

INTERNATIONAL BULK WINE COMPETITION 2019

TERMS

ARTICLE I.- THE COMPETITION.

The **International Bulk Wine Competition** is open to all wines, in accordance with the definitions of the “International Code of Oenological Practices” of the O.I.V. The wines eligible to compete have to be sent by a producing company –all countries included– and with every vine variety or a combination of different varieties.

Participating wines must be extracted from a batch of at least 10.000 litres.

ARTICLE II.- REGISTRATION PROCEDURE AND SAMPLES SHIPMENT.

- a) Each participant must fill out the Registration Form, which must include the information required below:
 - Identification of the participant.
 - Country of origin, the country where the wine has been vinified and where it has been produced. Geographic Indication and/or Appellation of Origin.
 - Vintage. If the wine is a blend of different vintages, this must be specified.
 - Any possible contact with wood.
 - Grape variety (varieties) and their percentage in wine. Single varieties must be specified.
 - The category of the product as per the classification in of Annex I.
 - Quantity of wine available in stock corresponding to the registered sample.
- b) Documentation for the sample must also include a certificate of analysis, with the following information:
 - Alcoholic strength by volume at 20 °Centigrade vol.%
 - Total acidity (g/l), expressed in tartaric acid.
 - Vintage.
 - Residual sugars.
- c) For each registered wine, participants must send a minimum of 3 bottles of 0.75 litres. The bottles must be sent completely labelled (commercial or not, needed to identify the sample correctly).
- d) The envelope with the documentation for each sample should be delivered with the bottles. Documents required on the Registration Form must be sent by email.
- e) The deadline to receive samples eligible to the Competition ends on the **23rd November 2019**, deadline for receiving samples in our warehouse in Holland is **26th November 2019**. Samples received after this date will not be able to participate in the Competition. They can be returned upon the senders’ requests at their expense, within 30 days after the close of the Competition.



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ARTICLE III.- DIRECTOR OF THE COMPETITION.

The **World Bulk Wine Exhibition** will appoint one of the Organizers as Director of the Competition.

The Director of the Competition will supervise compliance with the present Rules and will ensure correct preparation and organoleptic examination of samples, as well as communication of the results.

The O.I.V. will designate an expert as commissioner for the supervision of the Competition.

ARTICLE IV.- TESTING AND STORAGE OF SAMPLES.

The Director will adopt a control system for the samples received deemed suitable for the good development of the Competition. Indeed, the Director will ensure:

- The correct reception of samples and the documents accompanying them. Samples which do not observe the present Rules can be rejected.
- The registration of all the samples that have been received and accepted. Each sample will be assigned an entry number and a corresponding acknowledgement of receipt will be issued.
- The correct use of the appellation of origin and geographic indications, in accordance with the principles of the O.I.V. The Director is authorized to withdraw those samples whose labelling does not respect the principles. In each case, the producer or the maker will be responsible for any labelling misuse, according to the legislation of the country of origin.
- The classification of the samples in categories (Annex I) will be carried out according to the characteristics indicated on the registration forms or those established by the organoleptic analysis.
- The conservation of the samples in required atmospheric conditions.



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ARTICLE V.- JURIES.

- The Director of the Competition will decide on the number of Juries and will also designate the jurors making up each jury panel and their respective presidents. To this end, the Director will consult the O.I.V's list of experts from different countries. The number of Juries will be determined by the number of registered samples.
- Each Jury will be made up of five jurors, all experts in organoleptic analysis, of which a minimum of three tasters from different countries. Among them will be an expert chosen from the O.I.V. list and one juror preferably from the country where the Competition is taking place.
- The members of the Jury can only be replaced by the Director of the Competition himself.

ARTICLE VI. - DUTIES OF THE PRESIDENTS OF THE JURIES.

They will ensure compliance with the regulations of the present Rules during the Competition. This means:

- Preserving absolute anonymity of the samples during the entire Competition. To this end, the bottles will be presented with a packaging that will conceal its form and will make identification or any information about its origin impossible.
- Serving wines in the best conditions possible. The wine will be tasted in the presence of the Jury, in standard wine glasses and at the appropriate temperature.
- Ensuring the tasting is carried out in silence, without comments or distraction from the tasters of the Jury.
- Making sure score sheets are filled correctly.
- Bottles presenting defects can be rejected upon request from three or more jurors, or upon the presidents' own decision and a new bottle will be requested for examination if the defect is due to the cork or any other specific circumstances of the recipient.
- Presidents of Juries will check the order in which the samples are presented, in order to correct any possible previous mistakes.
- Presidents of Juries will allow a second tasting of a sample, within the same tasting session or in another one, when at least three jurors request it or when they observe a great discrepancy among the scores allotted by the members of that Jury.



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ARTICLE VII.- DUTIES OF THE DIRECTOR OF THE COMPETITION.

- Before the constitution of the Juries, the Director will test the organization of the tasting sessions, verify the order in which the wines will be presented and check the number of samples examined by each Jury.
- The Director will adopt the accurate control measures to guarantee the correct atmospheric conditions of the tasting room and to ensure the opening of bottles in an adjoining room. Access to the tasting room(s) will only be granted to the persons who are essential to the organization of the Competition or those authorized to that effect.
- The Director will oversee the functioning of the Administration and, in particular, the identification of samples to avoid any possibility of mistake, the distribution and collection of score sheets, in order to guarantee absolute secrecy of the results until their announcement, as well as the anonymity of the participants who do not get an award.

ARTICLE VIII.- FUNCTIONING OF THE JURIES.

- The Director of the Competition will be able to meet with all the Juries for one or several explanatory meetings and for group tastings, where discussion and comparisons of results are encouraged.
- The Juries will scrupulously comply with these Rules which will be available during the entire Competition.
- Each juror shall respect the absolute anonymity of the samples as a fundamental principle of this Competition.
- Each wine will be tasted according to the stipulated order. The Jurors will fill out the score sheets of each participating sample. Each juror will tick a box on the line corresponding to the appraisal of a given characteristic and will sign the sheet. For all interests and purposes, the absence of signature or the lack of rating in every box will mean the annulment of the score sheet.



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ARTICLE IX.- ORDER OF PRESENTATION OF SAMPLES.

Samples will be classified in categories, according to *Annex I*, and they will be presented in an order based on their characteristics. If during the same tasting session, the jury has to examine wines from different categories, the tasting will be conducted in the following order:

Still white wines, still rosé wines, still red wines and special wines.

Each one of these groups of dry wines will be tasted depending on their acidity. Young wines will be tasted before aged ones, and always in increasing order in relation to their alcoholic strength and residual sugars content.

For wines for which vintage is indicated, they will be tasted in decreasing order related to the vintage. Wines from the same vintage will be tasted in an increasing order corresponding to the time spent in contact with wood.

ARTICLE X.- TASTING TEMPERATURE.

As a general rule, wines will be tasted at the following temperatures:

- Still white wines 10-12°C.
- Still rosé wines 10-12°C.
- Special wines and still red wines without vinification or maturation in wood 14-16°C.
- Still red wines with vinification or maturation in wood 16-18°C.

ARTICLE XI.- SCORE SHEET.

The wines participating in the Competition will be evaluated with the O.I.V. sheet for organoleptic analysis in international Competitions.



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ARTICLE XII.- DATA TRANSCRIPTION AND CALCULATION OF RESULTS.

The administration will introduce the data corresponding to the qualitative appreciations of the score sheets of each one of the Jurors, into the Competition management computer program.

Each sample will be rated based on the average of the scores given by the jurors.

In addition to Administration, only the President, the Director of the Competition and the O.I.V. commissioner will have access to the data processing.

ARTICLE XIII.- GRANTING AWARDS.

The awards granted by World Bulk Wine Exhibition are the following:

- GRAND GOLD MEDAL
- GOLD MEDAL
- SILVER MEDAL

The samples having obtained a determined number of points for a tasting will be classified according to the following scores:

100 to 96 points - GRAND GOLD MEDAL
95 to 88 points - GOLD MEDAL
87 to 83 points - SILVER MEDAL

The sum of all the medals awarded to the samples will not exceed 30% of the total of samples presented at the Competition, in accordance with the O.I.V. regulations.

Each award granted will be accompanied by documentary proof: A Diploma issued by **World Bulk Wine Exhibition**. This diploma will indicate the exact designation of the sample and the identification of the corresponding producer.

The O.I.V. General Director or competent authority shall withdraw any award granted if the labelling does not conform to the laws of the country of origin or if unfair or illegal use of an Appellation of Origin or a geographical indication is proven.



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ANNEXE I - WINE CATEGORIES

The following categories are established in order to classify the wines that will be tasted during the official tasting sessions, given their similarities of typology and organoleptic characteristics.

GROUP 0: WHITE WINES

0.1. White wines (single variety, I.G., A.O.).

Category 0.1.A. Without ageing or contact with wood.

Category 0.1.B. Aged or with contact with wood.

0.2. White wines without any geographical indication.

Category 0.2.A. Without ageing or contact with wood.

Category 0.2.B. Aged or with contact with wood.

GROUP 1: ROSÉ WINES

1.1. Rosé wines (single variety, G.I., A.O.).

Category 1.1.A. Without ageing or contact with wood.

Category 1.1.B. Aged or with contact with wood.

1.2. Rosé wines without any geographical indication.

Category 1.2.A. Without ageing or contact with wood.

Category 1.2.B. Aged or with contact with wood.

GROUP 2: RED WINES

2.1. Red wines (single variety, G.I., A.O.).

2.1.1. 2019 Vintage.

Category 2.1.1.A. Without ageing or contact with wood.

Category 2.1.1.B. Aged or with contact with wood.

2.1.2. Previous vintages.

Category 2.1.2.A. Without ageing or contact with wood.

Category 2.1.2.B. Aged or with contact with wood.

2.2. Red wines without any geographical indication.

2.2.1. 2019 Vintage.

Category 2.2.1.A. Without ageing or contact with wood.

Category 2.2.1.B. Aged or with contact with wood.

2.2.2. Previous vintages.

Category 2.2.2.A. Without ageing or contact with wood.

Category 2.2.2.B. Aged or with contact with wood.

GROUP 3: SPECIAL WINES

Category 3.A. Single variety wines.

Category 3.B. Wines made with a combination of different varieties.

GROUP 4: SPIRITS OBTAINED BY THE DISTILLATION OF WINE: Category 4. All.



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