



# MEDITRINA

5th Annual International Wine Competition

## STATUS of the competition

MEDITRINA is an international wine competition organized by women and held in accordance to national standards certified wine competitions in the Czech Republic.

### I. Organization Team

**Managing Director:** Pavla Škrabalová

**Professional Guarantor/Oenolog:** Bc. Alžběta Suská

### II. Goals of the Competition

To raise public awareness of the benefits of women in the wine world - showing the highest quality Czech, Moravian and foreign wines from a woman's point of view.

To professionally evaluate wines from different wine regions and thus support wine production and sales.

To provide an exchange of personal experience and knowledge between women within the viticulture-oenology field.

To better establish, serve and deepen the commercial/social relations between wine producers, traders and consumers among all participants in the competition.

### III. Conditions of Participation for the Competition

1. The competition is declared for zemské víno, quality and quality wines originating from the Czech Republic and additional countries within their corresponding categories.
2. Wines entered into the competition must comply with the Act of vine growing and winemaking No. 321/2004 Sb., as amended (hereinafter "wine law"), and related to the EU regulations. Foreign wines entered into the competition must comply with the legislation in force of a wine's country of origin.
3. Applications may only be sent via [www.elwis.cz](http://www.elwis.cz), where each sample of wine will be logged. The printed and signed application must be handed in with the samples of wines and collection points between 21. January 2019 to 20 March 2019.

The total number of wine samples that can be entered into the competition is limited to a maximum of 250, with the number of samples per single applicant at a maximum of 8. Application acceptance will finish after the total number of samples has been reached, but no later than 18 March 2019.

The application shall contain the identification of the applicant (or a wine manufacturer, if it differs from the applicant) and each of the wine samples will be identified with the following particulars:

- Wine brand name
- A variety, possibly composition of the cuvée
- Composition of the cuvée
- Quality classification according to the Wine Law
- Year of harvest
- Wine area, sub-region, village and vineyard
- Competition category
- Bach number
- Residual sugar content - glucose + fructose (g/l)
- Alcohol volume (% vol)
- Indication of whether the wine was made by a woman (in the Note field)
- Registration number of Quality wine (only in the case of quality wines from the Czech Republic - it can be replaced by a paper copy of the classification)
- Chemical analysis in an electronic form (it can be replaced by a paper form)

**4. The participation fee for each sample is 200 CZK / 10 Euro and will be paid by transfer to the bank account listed below by 18 March 2019 at the latest.**

Czech currency bank account No.: 2400701075/2010

Other Currencies/International Transfers:CZ072010000002400701075 SWIFT/BIC: FIOBCZPPXXX

Each bottle must be marked by the applicant in accordance with the applicable wine law. Incorrectly labelled sample or incorrect information in the application justifies excluding the sample from a competition without any refund of the registration fee.

5. With each submitted sample, the manufacturer must submit a copy of the CAFIA (Czech Agriculture and Food Inspection Authority) Decision, or Ministry of Agriculture Decision, on the classification of quality wines (to be replaced by registration No. of quality confirmation in the application). In the case of terrestrial wines, the wine must be handed over at the same time documents proving the origin of the wine - a copy of the vineyard registration (in case of own grapes) or a copy of the purchase document (registration sheet, delivery note, bill, etc.). Part of the application is also a chemical analysis from an accredited laboratory or laboratory certified by CAFIA (can be uploaded to the electronic application form at [www.elwis.cz](http://www.elwis.cz)).
6. The wines entered to competition are not limited by quantity produced.
7. No matter what volume, the applicant will provide 3 bottles to the competition's organizer ownership for the purposes of sensory assessment and a follow-up presentation of the competition samples. A package with the samples will be marked by a label from the Elwis login system.

#### **IV. Categories**

- A. **Still white dry and semi-dry wines** (residual sugar up to 12 g/l inclusive)
- B. **Still white semi-sweet wines** (residual sugar over 12 g/l to 45 g/l inclusive)
- C. **Still sweet wines** (residual sugar over 45 g/l, without distinction of color and used technology)
- D. **Rosé and claret dry, semi-dry and semi-sweet** (residual sugar up to 45 g/l inclusive)
- E. **Still red dry and semi-dry wines** (residual sugar up to 12 g/l inclusive)

## **V. Wine evaluation**

The wine evaluation will be held on the 23th of March 2019 in Žabčice.

Attendance of the evaluators at the Žabčice Folk House starts at 8.00 am, with the beginning of the evaluation starting at 8.30 am.

Wines are rated using the 100-point system of the International Union of Oenologists and the electronic ELWIS system.

Wines are presented anonymously, with a sample number only.

All wines are decanted and poured from glass carafes into quality wine tasting glasses with a minimal volume of 350 ml. There are 3 appropriate glass types.

Evaluation is held in a bright, well-ventilated room at 20–23 °C, secured against interference effects.

Samples of categories A and E are ordered and evaluated according to varieties, year (descending) and content of residual sugar (ascending). Other categories are classified according to residual sugar (ascending).

Wine tasters have a list of samples, indicating the sample number, year and category; for categories A and E also a variety. Wines are served at temperatures: white, pink wine and clarets 10–12 °C, red wine 14–16 °C (measured in a bottle, tolerance +/- 1 °C).

Each commission evaluates a maximum of 50 samples/day, in exceptional cases, an exception may be granted by the guarantor of the competition. It is evaluated in a series of approximately 15 samples followed by the break with neutral refreshment outside the evaluation area.

The best-graded wine of each commission is assigned to the Commission's evaluation (100-point system) to determine the Champion of the competition.

## **VI. Professional Comissions**

Evaluators are selected tasters from the Czech Republic and abroad. Wine evaluation will be carried expert committees with a minimum of 4 members and a commission chairwoman. Evaluation of each commission is headed by the chairwoman of the commission. The evaluation of the chairwoman of the commission shall be counted in overall rating. The result is an average point value formed by the individual points evaluation of all the tasters of the commission.

The members of the expert committees and their chairperson are appointed by the competition guarantor. All evaluators must be holders of a valid degustation certificate (according to the organizational the CAFIA Directive, ISO 8586-2, 8586 for expert sensory assessors, equivalent, ie they must be registered in the Registry of National Wine Center's tasters). In justified cases (foreign tasters, etc.), the guarantor of the competition can also allow to do the wine evaluation to a woman, who does not meet the above conditions but has experience with similar competitions and her expertise exceeds the general standards.

The commission of chairwomen shall be composed of the chairwomen of the individual committees and the professional guarantor of the competition.

## **VII. Evaluation and awards**

Evaluated wines will be awarded by medals: Great Gold - from 90 points, Gold - from 86 points and Silver - from 83 points. Medals will also be issued with certificates with clear specification of the manufacturer (applicant),

award and wine. The highest-rated wine by the Committee of chairwomen will be awarded the title Champion.

The highest rated wines in each category receive Winner of the Category Award, and the best collection of wines (collection: 4-8 samples) will be awarded the Best Meditrina Collection Award.

### **Special awards**

- Best-graded foreign wine - Diploma for the highest rated wine of a foreign country; the condition is the registration of at least ten samples from the country
- The best wine of a female enologist - a Diploma for the highest rated wine made by a woman
- Best Frankovka (Blaufränkisch) - Diploma and a Cup from vice president of the Union of Winemakers of the Czech Republic for the highest rated red Blaufränkisch

### **VIII. Promotion options**

1. The Main Partner of the Competition
2. Partners of the Competition
3. Media Partners of the Competition
4. Advertisement in the Competition catalog: Size A5 - 1000 CZK, Size A6 - 500 CZK.

Details of the partnership will be arranged by the organizer of the competition with the individual partner companies

### **IX. Special provisions**

1. The ceremonial announcement of the competition's results together with accompanying program, dance and tasting of the competition samples will take place on March 23 2019, in the Žabčice Folk House.
2. Start at 7.00 pm
3. 3. The organizer reserves the right to print and distribute medals with the Meditrina logo for award-winning wines. An arbitrary labelling of wines with the Meditrina logo is considered a violation
4. status, unfair competition behaviour, and interference with organizer's rights.
5. 4. The organizer reserves right of taking photos at the event and the subsequent publication of photos. Others only with the exclusive permission of the event organizer.
6. 5. The organizer issues self-adhesive stamps - medals for the awarded wine at the request of the exhibitor. The costs associated with producing the medal are paid by the participant.
7. 6. The organizer will publish status, application form and results on the meditrina.cz website and as a printed catalogue.

### **X. Exclusion from the competition**

Wines will be excluded from the competition if a producer during the last two years prior to the competition, according to the official communication of the Czech Agriculture and Food Inspection Authority, on the basis of a written document has been legally confirmed a repeated violation of the Wine Law in the following procedures:

## 1. **Illegal oenological practices**

- a) Addition of glycerol, dyes and other non-permitted substances: reference to Commission Regulation (EC) No 606/2009 - those substances are not listed among the permitted substances in the Annex I, which can be used in the production of wine.
  - b) Water and ethanol: reference in the provisions of Regulation EP and ER (EU) No 1308/2013 as amended, Annex VIII, Part 2, paragraph A, points 1 and 2.
  - c) Above-quota ethanol from beet sugar: reference to Regulation EP and ER (EU) 1308/2013, as amended, Annex VIII, paragraph A, point 2 (a) and (b).
2. **Products of unknown origin** or products made of products: § 27 paragraph 4, letter b), point 2 of Act No. 321/2004 Coll. as amended.
3. **Insufficient geography:** infringement of Article 103 of the EP and ER (EU) 1308/2013 as amended + unauthorized use of traditional terms: infringement Article 113 of the EP and ER (EU) No 1308/2013. Note: Whoever puts into circulation wines designated as PDO wines (quality wine, wines with attribute, VOC ...) or with PGI (Czech or Moravian wine) domestic provenance, and finding that it was not a domestic wine, it violates Article 118 paragraph 1 of Council Regulation (EC) No 1234/2007.

## **XI. Collection Points for Wine Samples and Applications**

1. Žabčice – Sport Hall  
Phone: +420 777 209 070  
Monday-Friday 3–10pm, Saturday and Sunday 9am–8pm
2. Velké Bílovice  
BS Vinařské potřeby  
Žižkovská 1230  
691 02 Velké Bílovice  
e-mail: info@vinarskepotreby.cz  
Phone: 519 347 524  
Monday-Friday 7.30 am – 5 pm, Saturday 7.30 am – 10 am
3. Bavory  
Drmola Winery  
692 01 Bavory 46  
Upon prior arrangement on phone 736 487 749.
4. Roztoky (pro oblast Čechy)  
Vinařství Ludwig s.r.o.  
Palackého 956  
252 63 Roztoky  
e-mail: roztoky@vinnesklepy.cz  
po-pá: 8.00-16.00 hod.

### Contact:

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