

ABSTRACT FROM THE RULES OF THE OPEN NATIONAL WINE ASSESSMENT VINO SLOVENIJA GORNJA RADGONA

PARTICIPANTS TO THE ASSESSMENT

Wine samples can be sent in by winegrowers who grow grapes and wine in one of the Slovenian wine regions or in other countries. The winegrowers have to be registered as grape and winegrowers with the competent administration unit. The quantity of the individual wine sample in stock is min. 500 l for normal vintages, for special quality wines - late vintage or selection min. 200 l, for berry selection, ice wine and dry berry selection min. 50 l and for equally special wines min. 50 l. These minimum quantities have to be indicated in the annual harvest declaration. The winegrower has to submit a copy of the annual harvest declaration to the organizer upon registration. For the assessment of BIO wines, it is NECESSARY TO ATTACH A COPY OF THE BIO WINE CERTIFICATE for the wine that is being entered for assessment (samples without a certificate will be assessed in the standard assessment and will also be charged).

SAMPLE DELIVERY

The wine samples for the assessment are to be delivered by the participants by mail or are collected and delivered by the authorized representatives of the evaluation organizer before the deadline set and published in the call for evaluation.

QUANTITY OF SAMPLES

The following quantities have to be delivered for the evaluation:

- six 1 litre or 0.75 litre bottles
- seven bottles with 0.5 litre or smaller.

FURNISHING OF SAMPLES DELIVERED

Each individual wine sample bottle has to be provided with label or tag indicating the following: winegrower, type of wine and designation (variety or name), geographic origin, vintage, alcohol content. Each sample has to be entered in the entry form. The entry form has to contain all data indicated in the form. All attachments required have to be present. The entrant is obliged to provide true information. The commission reserves the right to exclude entrants providing false information.

EVALUATION COMMISSION AND EVALUATION METHOD

The evaluation commission consists of experts coming from all three Slovenian wine regions and at least one evaluator from abroad. The evaluation follows the 100-points method recommended by the International Organisation of Vine and Wine (O.I.V.), International Union of Oenologists (UIOE) and the Federation of Largest International Wine Competitions (FMCCIVS).

QUALITY AWARDS FOR EVALUATED WINES

- Still wines (normal harvests, special quality wines, archive wines and barrique wines) dry, semi-dry, semi-sweet and sweet
- Sparkling wines brut, extremely dry, very dry, dry, semi-dry, semi-sweet and sweet
- Semi-sparkling wines brut, extremely dry, very dry, dry, semi-dry, semi-sweet and sweet
- Aerated wine brut, extremely dry, very dry, dry, semi-dry, semi-sweet and sweet
- Special wine naturally sweet or desert wine, fortified or liqueur wines, aromatized wines (still aromatized wines, sparkling aromatized wines, semi-sparkling aromatized wines) and other special wines.

Big gold medal with certificate	90.00 - 100
Gold medal with certificate	85.00 - 89.99
Silver medal with certificate	80.00 - 84.99

Within the meaning of Art. 43 of the Rules on designating wine, must and other grape products (OG RS 40/01) the number of the medals (awards) will be limited to 50% of the samples received. Wines evaluated in accordance with the Rules in force and not awarded with medals due to the regulations of the Ministry for Agriculture, Forestry and Food of the Republic of Slovenia (OG RS 40/01- Rules on designating wine, must and other grape products - Art. 43) will be awarded with a certificate.

CHAMPION - The wine with the highest score reached within a particular commission and a particular category and at least one gold medal automatically takes part in the CHAMPION selection. Among the different candidates the commission then selects a champion within the single categories:

- dry wine (white, rosé, red) with residual sugar concentration not exceeding 9 g/l, provided that the total acid concentration, expressed as grams of tartaric acid per litre does not exceed 2 grams below residual sugar concentration if at least 25 samples were evaluated;
- semi-dry wine (white, rosé, red) with residual sugar concentration exceeding the highest permissible dry wine concentration, but not exceeding 18 g/l, provided that the total acid concentration, expressed as grams of tartaric acid per litre is not more than 10 grams below residual sugar concentration if at least 25 samples were evaluated;
- semi-sweet wine (white, rosé, red) with residual sugar concentration exceeding the highest permissible semi-sweet wine concentration, but not exceeding 45 g/l if at least 25 samples were evaluated;
- sweet wine (white, rosé, red) with residual sugar concentration exceeding 45 g/l if at least 25 samples were evaluated;
- sparkling wine (regardless of colour and residual sugar concentration), if at least 15 samples were evaluated;
- special wine - natural sweet desert, aromatized, fortified or liqueur wines (regardless of colour and residual sugar concentration), if at least 10 samples were evaluated;
- bio wine, the title of Champion is received by the bio wine with the highest assessment regardless of colour, vintage, and category, provided that at least 25 samples of bio wine have been assessed.

SPECIAL "POMURSKI SEJEM" AWARDS

The title wine-grower of the year for the current year is awarded to the wine-grower or to the wine cellar that is awarded the highest score for 5 wine samples in 3 different categories. Only wines taking part for the first time in the wine assessment in Gornja Radgona can compete for this title. Categories:

- Dry white wine with residual sugar concentration not exceeding 9 g/l, provided that the total acid concentration, expressed as grams of tartaric acid per litre does not exceed 2 grams below residual sugar concentration
- Dry wine (rosé, red) with residual sugar concentration not exceeding 9 g/l, provided that the total acid concentration, expressed as grams of tartaric acid per litre does not exceed 2 grams below residual sugar concentration
- Semi-dry wine (white, rosé, red) with residual sugar concentration exceeding the highest permissible dry wine concentration, but not exceeding 18 g/l, provided that the total acid concentration, expressed as grams of tartaric acid per litre is not more than 10 grams below residual sugar concentration
- Semi-sweet wine (white, rosé, red) with residual sugar concentration exceeding the highest permissible semi-sweet wine concentration, but not exceeding 45 g/l;
- Sweet wine (white, rosé, red) with residual sugar concentration exceeding 45 g/l
- Sparkling wine
- Special wine (natural sweet desert, aromatised, fortified and liqueur wine)

Scoring system:

Champion 5 points | Big gold medal 4 points | Gold medal 3 points | Silver medal 2 points

PROMOTION OF ASSESSED WINES

The promotion of the evaluated wines is taken over by the fair organiser at the exhibition and public wine tasting which take place during the International Agriculture and Food Fair AGRA in Gornja Radgona. Participants who wish to label the evaluated wines with the received awards are subject to the conditions laid down by the Awarded Wines Designation Rules (Attachment 1) and have to obtain the permission of the organiser. All award symbols are protected.

ANNOUNCEMENT OF RESULTS AND AWARDS CEREMONY

The official announcement of the evaluation results and the award ceremony take place during the International Agriculture and Food Fair AGRA in Gornja Radgona.

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