

Statutes of the Cuvée 2014 Ostrava Wine Competition

President of the specialised jury: Prof. Fedor Malík, DrSc.

Organising committee: Lubomír Bárta, Radovan Koudelka,
Dr. Martin Křístek (president)

1. Competition organisers:

The organiser of the competition is the K.A.H.A.N. civic association in collaboration with Zábřeh Castle in Ostrava and the National Wine Centre in Valtice. The organiser of the competition reserves the right to exclude competition samples that do not fulfil the conditions as laid down in the competition statutes.

2. Object of the competition:

The competition is open to all Czech and foreign wines that are produced using two or more *Vitis vinifera* grape varieties and for all Czech and foreign brand wines complying with the competition statutes. Wines labelled as V.O.C. and other wines of local provenance must comply with Wine Act No. 321/2004 Sb. in its latest version. The competition is designated for wines labelled as CHOP (Protected Denomination of Origin) or as CHZO (Protected Geographical Denomination).

3. Minimum quantity of wine:

The minimum amount of a competition sample which the participant is required to have at his disposal in stock has not been stipulated.

4. Number of bottles and Competition fees:

The competition participant will give free of charge 6 bottles containing 0.5 l or 0.75 l of each competition sample into the possession of the competition organiser for the purpose of their sensoric evaluation and their subsequent presentation at the exhibition of wines. Each bottle must be marked with the following: the wine's name, name of the producer or importer, batch number. Competition participants are exempt from paying any competition fees.

5. Registration:

The registration of wines takes place on-line at the following internet address: www.elwis.cz. The competition participant will fill in the following information for each competition sample: name of the wine, the composition of the cuvée, vintage, quality designation, country of origin, wine region or sub-region, batch number, content of residual sugar in g/l, alcohol by volume in %, evidence number of quality (only applies to quality wines and quality wines with special attributes originating in the Czech Republic), competition category. Supplying incorrect data will lead to a competition sample being excluded from the competition. By filling in the registration form the competition participant agrees to the processing and subsequent publication of the data concerning the producer or importer and the competition sample in the exhibition catalogue and the specialised press. Quality wines, quality wines with special attributes, sparkling wines of a specified region,

aromatic sparkling wines of a specified region of local production must be accompanied by 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). For wines of local provenance and subject to the classification, the necessary documentation must be submitted no later than 20.5.2014, failing which the wines will be excluded from the competition without regard to the result. Wines labelled as CHZO (Protected Geographical Denomination) must be accompanied by 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).

6. Collection of samples:

The sample collection will take place on 7.4.2014 - 9.4.2014 at the following collection points:

NÁRODNÍ VINAŘSKÉ CENTRUM, Zámek 1, 691 42 Valtice, tel. +420 602 470 262

MARTIN KRÍSTEK, Na Pořadí 1002, 735 41 Petřvald, tel. +420 603 240 661
(competition samples may be delivered to this collection point and also sent by post to arrive no later than 11.4.2014)

FEDOR MALÍK, Kalinčiakova 21, 900 01 Modra, tel. +421 336 473 272

7. Terms and place of the evaluation:

The evaluation of the wines will take place on 14.4.2014 at the National Wine Centre (Národní vinařské centrum) in Valtice. The announcement of the results and the exhibition of the wines will be on 24.4.2014 in Zábřeh Castle in Ostrava. Unclassified wines of local provenance, which are subject to classification, will be only nominated for evaluation during the announcement of the results.

8. Specialised committees:

Wines will be judged by specialised committees consisting of no fewer than five persons (president, jurors), whose members and president will be appointed by the competition organiser from the universally available list of recognised specialists in the field of sensoric wine analysis. Tasters from the Czech Republic 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 specialised committees will be included in the overall marking. Each specialised committee will evaluate a maximum of 50 competition samples in any one day. The average time spent on marking one competition sample is 5 minutes.

9. President of the specialised jury:

The evaluation process will take place under the direction of the president of the specialised jury, who will have experience with the organisation of international wine contests. 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 specialised jury will endeavour to resolve the matter in collaboration with the president of the organising committee.

10. Conditions of the evaluation:

- a) The tasting area will be light, well aired and at a temperature of between 21°C - 23°C, free from any external disturbing influences
- b) The specialised committees will work at round tables, discussion prior to closing the evaluation of a sample will not, however, be permitted, the exception being a request for a repeat tasting of a competition sample or its elimination by any of the committee members
- c) Competition samples are served to the specialised committees in such a way that their identity is completely undetectable
- d) Specialised 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 or painted, on a stem and of a minimum content of 150 ml
- f) Specialised committees will work from 8.00 a.m. to 2.30 p.m., breaks will be accorded by the committee president
- g) Competition samples are arranged according to vintage (in descending order) and the content of residual sugar (in ascending order)
- h) Competition samples are served at the following temperatures: white and rosé, natural sweet and liqueur wines 10°C - 12°C, red wines 16°C - 18°C, sparkling wine 9°C - 10°C
- i) In the event of any ambiguity or discrepancy during the processing of the results, the competition organiser will be able, at the request of the president of the specialised jury or one of the committee chairmen to investigate the points awarded to any competition sample by the individual members of that specialised committee

11. Evaluation system:

Competition samples are marked using a hundred-point system in accordance with the OIV standard dating from 2009, assisted by the computerised system for evaluating wines developed by the National Wine Centre in Valtice. The resulting point-rating of each competition sample is the average of all the points awarded by individual committee members after the elimination of the highest and lowest scores. In the event of more than one competition sample receiving an equal number of points, a further criterion comes into play: a simple arithmetical average and then the median value. The individual evaluations given by the individual specialised-committee members are signed by the taster and then by the committee president after being printed out by the computer system and will be stored for a period of five years.

12. Wine categories:

Submitted wine samples are arranged in the following competition categories:

- A 1 ... still white dry wines (to 4 g/l residual sugar, or to 9 g/l residual sugar, if the total acidity content is more than 2 g/l lower than the residual-sugar content)
- A 2 ... still white semi-dry and semi-sweet wines (to 45 g/l residual sugar),
- B still red wines (without taking into account the residual-sugar content),
- C still rosé wines (without taking into account the residual-sugar content),
- D sparkling and perlivá wines (without taking into account the residual-sugar content),
- E liqueur and sweet wines (above 45 g/l residual sugar)

In the event of a small number (fewer than five) samples in any competition category, the organiser reserves the right to merge the category with another category, with the medal being conferred on both (all) merged categories together.

13. Medals:

Gold medals are awarded to wines receiving 85 and more points, silver medals are awarded to wines receiving 82.00 - 84.99 points. The competition organiser will not award medals to more than a total of 30% of all the wines in the competition. This criterion is applicable in the individual categories.

14. Champion:

The title of Champion is given to the wines receiving the highest number of points in category A 1 and category B. In the event of the Champion title going to a foreign wine, the local wine having the highest points will be awarded the title of Best Rated Wine of Local Provenance.

15. Category winners:

The Category Winner title is awarded to the wine with the highest points in the categories A 2, C, D, E, or in the merged categories.

16. The Best Collection of Wines:

The title of Best Collection of Wines is awarded to the competition participant having the highest average points total for the ensemble of all his 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.

17. Diploma:

For wines awarded by the specialised committees (Gold Medal, Silver Medal, Champion, Best Wine of Local Provenance, Category Winner, Best Collection of Wines) a Diploma will be given to the competition participant mentioning the award to his competition sample (collection). The batch number of the competition sample will be mentioned on the Diploma.

18. Labelling of wines:

The competition participant has the right to attach self-adhesive medal labels (CHAMPION, CATEGORY WINNER, GOLD, SILVER) to bottles of wine of the awarded competition sample. These can be purchased from the competition organiser for the price of 2.00 CZK or 0.08 € per item (on orders before 30.4.2014) or at a negotiated price (on orders after 30.4.2014). The competition participant will be responsible for paying the designated fee on the basis of an invoice into the account of the competition organiser:

Account name: Klub Amatérských Hodnotitelů Alkoholických Nápojů (K.A.H.A.N.), o.s., Bank: Česká spořitelna, a.s., A/C No: 1654159349, Bank sort code 0800, BIC: GIBACZPX, IBAN: CZ 1708000000001654159349, Variable symbol: IČ (Tax ID No.) or RČ (birth number) of the participant.

The displaying of data on a wine label which do not 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.

19. FIJEV Prix CZ and the Committee of the Lay Public:

Independent of the wine competition itself the competition samples are evaluated by a committee of FIJEV members (International Organisation for Journalists and Wine Writers writing on the subject of wine and spirits) and a Committee of the lay public. Marking by the FIJEV Committee and the Committee of the lay public does enable the competition participants to compare the opinions of the specialised committees with those of the general public and those of the journalists and wine writers. With regard to certificates awarded by the FIJEV Committee (FIJEV Prix CZ) and the Committees of the lay public (Gold Medal, Silver Medal, Champion, Best Rated Wine of Local Provenance, Category Winner, Best Collection of Wine) the competition participant will receive a Diploma inscribed with the award given to the relevant competition sample.