



# STATUTES

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## I. Introduction

We are pleased to invite your participation in the prestigious **Danube Wine Challenge 2020/International Wine Competition** - a leading event for all wine producers and wine merchants.

The competition takes place on **18 – 22 November, 2020 at Chateau Béla in Belá (Štúrovo) , Slovakia.**

The Danube Wine Challenge's main focus is wines from the Danube basin - uniting producers that share historical, cultural, winemaking and gastronomic traditions.

And the competition also welcomes wines from all over the world - representing a unique opportunity to compare international wines characterised by specific soil and climatic conditions, as well as varying approaches to grape growing and winemaking.

## II. Competition organization

The event is organized by **Podunajská vínná cesta (Danube Wine Route)** and **Danube Wine, s.r.o.**, hereinafter jointly referred to as the "Organizer".

The Organizer appoints an Organizing Committee chaired by a competition president to organize and promote the event.

The competition is a member of The World Federation of Major International Wine and Spirits Competitions VINO FED. It will be organized in accordance with these Statutes under the patronage of the International Organization of Vine and Wine (OIV) and the Ministry of Agriculture and Rural Development of Slovak Republic.

## III. Participants and registration

The competition is open to all - both winemakers or merchants, and for all varieties or blends from all wine-producing areas of the world - those that register wine for this competition shall be referred to as a "Participant". Such Participant shall register samples on-line via the entry form at: [www.elwis.cz](http://www.elwis.cz) (Danube Wine Challenge section).



Online registration requires:

1. The Participant's identification (winemaker or merchant), business name, company registration number, address and email/phone number of the contact person.
2. Identification of the wine: wine name or trade mark, vintage, production lot (batch number), quantity produced (litres/bottles)/amount in stock, colour, style, country of origin, region, appellation/protected designation of origin (if applicable), and quality designation (if used in country of origin).
3. Grape variety identification (if multiple varieties then all varieties and their percentage content).
4. Underlying analytical parameters, particularly residual sugar content (g/l), acid (g/l as tartaric), total sulphur dioxide SO<sub>2</sub> (mg/l), and alcohol (percentage volume).
5. Wine category in accordance with Article VIII of these Statutes.
6. Additional information can be included in the application.
7. Laboratory analysis protocol (uploaded when registering sample).

**Entry Deadline: 6 November 2020**

## IV. Wine samples

Only samples that meet the requirements of the entry form and categories in accordance with these Statutes will be accepted. For **each sample** the Participant shall submit **six bottles of 0.75 l or smaller volume**. We accept personal- or courier-delivery to:

**Igor Štumpf, Slničnicová 4, 945 01 Komárno. Phone number: +421 903 984 300**

All samples submitted to the competition must be bottled and labelled for commercial distribution. Competition wine must derive from a homogenous lot of at least 1000 litres intended for consumption. The Organizer may also allow wine samples from smaller batches to compete if the wine:

- comes from a small wine-growing area,
- is a specific wine-type produced in small quantities, or
- comes from a low-yielding vineyard.

**Samples must arrive by 6 November 2020.**

Samples that arrive after this date will not be accepted, although the event Organizer reserves the right to extend the delivery deadline (in such case Participants will be informed by email or at [www.danubewine.sk](http://www.danubewine.sk)).



The Organizer has the right to exclude samples that fail to comply with these Statutes or fall outside the scope of the competition's remit. In the event of exclusion from the competition, the Participant will receive an email explaining the decision and information about collecting disqualified samples.

## V. Entry fee

Participants are required to pay **EUR 40,00 (ex VAT)** for each wine sample submitted to the competition. The Organizer will issue an invoice after the registration of samples. Any costs related to the payment shall be borne by the Participant.

### **The registration fee must be paid by 16 November 2020**

The Organizer has the right to exclude the Participant's wine sample if registration fee payment is not received by this deadline.

## VI. Evaluation of samples

Wines are evaluated by sensory analysis (tasting) - using the 100-point system (OIV and International Union of Oenologists) - and fully computerized (the Czech ELWIS National Wine Centre system). Assessment criteria:

- Appearance: cleanness and appearance other than cleanness,
- Smell (immediate perception on the nose): cleanness, positive intensity and fragrance quality,
- Taste: cleanness, positive intensity, persistence and quality of aroma and flavour,
- Overall harmony.

Sparkling wines are also evaluated in terms of effervescence (appearance other than cleanness, perception in mouth - persistence and quality of foam, and overall harmony related to effervescence).

Each characteristic feature of a wine is evaluated individually and classified as: **excellent, very good, good, satisfactory, unsatisfactory**. These are quantified by scores being allocated in the scoring sheet, so that overall marks can be compared between competition wines. The maximum rating is 100 points, while a zero rating (40 points) is the lowest-grade unsatisfactory wine.

The final assessment of wine by the Panel is a weighted mean, i.e. calculated from the scores of all judges after the highest and lowest have been excluded.



The competition Organizer shall store the evaluation sheets for at least two years after the competition, as printed copies signed by the Expert Guarantor of the competition, the Panel Chairs, and individual judges.

## VII. Composition and role of Evaluation Panels

The competition's Organizing Committee shall appoint Evaluation Panels comprising at least five wine expert members. At least half of each Panel shall comprise international (non-Slovak) wine tasters. Each Panel will be presided by a renowned oenologist - who coordinates the Panel's work and monitors the correct assessment of submitted samples. The rating of this Panel Chair is included in the overall scores of each wine. The Organizing Committee can also set up parallel tasting panels - comprising sponsors, journalists and other notable wine lovers to promote the competition - the ratings of which will only be illustrative.

The basic principle of the evaluation proceeds on an anonymous bases: judges and Panel Chairs will only be informed about wine category and vintage. Samples with assigned competition numbers will be presented in a non-identifiable manner, separately, and timely. Judging begins with sparkling wines, followed by still white wines, rosé, orange and red wines - from youngest to oldest and dry to sweet, concluding with Tokaj wines and other naturally sweet wines.

Each tasting day - prior to the competition - starts with the judges receiving a calibration sample with an overall mark allocated by the Organizing Committee. This sample sets the criteria, homogenizes and tunes the assessments of individual tasters and panels.

Assessed wine samples will be presented at the following temperatures:

- white, rosé, orange 10 - 12°C
- red 15 - 18°C
- sparkling 8 - 10°C
- Tokaj wines and other naturally sweet wines 10 - 14°C

## VIII. Competition categories

**Category A:** Still white wines (CO<sub>2</sub> pressure: 50 kPa at 20°C)

A1 – dry (0 – 4 g/l reducing sugars)

A2 – semi-dry and semi-sweet (4 – 45 g/l reducing sugars)

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**Category B:** Still rosé wines (CO<sub>2</sub> pressure: 50 kPa at 20°C)

B1 – dry (0 – 4 g/l reducing sugars)

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B2 – semi-dry and semi-sweet (4 – 45 g/l reducing sugars)

**Category C:** Still red wines (CO<sub>2</sub> pressure: 50 kPa at 20°C)

C1 – dry (0 – 4 g/l reducing sugars)

C2 – semi-dry and semi-sweet (4 – 45 g/l reducing sugars)

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**Category D:** Sparkling wines without colour distinction (CO<sub>2</sub> pressure: 250 kPa at 20°C)

D1 – dry (0 - 12 g/l reducing sugars)

D2 – other (> 12 g/l reducing sugars)

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**Category E:** Tokaj wines

E1 – dry, semi-dry, semi-sweet, sweet (varietal wine, samorodné/szamorodni, branded wine)

E2 – selections and essences

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**Category F:** Naturally sweet wines (ice wine, straw wine, raisin wine, botrytis/noble-rot)

F1 – without colour distinction >45 g/l reducing sugars

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**Category G – BEYOND COMPETITION:** Orange wines

G1 – still dry wine (0 – 4 g/l reducing sugars)

G2 – naturally sparkling dry wine (pét-nat, 0 - 4 g/l reducing sugars)

This category will be evaluated separately, beyond competition. The aim of the Organizers is to focus on wines of growing commercial interest, nevertheless, legally not defined in most countries.

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**Category M:** Young wines of the 2020 vintage – Svätomartinské, Svätokatarínske, Nouveau, Primeur etc.

M1 – still dry and semi-dry white wine (0 – 12 g/l reducing sugars)

M2 - still dry and semi-dry rosé wine (0 – 12 g/l reducing sugars)

M3 - still dry and semi-dry red wine (0 – 12 g/l reducing sugars)

## IX. Processing results and awards

The final sample score is a weighted mean, i.e. the average value after the highest and lowest have been excluded rounded to two decimal places.



A maximum 30% of evaluated wines can receive a medal - the score limits for medals are:

1/ Double Gold medal, 92-100 points

2/ Gold medal, 89 – 91,99 points

3/ Silver medal, 84 – 88,99 points

### Additional Danube Wine Challenge 2020 Awards:

1/ **Champions** of the Danube Wine Challenge will be announced in these categories:

**A – still dry white wine** (0 - 4 g/l red. sugars)

**B – still dry and semi-dry rosé wine** (0 - 12 g/l red. sugars)

**C – still dry red wine** (0 - 4 g/l red. sugars)

The Champions will be selected in a special “Master Tasting” round, with the six highest-rated wines from the given category with at least 88 points. The Master Tasting Panel will mainly comprise individual Panel Chairs led by an oenologist or the competition’s Technical Director (whose evaluation will not be taken into account). The Master Tasting judges will decide the ranking of individual samples (1<sup>st</sup> place = 1 point, 2<sup>nd</sup> place = 2 points, 3<sup>rd</sup> place = 3 points, etc.). Wines with the highest average ranking (i.e. the lowest summary of points) will become the Champion of their respective category. Should points be equal, then the wine with the most first places will be awarded Champion.

2/ The **category winner** will be announced for each of the remaining categories in accordance with these Statutes. The winner will be the highest-scoring wine.

3/ **Prix VINO FED** – for the best rated still dry wine (0 – 4 g/l reducing sugars), either white, rosé or red.

4/ **Danube Wine Trophy** – for the best rated wine made from:

- **Veltínske zelené (Grüner Veltliner)**
- **Frankovka modrá (Blaufränkisch / Kékfrankós)**

5/ **Top Design Trophy** – the best design (label, bottle, closure) matching with the wine message in the bottle. In cooperation with the Slovak Centre for Design and RONA a.s.

6/ The **Best Wine Collection** – this award will go to the Participant who enters at least six samples and achieves the highest total rating of the six best rated wines from the entire collection.



7/ The **Best Wine of the Danube Wine Route** - the 8th Annual Challenge Cup - for the highest scoring wine of a Participant – member of the **Danube Wine Route** (Podunajská vínná cesta) association.

8/ The **Best Wine of the Nitra Region (The Best of Region Nitra)** - for the top-rated wine from a Nitra region-based wine-producing company.

Should points be equal, the winner will be the wine with the highest average scores, taking into account all evaluation Panel members, including highest and lowest scores. Should the scores still remain equal, the winner will be announced ex-aequo.

The Organizer reserves the right to announce additional prizes.

The Organizer will issue and deliver to the laureates diplomas stating the name of the competition, date and place of its celebration, type of prize and category, identification of the producer/ participant and that of the awarded wine.

The Organizer will issue an edition of self-adhesive medals that Participants can order and purchase for awarded wines.

## X. Marketing and PR

Competition information and results will be published online at [www.danubewine.sk](http://www.danubewine.sk) and via media partners to ensure the most exposure for the competition and award-winning wines.

The place and time for the award ceremony for the champions, category winners and other prizes will be announced by the Organizer on the website and by email to all Participants, media, and advertising partners.

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

## XI. Final provisions

By completing the Entry form, the Participant agrees with all the terms and conditions in these Statutes. The Organizer reserves the right to amend these Statutes according to current requirements.

Should a category have too few entries (less than 10 samples), the Organizer reserves the right to merge the category with the closest category. In this case a winner of the joint categories will be



appointed, or if this is not possible or there are less than five samples in a category, the Organizer reserves the right to not award such category.

**Organizing Committee of the Danube Wine Challenge 2020:**

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| President:                       | <b>Ing. Igor Štumpf</b>                    |
| Executive director & Ambassador: | <b>Ing. Edita Ďurčová DipWSET &amp; WA</b> |
| Technical director:              | <b>Ing. Lukáš Berta</b>                    |
| Oenologist:                      | <b>Ing. Tomáš Sládeček</b>                 |
| Technical support:               | <b>Bc. Matúš Berta</b>                     |

Komárno, 20 September 2019

Complemented and modified 1 June 2020