

“Winelovers Wine Awards” Rules of the wine competition

1. Definitions

1. The Winelovers Wine Awards (hereinafter: *WWA*) wine competition (hereinafter: *Wine Competition*) is a wine competition event which aims to rate the samples submitted in accordance with the entry criteria based on a sensory evaluation. During this judging, the organiser of the *Wine Competition* guarantees that the samples will be judged impartially and objectively by ensuring the anonymity of the samples.

2. *Entrants* are natural persons, winegrowing companies, individual wine producers, wine merchants, wine traders, on-trade operators, vocational training or research institutions who enter the *Wine Competition* in the manner specified in these rules and who also submit a sample.

3. *Sample* is the wine submitted to the *Wine Competition*, which is accepted for entry.

4. The *colour of the sample* varies according to the winemaking method: white, rosé, red. By category:

- sparkling wine
- aromatic white wine
- reductive white wine
- oak-aged white wines
- rosé
- fruit-forward red wine
- tannic red wine
- sweet wine

5. The *sales category* indicates that the wine is commercially available. The minimum quantity of these wines is regulated in accordance with point 5.4 of these Rules of Participation (hereinafter referred to as Rules).

2. Basic information about the *Wine Competition*

1. The organiser of the *Wine Competition* is Trinety Media Kft., (registered office: 1067 Budapest, Podmaniczky u. 31. 1st floor, 8a, tax number: 23938566-2-42, company registration number: 01-09-985552) – hereinafter referred to as the *Organiser*.

2. The conditions of entry are set out in point 5 of the Rules of the *Wine Competition*.

3. The Winelovers 100 – The 100 best Hungarian wines magazine

1. Point 3 of the Rules only applies to wines produced in Hungary.

2. The *Organiser* undertakes to publish the 100 Hungarian wines judged the best by the jury in The Winelovers 100 – The 100 best Hungarian wines 2024 magazine, ¼ page spread, free of charge. The free appearance includes the following:

- the ranking achieved by the wine
- the name of the winery producing the wine
- the name of the wine
- a description of the wine (to be written by a professional wine writer, based on the judges' description)
- photo of the bottle
- designation of the wine region

- a list of previous awards or the name of the professional who recommended the wine for the competition
- display of the price range
- if the wine is available in the Winelovers Webshop, a reference to this

3. *The Organiser* undertakes to publish the publication every year, following the *Wine Competition*, in the month of September.

Basic parameters of the publication in 2024:

- Date of publication: 12 September (Thursday)
- Mailing date for subscribers: 5 September (one week before the official publication)
- Price: HUF 2,490
- Number of copies: 10,000
- Length: 160+4 pages
- Format: 230 x 275 mm
- Paper: 90 g art print, glossy, 4+4 colours CMYK
- Cover: 250 g art print, glossy foil, UV form varnish, 4+4 colours CMYK
- Binding: adhesive binding
- Distribution: Lapker Zrt, Libri and Lira book shops, Winelovers Webshop, Winelovers events, Borkollégium, Wine Conference, Winemaker of the Winemakers Awards Gala, Sparkling Wine Conference, and premium restaurants and hotels

4. The *Wine Competition* jury

The quality of the *Wine Competition* is guaranteed by a highly qualified jury of national and international experts. The jury may include:

- graduates of the Institute of Masters of Wine, holding the MW title
- graduates of the Court of Master Sommeliers, holding the MS title
- students of the Institute of Masters of Wine
- persons holding the DipWSET diploma (*the [WSET Level 4 Diploma in Wines](#) qualification awarded by the Wine and Spirit Education Trust, London*) or equivalent
- graduates of the Court of Master Sommeliers, with the title of Advanced Sommelier
- persons holding the WSET Certified Educator (WSET CE) or The Society of Wine Educators Certified Wine Educator (CWE) title
- graduates of the Association de la Somellerie Internationale ASI Diploma
- journalists working for prominent international wine magazines
- persons working as buyers in foreign wine wholesalers
- graduates of the Court of Master Sommeliers, holding the title of Certified Sommelier
- Borkollégium instructors
- acclaimed sommeliers
- recognised authorities on the international wine scene
- certified wine judges

5. Entry conditions

1. Entries for the *Wine Competition* are accepted based on a submission subject to the simultaneous payment of the following fees per sample

Type	Deadline	Price - Hungary	Price - Europe	Price - Rest of the world
super early bird	31 December 2023.	21,900 HUF + VAT	59 EUR	59 EUR + VAT
pre-early bird	29 February 2024	23,900 HUF + VAT	69 EUR	69 EUR + VAT
early-bird	31 March 2024	25,900 HUF + VAT	79 EUR	79 EUR + VAT

normal	30 April 2024	27,900 HUF + VAT	89 EUR	89 EUR + VAT
last call	14 June 2024	29,900 HUF + VAT	99 EUR	99 EUR + VAT

2. Final deadline for entries and wine submission: 18 June 2024. In the case of international entries, wines must arrive with DDP parity. The organiser of the *Wine Competition* shall not be liable for any tax and/or freight charges and will not accept any samples submitted in such cases.

3. Address for submission of wines:

- Trinety Media Kft / Borkollégium
- 1067 Budapest Podmaniczky u. 31. 1/7.
- HU23938566
- +36 70 628-6072

4. To participate in the *Wine Competition*, entrants must declare their stock of the invited/entry wine at the time of entry, while merchants must declare the amount of imported wine still in stock. This must be no fewer than 250 bottles for noble sweet wines and no fewer than 500 bottles for other categories.

5. Participants in the competition must send at least 6 bottles per wine (Hungarian producers) or at least 3 bottles per wine (international producers) entered to the organiser. The entrant must send the completed, signed company data sheet (Registration Data Sheet, one copy) and the entry form (Wine Data Sheet, one separate copy per wine entered), and in the case of a wine sold in Hungary, the NÉBIH marketing authorisation and the test report.

The following information must be included on the registration form:

- name of producer / winery
- e-mail address
- name of contact person
- telephone number
- web address
- invoicing name
- invoicing address
- tax number
- invoicing e-mail address (to which e-invoices can be sent)
- number of wines submitted
- signed declaration that the entrant acknowledges the rules of the WWA Wine Competition and the decisions of the professional jury

The following information must be included on the wine datasheets:

- name of winery
- trading name of the wine
- country
- wine region
- vineyard
- vintage
- volume
- available stock (bottles)
- varietal composition %
- colour (white, rosé, red)
- type of wine, category (dry white wine, dry red wine, sweet wine, aromatic wine, rosé, sparkling, other)
- sugar content (g/l)
- alcohol content (% abv)
- acidity (expressed as g/l of tartaric acid)

- retail price
- NÉBIH licence number
- cultivation method (e.g. traditional, organic, biodynamic, other)
- type and length of ageing
- quality classification (PDO, PGI, TSG)
- name and website of distributor
- label sample

6. By signing the entry form, the entrant agrees that the *Organiser* may publish photos and video recordings of the wines entered as well as the analytical data of the wines during and after the competition without any restrictions in publications, in particular in the Winelovers Wine Awards digital brochure and the Winelovers 100 – The 100 best Hungarian wines periodical print magazine, as well as use and publish them in other marketing materials.

7. The entrant undertakes that if the wine entered is included in the Winelovers 100 - The 100 best Hungarian wines tasting event, he/she will participate as an exhibitor in the Winelovers 100 – The 100 best Hungarian wines tasting event and will have the selected wine available for tasting during the event.

8. The entrant undertakes that if the wine entered is included in the Winelovers 100 - The 100 best Hungarian wines tasting event, and he/she does not wish to participate in the Winelovers 100 – The 100 best Hungarian wines tasting event, the entrant will give 12 bottles (12 x 375 ml or 12 x 500 ml for sweet wines and 12 x 750 ml for other wines) of the selected wine to the *Organiser* for presentation at the event. The delivery deadline is 1 September of the current year.

6. Material conditions of the *Wine Competition*

1. For receipt of the samples, the organising committee will designate sample receivers, who will receive the samples in the designated warehouse, mark them with a warehouse number upon arrival at the warehouse, check that the attached entry forms are correctly filled in and match the data on the form with the sample.

2. Once the samples have been received, they will be checked again by the sample receivers before the competition.

3. The sample receivers will classify samples according to the following categories

- sparkling wine
- aromatic white wine
- reductive white wine
- oak-aged white wines
- rosé
- fruit-forward red wine
- tannic red wine
- sweet wine
- other

4. The sampler receivers will give a unique judging number to each sample.

5. A separate room will be reserved for the preparation of samples. Only members of the organising committee and service staff are allowed in this preparation room.

6. The wines will be served at the following temperatures, according to category:

- white and rosé wines: 10-12°C
- red wines: 15-18°C
- sparkling wines 8-10°C
- Tokaj specialties: 12-15°C

7. In order to preserve the anonymity of the samples during the preparation and running of the *Wine Competition*, the organising committee imposes the following conditions:

- when pouring, the bottles must be covered with a cover which hides the shape of the bottle as well as the neck
- the capsule must be removed after opening the bottle
- the cover must be marked with the judging number of the sample
- bottles must be opened in the preparation room, out of sight of the judges
- samples requiring aeration should be opened 3-5 hours before their assessment
- samples not requiring aeration may be opened up to 30 minutes before their assessment

7. Staffing conditions, organising committee

1. The members of the organising committee shall be appointed by the *Organiser* (See 2.1.)

2. Responsibilities of the organising committee:

- inviting wines to be sent to the *Wine Competition*
- receiving, categorising and numbering the samples
- creating the material conditions for the competition
- managing the staff assisting in the running of the competition (serving staff)

3. Responsibilities of the serving staff:

- listing of samples by assessment category
- ensuring the samples are served at the appropriate temperature
- opening the samples in the order of tasting
- pre-pouring checks of samples for particularly relevant wine faults (e.g. TCA)
- pouring the samples
- providing a new set of glasses in the event of a change of judging category
- providing the judges with water
- solving any problems that might arise

8. The Wine Competition specialists, judging panels, panel chairs and the president of the *Wine Competition*

1. Samples are evaluated by panels of judges. The work of each panel is supervised and directed by the panel chair. Each panel is composed of 5-7 tasting experts, including the panel chair.

2. The number of judging panels depends on the number of samples participating in the *Wine Competition*: a maximum of 45 samples per panel per day (35 samples maximum in the sweet wine category), with the panels evaluating the samples on a shared basis.

3. The selection of the panels is the responsibility of the organising committee. Those persons defined in point 4 of the Rules may be invited to serve on the judging panels.

4. The work of each panel shall be supervised and directed by a panel chair.

5. The professional work of the panels is assisted by a specialist per category, who expresses and reinforces the unity of the category. Specialists also participate in the judging panels in the role of panel chair. The specialists are selected from among the highest-ranking members of the profession, typically Masters of Wine or Master Sommeliers.

6. The work of the judging panels is supervised by the president of the *Wine Competition*. The president shall be a person with a least the DipWSET qualification (the *WSET Level 4 Diploma in Wines* awarded by the *Wine and Spirit Education Trust, London*) or equivalent. In 2024, the wine competition president will be László Bálint DipWSET, WSET CE.

7. Duties of the president of the *Wine Competition*:

- checking the preparations for the wine competition
- checking the classification of the samples
- opening and closing the competition
- checking the temperature at which the samples are served
- maintaining anonymity in the competition
- in the event of a disqualification, establishing the reason for a disqualification
- coordination of the panels' tasting
- taking a joint decision with the chair of each panel in the event of disagreement
- the president does not take part in the judging

8. Rights of the president of the *Wine Competition*:

- changing the serving order
- ordering the re-tasting of a sample, opening a reserve bottle (e.g. in the case of a wine fault during judging)

9. The conduct of the *Wine Competition*

1. The samples are poured by the serving staff according to the categories defined in point 6.3.
2. The samples are assessed in flights by the judges. A flight may contain up to 6 wines.
3. If the wine category has more than 6 samples, the organising committee will divide the wine category into several flights, preferably with equal numbers of samples.
4. The judging panels may only evaluate samples between 8 am and 1 pm on the judging days.
5. At the beginning of judging, the panels will taste a so-called calibration wine, as a trial evaluation. The panel chairs and the president of the wine competition will discuss the score to be given to the wine, so that the judges can begin the judging from the same assessment level.
6. The judging panels will only know the category and vintage of the wines they are poured.
7. Samples will be judged with maximum discretion, in silence and without influencing each other. The scores will be awarded according to the following 100-point scoring system:

	Still wines					Sparkling wines				
e	v	g	a	i	e	v	g	a	i	
x	e	o	c	n	x	e	o	c	n	
c	r	o	c	a	c	r	o	c	a	
e	y	d	e	d	e	y	d	e	d	
l	g		p	e	l	g		p	e	
l	o		t	q	l	o		t	q	
e	o		a	u	e	o		a	u	
	d		b	a		d		b	a	

		n	t			l	e	t	n			l	e	t	e
Appearance	Clarity	5	4	3	2	1	5	4	3	2	1				
	Colour	10	8	6	4	2	10	8	6	4	2				
	Mousse	-	-	-	-	-	10	8	6	4	2				
Nose	Intensity	8	7	6	4	2	7	6	5	4	3				
	Character	6	5	4	3	2	7	6	5	4	3				
	Quality	16	14	12	10	8	14	12	10	8	6				
Palate	Intensity	8	7	6	4	2	7	6	5	4	3				
	Character	6	5	4	3	2	7	6	5	4	3				
	Quality	22	18	16	13	10	14	12	10	8	6				
	Finish	8	7	6	5	4	7	6	5	4	3				
Overall impression		11	10	9	8	7	12	11	10	9	8				

8. After the evaluation of each flight, the panel members will hand in their signed evaluation sheets and the scores will be checked by the panel chair. If the difference between the scores for any wine is greater than 5 points, a re-tasting and re-evaluation of the sample may be requested.
9. If the panel chair finds the scoring satisfactory, he will order that the existing samples are poured away, and the next flight poured. The panel members will take a short break until the next flight is poured.
10. Halfway through judging, the president of the *Wine Competition* shall order a short break in tasting.

10. Results of the *Wine Competition*

1. The results of the Wine Competition are determined by the average score of the points awarded to each wine. In the case of equal placings, the averaging will take into account the scores to 3 decimal places.
2. The order within each category is determined in according to the same principles.
3. The first 100 wines produced in Hungary and ranked as best according to the overall average scores will be included in the publication according to point 3 of the Rules as the 100 best Hungarian wines.
4. In addition, the magazine will also publish a list of the best 20 wines made in Hungary in each category. The ranking is also based on average scores.
5. WWA Medals will be awarded in the following categories, according to the following classifications:
 - Grand Gold: 95 points or above
 - Gold 90–94.99 points
 - Silver 87-89.99 points
 - Bronze 84-86.99 points
 - Commended 82-83.99 points

The Medal stickers can be ordered from the *Organiser* after the results of the *Wine Competition* have been published.

6. Special prizes

- Best of Country: if there are at least 10 samples from one country, the wine with the highest number of points and at least a gold medal will be awarded a special prize.
- Best of Grape Variety: if at least 10 samples of a given variety are received, the wine with the highest score within the variety and at least a gold medal will receive a special prize.
- Best of Indigenous Grape Variety: the wine made from either white or black grapes with the highest score among the autochthonous grape varieties entered in the competition.
- Winery of the Year: for the winery with the most gold and grand gold medals won in the competition.

7. Publication date of the results: 22 July 2024

8. The results will be published in a digital English-language publication, *WineLovers Expo*, specifically for commercial and distribution purposes, which will be disseminated using online commercial databases. The publication and mailing date is 12 September 2024