

RULES OF COMPETITION

THE WORLD OF MALVASIA

International Competition
Twelfth Edition

Article 1 Organisation

The Region of Istria together with Vinistra – Association of Winegrowers and Winemakers of Istria, in cooperation with the Polytechnic of Rijeka– Undergraduate Studies in Winemaking in Poreč and Faculty of Agriculture in Zagreb - Department of Viticulture and Enology organizes the twelfth Edition of "The World of Malvasia" International Competition. The Competition will be held on 14th April 2021 in Poreč in accordance with the Rules of Competition.

Article 2 Objective

The objectives of "The World of Malvasia" International Competition are to:

1. Gather as many varieties of Malvasia together in one place;
2. Emphasize the quality and peculiarity of various Malvasia varieties;
3. Enable the producers to exhibit and to compare their products;
4. Award the winemakers who produce the best wines on the basis of quality as assessed by qualified wine tasters;
5. Become the place where trends in the wine production from various varieties of Malvasia are monitored;
6. Become the world point of reference for experts and consumers interested in the Malvasia wines.

Article 3 Eligibility Requirements

"The World of Malvasia" International Competition can be entered by wines submitted by the producers, without discrimination. The wines shall be bottled and produced from any of the Malvasia grape variety, in compliance with the definitions set in the "International Code of Enologic Practice" issued by OIV. All wines must carry the name of the country of origin where grapes were harvested and the wine made.

The competition can be entered only by samples deriving from a homogenous batch of wine of at least 1.000 litres, the volume of which is indicated in Article 8, Point 3 of the Rules of Competition. Exceptionally, a sample deriving from a batch of smaller volume can be entered, but not less than 100 litres and accompanied by a written justification for such a small production.

All samples must be labelled and packed as indicated in Article 8, Point 3 of the Rules of Competition. Where the product is packed especially for the Competition, it shall be accompanied by documents to justify the special package.

Wines submitted by single or associated producers who have been validly convicted of fraud or counterfeit shall not be evaluated.

Article 4 Wine Classification

"The World of Malvasia" International Competition shall be open to the following wine categories:

- Malvasia still wines (or synonyms) of all quality categories conforming to the Wine Act (Official Gazette no. 96/03) or the corresponding wine classification applicable in the country of origin;
- Malvasia sparkling and petillant wines (or synonyms) of all quality categories conforming to the Wine Act (Official Gazette no. 96/03) or the corresponding wine classification applicable in the country of origin;
- Malvasia special wines, namely dessert, liqueur and aromatised wines (or synonyms) of all quality categories conforming to the Wine Act (Official Gazette no. 96/03) or the corresponding wine classification applicable in the country of origin.

For the purpose of categorization and control of the above-listed labels, the definitions set by the European Union or by the country of production shall apply, in accordance with the Appendix "Wine Categorisation" appended herewith (Appendix A).

The Organiser shall have the right to re-classify the categories depending on the number of entries.

Article 5 Organisation Committee

The Organisation Committee shall consist of the President of the Region of Istria and two representatives of the Vinistra Association. The Organisation Committee shall use the services of a Notary Public to control the regularity of all activities provided by the Rules of Competition and especially the coding of samples.

Article 6 Scientific Committee

The Scientific Committee shall consist of representatives or employees of the following entities:

- Region of Istria,
- Vinistra – Association of winegrowers and winemakers of Istria,
- Faculty of Agriculture of the University in Zagreb - Department of Viticulture and Enology,
- Polytechnic of Rijeka – Undergraduate studies in winemaking in Poreč,
- International Union of Winemakers (Union Internationale des Œnologues).

Article 7 Executive Committee

The Executive Committee shall consist of the members of the Scientific Committee and/or persons capable of performing the activities of the Executive Committee.

Article 8 Entry Requirements

Producers who wish to enter "The World of Malvasia" International Competition must send their application on duly completed formal Registration Form to the Executive Committee by 26th March 2021. The Registration Form is posted on the following web site www.vinistra.com, and can be sent via email to the following address: info@vinistra.com or mailed to the following address: Vinistra, Prolaz E. Jelušića 1, 52000 Pazin, Croatia.

Following the delivery of Registration Forms, producers who wish to enter "The World of Malvasia" International Competition shall deliver by mail, courier or personally, by 26th March 2021, to the following address: Prolaz E. Jelušića 1, 52000 Pazin, Croatia:

1. A photocopy of the Registration Form;
2. Payment slip (photocopy) for € 70,00 (seventy Euro) for each delivered wine, payable to: Vinistra – Association of winegrowers and winemakers, Istarska Kreditna Banka, Branch Office Poreč, Aldo Negri 2, 52440 Poreč, SWIFT CODE ISKBHR2X, IBAN HR3023800061110007193, purpose of payment: Entry Fee for "The World of Malvasia" International Competition. All bank charges shall be borne by the payer; or

for participants from Croatia, payment slip (photocopy) for 420,00 + PDV (four hundred and twenty Kuna + VAT) for each delivered wine, payable to: Vinistra – Association of winegrowers and winemakers, Istarska Kreditna Banka, Branch Office Poreč, Aldo Negri 2, 52440 Poreč, Gyro Account 2380006-1110007193, IBAN HR3023800061110007193, purpose of payment: Entry Fee for "The World of Malvasia" International Competition.
3. 6 bottles of the same series, of 0.75 litre in volume or, for dessert wines only of 0.5 or 0.375 litre in volume, including the label which to be used when wine is marketed. All bottles shall be packed into a single packaging unit. On the outside of the packaging the following shall be written in clear letters "SAMPLE – NOT FOR SALE" for "The World of Malvasia" International Competition.
4. The Record on sample taking, written on the official form. The form is posted on the following web site www.vinistra.com.
5. Pro-forma Invoice showing that samples are not for sale.
6. Report on analyses results, not older than six months, provided by a laboratory authorised in accordance with the laws of the country of origin and containing:
 - alcohol content in vol.% at 20°C;
 - sugar content g/L;
 - total acids in g/L represented as wine acid or sulphuric acid;
 - volatile acids in g/L represented as acetic acid;
 - total SO₂ mg/L;
 - free SO₂ mg/L;
 - pressure hPa (bar) at 20°C, for sparkling wines.

The analytical methods to be used are contained in the Collection of International Analytical Methods for Wine and Must.

The report shall bear the name of the producer submitting the wine and the name of the wine entered for competition together with all data necessary to identify the sample.

The Organiser shall have right to perform analyses for comparison and control purposes.

The documentation should be delivered at the same time and in the same box as the samples.

Article 9 Responsibilities

The organizers shall not be responsible for possible delays in the delivery of samples by the set date, for the loss of all or any samples during shipping or for the conditions of samples at delivery. All shipment costs relating to the delivery of samples shall be fully borne by the producers submitting the samples.

Prior to and during the Competition the Organiser shall provide a technically qualified person to be at disposal to the representative of the OIV.

Article 10
Acceptance of samples and entry into the competition

The Executive Committee shall set an appropriate system of acceptance of samples in order to enable regular performance of the competition. Special attention shall be paid to:

1. acceptance of samples and accompanying documents – all samples which fail to meet the requirements referred to in the Rules of Competition shall be rejected following the decision of the Executive Committee;
2. registration of delivered and accepted samples – each sample shall be given the entrance number, which shall be certified by the letter of receipt;
3. division of samples into categories indicated in Article 4 shall be carried out on the basis of declared characteristics or, where necessary, on the basis of sensory characteristics, in accordance with the "Wine Categorization" included in this Rules of Competition (Appendix A);
4. storage of samples in accordance with good enological practice till evaluation time.

Wine samples, before being tasted by the Juries, shall be made anonymous by the use of two codes:

- first code given to the sample by the Executive Committee upon acceptance (Point 2 of this Article);
- second code given by the Notary Public prior to the presentation to the tasting Juries.

Wines for which the entry fee has not been paid or which for any reason whatsoever fail to meet the requirements referred to in the Rules of Competition, shall be excluded from the competition.

The samples which have been delivered but excluded from the competition on grounds of any reason shall not be returned to the sender.

Article 11
Evaluation

Wine tasting will take place on 14th April 2021 at the Vinistra. The tasting shall be performed by Juries consisting of six members, of which not more than three shall be from Croatia. All members shall be competent in wine tasting techniques, the majority of them being oenologists or persons holding an equivalent diploma in the winemaking sector (e.g. sommeliers), while the remaining members may be persons with affirmed qualifications in wine tasting (e.g. specialised wine and food journalists).

The number of Juries shall be defined on the basis of the number and categories of entered samples. Members of the Jury are designated by the Executive Committee. The Jurors are designated *intuitu personae* and may only be replaced by the Executive Committee.

The Juries shall evaluate the samples on the basis of the evaluation model set in the OIV Rules (Resolution OIV 332A/2009). Ratings shall be expressed by each Juror independently, and the final rating shall be calculated by average with elimination of the extremes. Prior to commencing their work, Juries shall be introduced with the evaluation method. Maximum number of samples per Jury shall be 45.

Where a sample shall be "eliminated" due to a defect by at least two Jurors, it is considered eliminated.

Where the President of the Jury considers it to be necessary or should this be requested by the majority of evaluators, repeated evaluation can be entrusted with another Jury. The final rating of the sample shall be represented by the arithmetic mean of single ratings of the second Jury.

The results of the Jury are final and cannot be appealed against.

The Organiser shall ensure optimum working conditions for the Juries, in compliance with the provisions of the Resolution OIV (Concours 332A/2009).

Article 12 Confidentiality

For the purpose of preserving the reputation of the producers who have entered the competition, the Organizer shall disclose only the list of awarded wines and not the list of all wines or names of participating producers.

Article 13 Awards and Conferring the Awards

The minimum number of points necessary to grant an award is 80/100.

On the basis of the points received and the provisions of the OIV Rules and respecting the 30% limit set by the OIV, all wines belonging to single categories shall be equally awarded the following awards:

- Grand Gold Medal: for the number of points that is greater than or equal to 92;
- Gold Medal: for the number of points from 87 to 91.99;
- Silver Medal: for the number of points from 83 to 86.99;
- Bronze Medal: for the number of points from 80 to 82.99

The Awarding ceremony will take place on 5th May 2021 within the Wine Exhibition "Vinistra 2021". A stand shall be provided where all producers of awarded wines shall be allowed to offer the awarded wines to the guests of "Vinistra 2021" Exhibition.

All awarded wines shall receive a written certificate or "Diploma". Apart from the written certificate, the Organiser of the Competition reserves the right to award a different kind of acknowledgement to outstanding awards. Certificates of participation shall not be provided.

The received awards can be presented in the form of decoration, sign of award or in the form of the back-label, with previous agreement of the Organiser of the Competition.

The Organiser of the Competition shall deliver the list of winners to the national and international press. The results shall also be posted to the official Vinistra web-site www.vinistra.com In order to promote the awarded wines, the Organiser shall present them in a number of press conferences, events and trade fairs.

Awards which shall not be accepted during the Award Ceremony shall be shipped to the awarded entrants at the Organiser's cost. The Organiser, however, shall not be responsible for any losses and missed deliveries.

Article 14 Controls

In case of any doubt whatsoever, the winners of "The World of Malvasia" International Competition shall allow the representatives of the Organiser to carry out inspections of the cellar and wine sampling, as the case may be.

Should it be confirmed that the Rules of Competition have not been followed strictly, the conferred award shall be withdrawn.

In order to preserve transparency of granting awards, the Organiser of the Competition shall keep all documents related to wine evaluation, including the entrance documents, evaluation forms and samples of awarded wines, for at least one year.

Article 15 Acceptance of the Rules of Competition

By signing and stamping the Registration Form for "The World of Malvasia" International Competition, the competitors accept the provisions contained in the Rules of Competition.

Article 16
Competent Court and Alterations to the Rules of Competition

Should any litigation arise, the venue for all actions in a court of competent jurisdiction shall be in Poreč.

The Organisation Committee shall have right to alter the Rules of Competition and the date of the competition at any time where necessary.

Article 17
Construe of the Rules of Competition

The Rules of Competition shall be construed by the Executive Committee.

APPENDIX A

WINE CATEGORIZATION AT

"THE WORLD OF MALVASIA" INTERNATIONAL COMPETITION

Wines entering "The World of Malvasia" International Competition shall be divided into categories, groups and subgroups having the following features:

| CATEGORY I – WHITE WINES OF NON-AROMATIC GRAPE VARIETIES | | |
|---|--|--------|
| Group A – Still wines (••) These wines may have carbon dioxide overpressure under 0.5 bar at 20 °C. | | |
| | Sub-group of wines containing not more than 4 g/L of sugar | I-A-1 |
| | Sub-group of wines containing between 4.1 g/L to 12 g/L of sugar | I-A-2 |
| | Sub-group of wines containing between 12.1 g/L to 45 g/L of sugar | I-A-3 |
| | Sub-group of wines containing more than 45 g/L of sugar | I-A-4 |
| Group B – Pearl wines These wines may have a carbon dioxide overpressure from 0.5 to 2.5 bar at 20 °C. | | |
| | Sub-group of wines containing not more than 4 g/L of sugar | I-B-5 |
| | Sub-group of wine containing more than 4 g/L of sugar | I-B-6 |
| Group C – Sparkling wines These wines may have a carbon dioxide overpressure above 2.5 bar at 20 °C | | |
| | Sub-group of sparkling wines containing not more than 12 g/L of sugar with a tolerance of +3 g/L | I-C-7 |
| | Sub-group of sparkling wines containing between 12.1 g/L to 32 g/L of sugar with a tolerance of +3 g/L | I-C-8 |
| | Sub-group of sparkling wines containing between 32.1 g/L to 50 g/L of sugar | I-C-9 |
| | Sub-group of sparkling wines containing more than 50 g/L of sugar | I-C-10 |

| CATEGORY II – ROSÉ WINES | | |
|---|--|---------|
| Group A – Still wines (••) These wines may have carbon dioxide overpressure under 0.5 bar at 20 °C. | | |
| | Sub-group of wine containing not more than 4 g/L of sugar | II-A-11 |
| | Sub-group of wine containing between 4.1 g/L to 12 g/L of sugar | II-A-12 |
| | Sub-group of wine containing between 12.1 g/L to 45 g/L of sugar | II-A-13 |
| | Sub-group of wine containing more than 45 g/L of sugar | II-A-14 |
| Group B – Pearl wines These wines may have a carbon dioxide overpressure from 0.5 to 2.5 bar at 20 °C. | | |
| | Sub-group of wines containing not more than 4 g/L of sugar | II-B-15 |
| | Sub-group of wine containing more than 4 g/L of sugar | II-B-16 |
| Group C – Sparkling wine. These wines may have a carbon dioxide overpressure above 2.5 bar at 20 °C | | |
| | Sub-group of sparkling wines containing not more than 12 g/L of sugar with a tolerance of +3 g/L | II-C-17 |
| | Sub-group of sparkling wines containing between 12.1 g/L to 32 g/L of sugar with a tolerance of +3 g/L | II-C-18 |
| | Sub-group of sparkling wines containing between 32.1 g/L to 50 g/L of sugar | II-C-19 |
| | Sub-group of sparkling wines containing more than 50 g/L of sugar | II-C-20 |

| CATEGORY III – RED WINES | | |
|---|--|----------|
| Group A – Still wines (••) These wines may have carbon dioxide overpressure under 0.5 bar at 20 °C. | | |
| | Sub-group of wines containing not more than 4 g/L of sugar | III-A-21 |
| | Sub-group of wines containing more than 4 g/L of sugar | III-A-22 |
| Group B – Pearl wines These wines may have carbon dioxide overpressure from 0.5 to 2.5 bar at 20 °C. | | |
| | Sub-group of wines containing not more than 4 g/L of sugar | III-B-23 |
| | Sub-group of wine containing more than 4 g/L of sugar | III-B-24 |
| Group C – Sparkling wines These wines may have a carbon dioxide pressure above 2.5 bar at 20 °C | | III-C-25 |

| CATEGORY IV – WINES OF AROMATIC GRAPE VARIETIES | | |
|---|---|---------|
| | Group A – Still wines (*) These wines may have carbon dioxide overpressure under 0.5 bar at 20 °C. | |
| | Sub-group of wines containing not more than 4 g/L of sugar | IV-A-26 |
| | Sub-group of wines containing from 4.1 g/L to 12 g/L of sugar | IV-A-27 |
| | Sub-group of wine containing from 12.1 g/L to 45 g/L of sugar | IV-A-28 |
| | Sub-group of wines containing more than 45 g/L of sugar | IV-A-29 |
| | Group B – Pearl wines These wines may have a carbon dioxide overpressure from 0.5 to 2.5 bar at 20 °C. | |
| | Sub-group of wines containing not more than 4 g/L of sugar | IV-B-30 |
| | Sub-group of wines containing more than 4 g/L of sugar | IV-B-31 |
| | Group C – Sparkling wines. These wines may have a carbon dioxide overpressure above 2.5 bar at 20 °C | |
| | Sub-group of sparkling wines containing not more than 12 g/L of sugar with a tolerance of +3 g/L | IV-C-32 |
| | Sub-group of sparkling wines containing between 12.1 g/L to 32 g/L of sugar with a tolerance of +3 g/L | IV-C-33 |
| | Sub-group of sparkling wines containing between 32.1 g/L to 50 g/L of sugar | IV-C-34 |
| | Sub-group of sparkling wines containing more than 50 g/L of sugar | IV-C-35 |

| CATEGORY V – WINES UNDER A FILM OF YEAST | | |
|--|--|--------|
| | Group A - wines containing not more than 4 g/L of sugar | |
| | Sub-group of wines with alcoholic content not more than 15 % | V-A-36 |
| | Sub-group of wines with alcoholic content above 15 % | V-A-37 |
| | Group B – wines containing from 4.1 to 20 g/L of sugar | |
| | Sub-group of wines with alcoholic content not more than 15 % | V-B-38 |
| | Sub-group of wines with alcoholic content above 15 % | V-B-39 |
| | Group C – wines containing more than 20 g/L of sugar | |
| | Sub-group of wines with alcoholic content not more than 15 % | V-C-40 |
| | Sub-group of wines with alcoholic content above 15 % | V-C-41 |

| CATEGORY VI - NATURAL SWEET WINE (Ex. Late harvest, botrytised wine, ice wine...) | | |
|--|--|---------|
| | Group A - Non aromatic grape varieties | VI-A-42 |
| | | |
| | Group B – Aromatic grape varieties | VI-B-43 |
| | | |

| CATEGORY VII – LIQUEUR WINE | | |
|-----------------------------|--|----------|
| | Group A - Non aromatic grape varieties (Ex: Porto, Marsala, Madera, Mistelles, Tokay Aszu....) | |
| | Sub-group of liqueur wines containing not more than 6 g/L of sugar | VII-A-44 |
| | Sub-group of liqueur wines containing between 6.1 to 40 g/L of sugar | |
| | With an alcoholic content not more than or equal to 18 % | VII-A-45 |
| | With an alcoholic content above 18 % | VII-A-46 |
| | Sub-group of liqueur wines containing between 40,1 to 80 g/L of sugar | |
| | With an alcoholic content not more than or equal to 18 % | VII-A-47 |
| | With an alcoholic content above 18 % | VII-A-48 |
| | Sub-group of liqueur wines containing more than 80 g/L of sugar | |
| | With an alcoholic content not more than or equal to 18 % | VII-A-49 |
| | With an alcoholic content above 18 % | VII-A-50 |
| | Groupe B – Aromatic grape varieties (Ex. Muscats...) | VII-B-51 |
| | Group C – Liqueur wines under a film of yeast (Ex. Jerez, Fino, Montilla-Morilles) | VII-C-52 |

(*) EXEMPTION

Wines which are used to be presented with gas overpressure above 0.5 bar and not above 1 bar can be classified in

Group A – Still wines, provided that these wines are tasted after other still wines.

REMARK: If in the sub-groups there are only a few samples, these samples can be included in another sub-group.