash during samples’ collection in Archive KRÁLE VÍN Němčičky

The competition participants **from Slovakia** will pay a competition **fee 24 EUR** for each registered sample. They will make the payment on the organizer’s account: 2300211909/8330 (with no bank charges)

**Other foreign competition participants will pay a competition fee 24 EUR for each registered sample. They will make the payment on the organizer’s account: 2300211909/2010**

***5. Registration***

**The competition participant will fill in a registration form .**

**To prevent errors from occurring in the product designations and the correct production of the necessary wine designations, we request you to enter your product data via the web-pass that is available on the Internet.**

**You can find the web-pass at :** [**http://www.elwis.cz/en/**](http://www.elwis.cz/en/) **- ( it is easy to use and does not take much time to complete)**

 **Including at least following information for each competition sample: name and accurate address of the producer, a phone number of the producer, variety, vintage, attribute, wine region or sub-region, the content of residual sugar and total acids, a reference number which the sample comes from.**

**A part of registration is a chemical analysis.**

**The wines must meet the statutory requirements of the European Union and the relevant producer nation.**

**For wines from the EU the grape variety must make up a minimum of 85% of the wine and for wines from third countries a minimum of 70%.**

The form must be accompanied by (for CZ wines):

**a)** a copy of the Ruling by the Ministry of Agriculture regarding the wine’s classification according to Article 14 of the Wine Act No. 215/1995 Coll. (before 30.4.2004), resp. that by the State Agricultural and Food Inspectorate (SZPI) according to Article 26 of the Wine Act No. 321/2004 Coll. in its latest published version (after 1.5.2004)

**b)** For wines of local provenance a certificate confirming the origin of the grapes (copy of the document evidencing the parcel of land on which the grapes are grown or copy of the document evidencing the purchase of the grapes – an invoice or an agreement. For wines supposed to be marked as wines with attribute, a copy of the verification of sugar content declared by a wine officer must be attached

**c)** According to the Wine Act No. 321/2004 Coll. In its latest published version, if anunal categorized wine made of grapes harvested in the year preceding the year of the competition takes part in particular competition categories, being not zemske vino,then this wine made of kapes harvested in the year preceding The year of the competition in a particular reference number which would manage to get among the medal awarded positions, at the ceremonial Winter announcement it will only be nominated for the position. The official certificate and themedal – Jarovín Rosé medal label will be given exclusively on the basis of renderingvalid evidence of designation for this particular reference number in case the wine won’t be descended in comparison with the original declaration.

If the same competition participant registers more wines with the same marking, the wines will always have to be separately both produced and stored and will have to be marked as different reference number from the Ruling by the Ministry of Agriculture according to Article 14 of the Wine Act No. 115/2004 Coll. in its latest published version (before 30. 4. 2004), the Ruling by SZPI according to Article 26 of the Wine Act No. 321/2004 Coll. in its latest published version (after 1.5.2004), or it will have to provably come from different vineyard of grapes (different vineyards, different verification of sugar content in grapes).Any incorrect information in the registration will disqualify the respective wine. In case of mentioning intentionally incorrect information, all of the participant’s wines will be disqualified.

**d)** in case of unsorted quality wine sand quality wines with attribute, the country of origin the Czech Republic, it is sufficient if the participant mentions the reference number of quality. Documents according to the letter a) are turned in only on the organizer’s request.

**By filling and handing over the registration form, a competition participant agrees with the processing and publication of the information about the producer and the wine in the competition catalogue and professional press.**

***6. Collection of samples:***

The sample collection will take place:

* on15.4 – 16.4. 2013 in Archive KRAL VIN -Němčičky, Hlavní 219, 10 a.m. – 6 p.m., Branko Černý 608 13 10 13
* on8.4. –19.4. 2013 in shops BS wine accessories:
* VelkéBílovice       Žižkovská 1230    tel. 519 346 236/238
* Mikulov                 K vápence 3202   tel. 519 500 516      - Mr. Švrček Jiří
* Brno                      Svitavská 15          tel. 545 216 311       - Mr. Bartl Tomáš
* Znojmo (Dobšice),Brněnská523         tel. 515 260 600   - Mr. Švaříček Karel
* on 8.4. – 19.4.2013 in Prague, magazine Wine&Life, Vlkova 468/17, 130 00, Praha 3, Miroslava Sýkorová, tel. 733100326

***7. Terms and the place of the evaluation***

The evaluation will take place on 29/4/2013 at 9.00 a.m. in Znojemska Beseda,

Masarykovo náměstí 449/22, Znojmo 2.

***8. Specialized committees:***

Wines will be judged by specialized committees consisting of no fewer than five persons (president, jurors), whose members and president will be appointed by the competition organizer from the universally available list of recognized specialists in the field of sensoric wine analysis. The presumption of participation in a comittee is adequate experience with wine evaluating. Inappropriate behavior or being apparently tipsy may lead to denial of evaluation. The evaluation is led by the president. Tasters are required to be in possession of a valid SZPI sensoric examination certificate, or any tasting examination according to the European ISO and DIN norms. The evaluations of the presidents of the specialized committees will be included in the overall marking.

The list of tasters can be found in the attachment no. 1

***9. President of the specialized jury:***

The evaluation process will take place under the direction of the president of the specialized jury, who will have experience with the organisation of international wine contests and who has successfully passed sensoric examination exam in accordance with the European ISO and DIN norms. In keeping with the statutes impartiality during the evaluation will be supervised by the president of the organising committee. Should any contentious or ambiguous matters arise during the evaluation the president of a specialized jury will endeavour to resolve the matter in collaboration with the president of the organizing committee. The medals will be awarded only on condition that the wines will get in evaluation at least 80 points.

***10. Conditions of the evaluation***

**Conditions of the evaluation:**

***a)*** *The tasting area will be light, well aired and at a temperature of between 18°C - 22°C, free from any external disturbing influences*

***b)*** *Each taster is offered a separate table protected from any disturbances.*

***c)*** *Competition samples are served to the specialized committees in such a way that their identity is completely undetectable*

***d)*** *Specialized committees will have at their disposal a list of samples to be served showing only the sample's competition number, vintage and category*

***e)*** *Tasting glasses are plain, made of clear glass without being engraved of painted, on a stem and of a minimum content of 20 cl.*

***f)*** *Specialized committees will work from 9.00 a.m. to 15.30 p.m., breaks will be accorded by the committee president*

***g)*** *Competition samples are arranged according to variety, vintage (in descending order) and the content of residual sugar (in ascending order)*

***h)*** *Competition samples are served at the following temperatures: rose wine* 10 - 12 °C, sparkling wine 8 - 10 °C

***i)*** *The taster always fills in a unique evaluation card for each sample or inputs his or her evaluation into a computer with a respective program.*

***j)*** *The evaluation cards, or computer’s data record, of particular wines will be archived for the time span of 5 years and unconditional objectivity and neutrality of results processing are guaranted. In the event of any ambiguity or discrepancy during the processing of the results, the competition organiser will be able, at the regest of the president of the specialized jury or one of the committee chairmen to investigace the points awarded to any competition sample by the individual members of that specialised committee.*

***11. The system of evaluation***

Competition samples meeting all conditions of this statute will be evaluated using a hundred-point system of the International Union of Enologs.

***12. Wine categories***

* **1st category** – still wines rose and claret, regardless of the country of origin with the content of **residual sugar** **from** **0 to 50 g/l**
* **2nd category** – **sparkling wines**, regardless of the country of origin and the content of residual sugar
* **3rd category** – wines with the content of **residual sugar** **over 51 g/l**, regardless of the country of origin and chosen technology of production
* Wines are selected into particular categories according to varieties and the content of residual sugar

***13. Medals***

The wines will be in categories according to the number of reached points. The first 5% of evaluated wines will be awarded Gold Medals, next 10% will be awarded Silver Medals and next 15% will be awarded Bronze Medals.

In case of the very same number of points received in the competition, two or more medals may be awarded for the same ranking.

The competition organizer will not award medals to more than a total of 30% of all the wines in the competition.

***14. Champion***

The title of Champion is given to the wines receiving the highest number of points.

***15. The Best Collection of Wines:***

The title of The Best Collection of Wines is awarded to the competition participant having the highest average points total for the ensemble of all its competition samples. For the evaluation of the Best Collection of Wines only those competition participants entering four or more competition samples will be taken into account. The reward for the best collection of wines will be a certificate and a material prize given by the mayor of the town Znojmo.

***16. Diploma***

For wines awarded by the specialised committees (Champion, The Best Collection of Wines, Gold Medal, Silver Medal, Bronze Medal a Diploma will be given to the competition participant mentioning the award to his competition sample (collection).

***17. Purchase of exhibited wines***

In case of higher shown interest in rose wines taking part in the competition Jarovín Rosé 2013, the organizer will buy the wines from the competition participants, respectively with 30% reduction in price from the purchase price at least. However, the highest possible number of bottles from each reference number is 100.

***18. Labeling of wines***

The competition participant has the right to mention the award (CHAMPION, MEDALS) to bottles of wine of the reference number, from which the sample comes from. However, the abeling is restricted to stock level of respektive vine site stated in the registration. Vintage must be mentioned. The award is mentioned according to an obligatory reproductive pattern the participant receives together with the reset of evaluation.

The displaying of data on a wine label which do not directly correspond to the evaluation of the relevant wine is not permitted, e.g. displaying the award on other wines produced by the competition participant.

The competition participant may display the data relating to the award in his publicity material for a period of five years from the time of its awarding.

The year of award reception and the reference number of the awarded wine must always be mentioned. Moreover, displaying prices in quotations and beverage lists is permitted only under the indication of an awarded wine.

***19. Public presentation***

***a)*** Wine tasting will take place on 7.5. 2013 from 4 p.m. to 11 p.m. in the historical part of Znojmo

***b)*** A day in pink – rose wines tasting – take place on 10.5. 2013 from 6 p.m. to 11 p.m. in Clarion Congres Hotel, Ostrava

***20. Results***

All results and course of the competition can be found on following webpages: [www.jarovin.cz](http://www.jarovin.cz/) and [www.vinnysklep.cz](http://www.vinnysklep.cz/) . The results will be also published in press, both professional and public.

***6. 1. 2013, Znojmo***

***Association of Wine Makers Dobšice, Ing. Ladislav Skopal***

***Black Point, spol.s r.o. Branko Černý***