

Statutes of the Wine Contest Cuvée2006

Special Guarantor of the wine contest: Prof. Ing. Vilém Kraus, CSc.

Special Manager of the wine contest: Prof. Ing. Fedor Malík, DrSc.

Chairman of the committee: MUDr. Martin Křístek

Members of the committee: Lubomír Bárta, JUDr. Luboš Bárta, Ing. Bořek Svoboda

1. Contest Organizer:

The Organizer of the contest is a public association K.A.H.A.N. in cooperation with the hotel ATOM Ostrava. The Organizer has the right to disqualify samples, which do not meet the conditions outlined in these Statutes.

2. Contest Definition:

The contest is open to all wines produced from two or more grape varieties and for all brand wines, which meet the conditions laid down in these Statutes. If the wines are V.O.C., quality wines and quality wines with special attributes, they must be classified as such.

3. Minimum Volume of Wine:

The minimum quantity available to the producer of any competing wine is not specified.

4. Number of Bottles per Sample and Fees:

The participant shall provide 6 bottles of 0.50 l or 0.75 l volume to the Organizer for the purposes of sensorial evaluation and sample presentation at the wine contest free of charge. The participant must declare on each sample the following: the list of varieties used and/or the name of the brand wine which must be provided. The participant does not pay any fee for entering the sample.

5. Application:

Every participant in the contest shall fill in the application form on the producer and each sample. The application form must contain the following information: name and postal address of the producer, contact tel. number of the producer or importer, name of the brand wine and/or a list of varieties used, wine batch number, country of origin, wine region. Incorrect data provided in the application form shall automatically disqualify the given wine from the contest. In the event of any deliberate mis-statement of information, all wines submitted by the given participant shall be disqualified from the contest. By completion and expedition of the application form the participant agrees to any subsequent processing and publishing of the information on the wine and its producer in the Contest Catalogue and specialized press.

6. Sample Taking:

Sample registration will take place between April 20 – 30, 2006 in designated collection places (see Appendix).

7. Date and Place of Evaluation:

Evaluation of wines will take place between May 11-12, 2006 in the premises of the Hotel ATOM Ostrava.

8. Evaluating Committee:

Evaluation of wines will be undertaken by two expert and one lay committee. The members of the expert committees will be appointed by the Organizer from the ranks of wine producers and the specialized public, no member of the expert committees can be a wine producer whose samples are included in the contest. The condition for participation in the expert committees is a valid sensorial test certificate issued by SZPI or wine tasting exams as per the European Standards ISO and DIN. The members of the lay committee shall be appointed by the Organizer from among the specialized public. The condition for participation in these committees is the possession of adequate knowledge and skills in the realms of wine evaluation. Unsuitable and indecent behavior by a taster or visible inebriation may result in their exclusion from any further participation in the evaluation. All the committees shall consist of at least four members. The evaluation of each committee shall be under the direction of the chairperson of all the committees. The chairperson of the committee must have valid sensorial test certificate issued by SZPI or wine tasting exams as per the European Standards ISO and DIN. The evaluation of the chairperson of the committees shall be included in the total evaluation. Each committee shall evaluate a maximum 40 samples in one day, the average period for sample evaluation being at least 5 minutes. A representative of the Ministry of Agriculture of the Czech Republic shall be present during the evaluation.

9. Special Manager of the Evaluation and Wine Contest Guarantor:

The evaluation shall take place under the overall direction of the Special Manager for Evaluation, who has experience with management of national or international wine contests. The Wine Contest Guarantor shall supervise compliance with the Statutes and objectivity during evaluation. The Special Manager for Evaluation together with the Wine Contest Guarantor shall together resolve any possible disputes and discrepancies arising during the evaluation.

10. Evaluation Conditions:

- a) A room with sufficient natural light and ventilation, with a temperature between 18 – 22 °C, secured against outside influences;
- b) Each taster has an individual tasting table protected against disturbing influences;
- c) Wine pouring and serving must take place in a manner so that the taster would not have a chance to identify the presented sample;
- d) The taster has a list of each presented sample with its reference number, year and category;
- e) Tasting glasses shall be of the type specified under OIV rules or similar uncut or otherwise unmarked tasting glasses on a stalk, with a minimum volume 150 ml;
- f) The committee shall work from 9.00 AM to 2.30 PM, with breaks taken at the committee chairperson's discretion;

- g) The sequence of the samples must correspond to the evaluation rules – the wines are sorted per category and vintage (downwards) and further per residual sugar content (upwards);
- h) The wines are served between the following temperatures: white and rosé wines 10 – 12°C, red wines 14 – 16 °C, sparkling wines 8 – 10°C;
- i) The taster shall fill in a special evaluating card for each sample;
- j) The evaluating cards for the individual wine samples shall be stored for a period of five years and the absolute objectivity and impartiality in the collation and processing of results is guaranteed. In the event of any possible evaluation discrepancies the Organizer will be able to retrieve and provide the relevant evaluating cards upon the request of the Evaluating Manager, Guarantor or the Chairperson of any of the committees.

11. Evaluating System:

The wines that meet all the conditions of these Statutes shall be evaluated by the one hundred-point scoring system as used by the International Union of Enologists. The following sensorial characteristics of a wine shall be evaluated: appearance (clarity, colour), aroma (intensity, genuineness, harmony), taste (intensity, genuineness, harmony, persistence) and overall impression.

12. Wine Categories:

The wines shall be listed in the following categories :

- A 1 dry white wines, A 2 semi-dry white wines, B dry red wines
- C dry rosé wines, D 1 sparkling wines (brut), D 2 demi-sec sparkling wines
- E other wines (ice, straw, fortified)

13. Medals:

From each category the committee shall choose the Winner of the Category. Gold Medals (90.0 -100 points), Silver Medals (85.0 - 89.9 points) and Bronze Medals (80.0 – 84.9 points) shall also be awarded. Awards of medals will be limited to 30% of all participating wines in the contest.

14. Champion:

The absolute winner – Champion - shall be chosen by a sub-committee appointed by the Special Manager of Evaluation from the winners of the individual categories.

15. The Best Wine Collection:

The best overall wine collection shall be chosen according to the best average evaluation of the samples of all individual participants. Only participants with 4 and more samples shall be considered for evaluation of the Best Wine Collection.

16. Diploma:

A diploma stating the award of a given sample/collection shall be awarded by the expert committee to the participant (Winner of Category, Gold, Silver, Bronze Medal, Champion, The Best Wine Collection). The batch number of the winning sample will be stated in the diploma.

17. Wine Designation:

The participant can state the award (Champion, Gold, Silver and Bronze Medal) on all bottles from the batch of the awarded sample. The year of the award must be also stated. The Award shall be stated per a binding template, which shall be received by the participant together with the evaluation results. Information, which is not directly related to the evaluation of the given wine, e.g. awards for other wines of the same participant, must not be stated on the bottle. The awards may be provided in the informational materials of the producer (advertisements, letter headers, etc.) for a period of five years from the award. The year of the award must always be stated. Further to the above, the mention of awards in price offers and wine lists is permitted only under the information on the awarded wines.

APPENDIX

List of Collection Places :

BI SENC, Palackého 1201, Bzenec

Petr Kunc, tel. +420 603 579 303, p.kunc@quick.cz

BONUS EVENTUS, Nový Poddvorov 63

Milan Sůkal, tel. +420 606 146 552

COLLEGIUM VINI TORUM, Na Výsluní 841, Moravská Nová Ves

Lubomír Glos, tel. +420 607 180 237, +420 519 342 577, evaglosova@seznam.cz

Prof. FEDOR MALÍK, Kalinčiakova 21, Modra, Slovakia

tel. +421 336 473 272, cheval@chtf.stuba.sk

VICOM, Jankovcova 6, Praha 7-Holešovice (port east)

Jiří Novotný, tel. +420 603 141 702, +420 224 816 232, jiri.novotny@cellarius.cz

VINIBLAT, Blatnice pod svatým Antonínkem 111

Michal Robek, tel. +420 737 776 880

VINOTÉKA SVOBODA, Táborská 49, Brno-Židenice

Václav Svoboda, tel. +420 603 226 451, +420 548 539 232, vino_svoboda@volny.cz

BOHEMIA SEKT a.s., závod VÍNO MIKULOV, Průmyslový areál 1220, Mikulov

Rudolf Košulič, tel. +420 519 504 111, kosulic@bohsekt.cz

ZNOVÍN ZNOJMO a.s., Šatov 404

Bohumír Plocr, tel. +420 515 232 465, odbyt@znovin.cz