

1. INTRODUCTORY REGULATION

4th annual international wine competition by the magazine EPICURE "Epicure" is held in support of Slovakian wineries and wine importers in the Slovak market in order to bring the Slovak public (and not only them) and the high professional level to evaluate and reward the best wines which are made in these regions. In the summer issue we will evaluate red dry wines.

2. THE ORGANIZER

The competition is presented by the magazine EPICURE, Hornodvorská 26, Chorvátsky Grob, Slovak Republic.

3. CONDITIONS FOR PARTICIPATION

Registered wines must comply with this regulations and have to be made in accordance with the wine legislation of the country of origin for the particular wine. Entering the wine for competition the applicant agrees to respect the terms of this regulations. The sample of registered wine must come from a comprehensive batch of 500 l at least. The entire batch of wine must be bottled the moment of entering the competition .

4. THE COMPETITION DATE

The evaluation of wines: 21 July 2015 at 10 am. The award ceremony will take place after the competition and 15 wines will be published in the spring issue of the magazine EPICURE. (Champion of the competition will introduce their winery on two pages).

5. THE REGISTRATION OF WINES AND THE SAMPLE DELIVERY

The registration of wines:

a) on-line or via internet or www.epicure.sk

The date of registration wines: not later than 20th July 2015 by 10.00.

Delivery date of the samples: the samples will be accepted from 8th July to 20th July 2015

Place for next sampling:

In Slovakia:

Magazine EPICURE, Hornodvorská 26, 900 25 Chorvátsky Grob – Čierna Voda

mob: +421 905 361 850

One sample consists of:

- 4 fully labeled wine bottles if 0.75 l
- 6 fully labeled wine bottles if 0.5 l, 0.375 or 0.2 liters.

All wine samples must be as fully labeled as they are offered for sale and must meet legislative standard conditions of the country of origin.

The incorrect filling in data for the application or the labeling of the sample authorizes the organizer to disqualify sample without compensation to return the entry fee.

ALONG WITH SAMPLE OF WINES THE APPLICANT DELIVERS

- Application form printed from the web and signed by a competent person for the applicant
- copies of the chemical analysis

6. ENTRY FEE

The entry fee for a single sample is **20 EUR** according to the legal regulations of the Slovak Republic. Applicant of Slovakia pays application fee in cash upon delivery of samples, or transfers money to the organizer bank account :

Account Name: Zetaro Ltd. Grosslingova 4, 811 09 Bratislava

Bank: Tatrabanka

Account number: 2947465096/1100

IBAN SK49 1100 0000 0029 4746 5096 96 BIC (SWIFT) TATRSKBX

The amount must be credited to the bank account of the organizer in full no later than the beginning of the evaluation.

If there is a bank transfer, the amount must be sent to the applicant to bear the costs of all bank charges. Final invoice will be sent after the amount is credited to the bank account of the organizer.

7. EVALUATION COMMITTEE

PRESIDENT OF COMPETITION

President of the EVALUATION COMMITTEE

PRES competition (jury president) manages committee work and oversees the fairness of the competition in cooperation with the director and competition enologist. He officiates the way of judging and committee work and resolves any contentious issues in the evaluation of wines. He has access to sample preparation, and is obliged to pay attention to the principle of anonymity wines presented for judges.

THE HEAD OF COMPETITION (ORGANIZER)

The head of competition in cooperation with the President and enologist of competition decides about administrative issues and directs the work of helping staff members. In case of several controversial judges evaluations after the agreement with the enologist the head of competition has the responsibility for one-time only increase or decrease score of total points without affecting the order of competition (maximum of $2n/10$ points up or down, where n - is the number of committee members).

ENOLOGIST OF COMPETITION

Enologist is responsible for the proper handling and labeling of wines, good wine classification in computer rating system, the correct guidance of wines to committees, temperature, accuracy and guaranties anonymity of presented wines. Upon request, the Jury President or committee Chairman provides further analytical data on any controversial samples, but so as not to breach anonymity presented wines. Enologist in case of doubt about some of the regularities of some decisions of the committee shall report to the head of the competition. They make decision together on controversial committee evaluations.

In some instances it is possible to merge position of the President (guarantor) and enologist of the competition.

CHAIRMAN AND MEMBERS OF COMMITTEES

Wines will be evaluated by a seven-membered international committees composed of prominent wine experts from Slovakia and abroad. The number of members of any committee shall not be less than five.

Individual members of the judging committees will be appointed by the organizer among the generally recognized experts in the field of sensory analysis of wine. A prerequisite for judges participation are valid sensory testing, or degustation test according to European standards. Judges work under the direction of organizer who appoints Chairman of the Committee, who has

experience in challenging national or international wine competitions. Evaluation of Chairman of the Committee shall be counted in the overall total point rating score. Inappropriate and rude behavior and apparent drunkenness of degustator may be the reason to disallow the evaluation, eventually the ejection.

8. EVALUATION OF PRESENTED WINES

Wines will be judged by 100point scoring system according to standard of OIV in 2009. Final judging of the sample is based on arithmetic average of the judging committee members with the elimination of ultimate numbers. If there is a tie for granting awards under Article 9 of the Statute another criteria is the simple arithmetic average and further the median.

If not even afterwards there is no chance to decide to grant the award, the award will be granted to all samples with the same points rating. Final judging of degustator printed in the evaluation system will be signed by the Chairman of the Committee and degustator and will be archived for at least 5 years.

Judging will take place in Bratislava. The temperature in the evaluation room will be 21-23 ° C and room will be protected against outside effects, especially smell, noise, etc.

Wines are arranged by sorts and by residual sugar in ascending order.

Wines are presented for judging at 12-16 ° C.

The wine evaluation is strictly anonymous. Organizer ensures a services the way that it wouldn't be possible to identify the sample before sensory evaluation.

Each of degustators judges independently and has a separate wine tasting room equipped according to tasting regulations, particularly non-sparkling water, white bread, napkins and pot for pouring wine. Judging wine is independent with an emphasis on a high degree of objectivity of the evaluation. It is not permissible to discuss before passing the rating sample except in the case where any of the committee members proposed repeating or sample removal due to its quality. Committee rates wines usually in the morning in single series with breaks. Evaluation day begins with a debate and calibration sample.

9. AWARDS, DIPLOMAS, MEDALS, WINE LABELING

Based on the evaluation committee ratings will be granted the following awards:

- Champion who the magazine publisher provides 2 pages in the summer issue of the EPICURE for presentation of the winery and an honorary diploma.

Champion will be selected based on the highest scoring of two top rated wines in individual categories by chairmen of each committes in the shootout.

- Gold Medal (85 points, including and over) who gets an honorary diploma and the ability to promote their products in a magazine Epicure on preferential terms.
- Silver Medal (82 to 84.9 points) who will receive an honorary diploma and the ability to promote their products in a magazine Epicure on preferential terms.
- Bronze Medal (78 to 81.9 points) who will receive an honorary diploma and the ability to promote their products in a magazine Epicure on preferential terms.

OPTION FOR LABELING BOTTLES

On the base of issuing a diploma which certifies the granting of the award or medal the

manufacturer has the right to label bottles of the batch self-adhesive stamps indicating competition award and bears the stamp of competition

- **Champion**
- **Gold Medal**
- **Silver Medal**
- **Bronze Medal**

These self-adhesive stamps the applicant may purchase through the organizer. Any other marking of bottles than labels issued by the organizer of the competition is prohibited. Furthermore, the applicant may use a graphical form of the medal in their promotional materials, prices, catalogs, web sites etc.

10. MEDIA COVERAGE OF THE RESULTS

The results will be published in the winter edition of EPICURE which will be released 11th September 2015. The magazine will publish 15 best. Champion of the competition will be presented with their winery or importer on two pages.

The results will be presented also on the website www.epicure.sk and other partner sites of EPICURE magazine.

11. COMPETITION CATEGORIES

1. Red wines – dry