16TH THESSALONIKI INTERNATIONAL **WINE** & 2ND THESSALONIKI INTERNATIONAL **SPIRITS** COMPETITION



24-26 FEBRUARY 2016

ORGANIZATION:

WINE PRODUCERS ASSOCIATION OF THE NORTHERN GREECE VINEYARD

IN COLLABORATION WITH: TIF HELEXPO, Detrop Oenos

UNDER THE AUSPICES OF:

OIV International Organisation of Vine and Wine Official sponsor

ORGANISATION INTERPROFESSIONNELLE NATIONALE DE LA VIGNE ET DU VIN

GREEK WINE FEDERATION

ASSOCIATION HELLÉNIQUE DES JOURNALISTES ET ECRIVAINS DES VINS ET SPIRITUEUX

GREEK ENOLOGISTS' UNION

CITY OF THESSALONIKI

ΚΕΟΣΟΕ Central Union of Vine and Wine Producing Cooperatives Organizations of Greece

PAN-HELLENIC UNION OF REGISTERED ENOLOGISTS

UNION DE LA SOMMELLERIE GRECQUE

SEAOP FEDERATION OF GREEK DISTILLATES SPIRITS

THE WAY TO ENTER THE

"16th THESSALONIKI INTERNATIONAL WINE COMPETITION"

AND THE **"2nd THESSALONIKI INTERNATIONAL SPIRITUOUS BEVERAGES OF VITIVINICULTURAL ORIGIN COMPETITION"**

24-26 Febryary 2016

1. REGISTRATION

To enter the competition, please choose one of the following ways:

a. Enter online

You may enter the competition online by accessing the online entry system through our website: www.tiwc.gr (Participation / On-line Entry Form for Wines - On-line Entry Form for Spirits).

If you have used the online entry system in previous competitions, fill in your email and password to enter your wines/spirits. If this is the first time you are entering online, fill in your contact details so that you can get a password and instructions.

b. Enter by post, email or fax

Please, fill in one registration form (Annex 1A for Wines or Annex 1B for Spirits). You can download and print the Regulation as well as the Registration forms, the Consignment Form and the Payment Form per wine/spirit entered, from our website www.tiwc.gr and mail or fax to:

THESSALONIKI INTERNATIONAL WINE & SPIRITS COMPETITION
Wine Producers Association of the Northern Greece Vineyard
90 Giannitson str., GR 546 27 Thessaloniki, Greece
Tel.: +30 2310 281632, +30 2310 281617, Fax: +30 2310 281619
(V.A.T. number: 094526311)
E-mail: oinologos@wineroads.gr

2. PARTICIPATION COST

The participation fee, payable to the "Wine Producers Association of the Northern Greece Vineyard" is:

75 Euros per sample (VAT included) for products entered either online through our online entry system or by filling out the registration form and sending it via mail or fax.

3. DEADLINE FOR YOUR ENTRIES

The deadline for the submission of samples is **February 12th, 2016**.

4. METHOD OF PAYMENT

You may choose one of the following options:

a. Online by credit card (Visa/Mastercard) for wines entered in the competition through the online system

b. By cheque (in euros only), using the Payment Form (Annex 3) and sending both by mail, by February 12th, 2016

c. By bank transfer to the

– Alpha Bank

Account number: IBAN GR91 0140 7410 7410 0200 2000 210 / BIC CRBAGRAA

– Piraeus Bank

Account number: IBAN GR85 0172 2020 0052 020 14279954 / BIC PIRBGRAA

Please send the copy of the transfer order (all the bank costs are to be borne by the registrant).

* When wines are entered through mail or fax, please mail the payment form (Annex 3) along with the Registration Form.

5. DISPATCH OF SAMPLES

5.1. Please send per registered wine (carriage paid):

i. The Consignment Form (Annex 2)
ii. 6 commercially labeled bottles of 0,75L each
iii. A set of 6 labels (front and back)
iv. An analysis certificate issued by an approved laboratory (as in Article 14)

5.2. Please send per registered spirit (carriage paid):

i. The Consignment Form (Annex 2)
ii. 6 commercially labeled bottles of 0,5L each
iii. A set of 3 labels (front and back)
iv. An analysis certificate issued by an approved laboratory (as in Article 14)

All the above should be sent to the following address:

THESSALONIKI INTERNATIONAL WINE & SPIRITS COMPETITION
Wine Producers Association of the Northern Greece Vineyard
Egnatia 154, HELEXPO,
Wine Competition warehouse,
GR 546 36 Thessaloniki, Greece
Tel.: +30 2310 281632, +30 2310 281617, Fax: +30 2310 281619

All entry cases must clearly state:

"THESSALONIKI INTERNATIONAL WINE & SPIRITS COMPETITION"

The wines should be sent as **"samples for competition, no commercial value"** and must be received by the organizers of the Competition no later than **February 12th, 2016**.

Article 1: Organizing Committee

The members of the Organizing Committee are representatives of the following boards:
- Wine Producers Association of the Northern Greece Vineyard
- Greek Sommeliers' Union
- Greek Federation of Spirits Producers
- Central Union of Vine and Wine Producing Cooperatives Organizations of Greece
- Pan-Hellenic Union of Registered Oenologists
- Greek Wine Federation

Article 2: Products permitted to compete

The competition is open to all wines, special wines and spirits produced in conformity with the regulations of their country of origin and with the O.I.V. "International Code of Enological Practices". All products must be destined for sale and must be from a homogeneous batch of at least 1000 litres. On an exceptional basis, a reduced volume, of at least 100 litres, may be admitted upon justification of a particularly low production.
Wines without Geographical Indication and spirits of Vitivinicultural origin with a label, non-according to the legislation may participate in the competition and receive a final rating but they are excluded from the awards.

Article 3: Shipping Instructions

The organizers refuse all responsibility in case of late arrival of samples, total or partial loss during transport, physical, chemical and sensory alterations of samples due to temperature variations that may occur during transport. All charges of shipping, customs and taxes are in the responsibility of the participants who must settle the cost directly with the transport agents.
Products not complying with this procedure will be disqualified from taking part in the competition without refund of the registration fee. Refused samples will not be returned to the sender.

Article 4: Medals, special awards

The samples, according to their final rating, receive the following awards:
- Grand Gold Medal
- Gold Medal
- Silver Medal
- Bronze Medal

The sum of all medals conferred must not exceed 30% of the total of the samples presented at the competition. In case of excess, all wines/spirits receiving the lowest marks among those within the medals will not be awarded.
Wines without Geographical Indication and spirits of Vitivinicultural origin with a label, non-according to the legislation are excluded from the awards.

In addition, within the same limit of 30%, at the "16th Thessaloniki International Wine & Spirits Competition", supplementary special awards will be conferred to the following wines receiving the highest rating per category, produced in conformity with the Regulations in force:

a) best dry single variety Malagousia
b) best dry single variety Assyrtiko
c) best dry single variety Moschofilero
d) best dry red single variety Agiorgitiko
e) best dry red single variety Xinomavro
f) best dry single variety Xinisteri
g) best dry or semi dry rose wine (residual sugars 0-12 g/L)
h) best sparkling or semisparkling wine
i) best sweet wine (residual sugars >40 g/L)

provided that at least 5 samples participate per category and their ratings correspond at least to a bronze medal.

Article 5: Programme of the Competition

The competition will take place in Thessaloniki. Tasting sessions will be held on Wednesday 24th, Thursday 25th and Friday 26th of February 2016.
The announcement of the results will be officially publicised during an awards ceremony that will take place in Athens. Wine tastings, open to public, of the awarded wines and spirits, will take place on the side of the wine exhibitions Detrop Boutique in Thessaloniki and Oenorama in Athens. Details for the wine events will be announced on the website www.tiwc.gr and on facebook/Thessaloniki International Wine Competition page.

Article 6: Categories

The "Thessaloniki International Wine & Spirits Competition" is addressed to the products of the following categories:

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.

I-A-1 Sub-group of wines containing not more than 4 g/L of sugar
I-A-2 Sub-group of wines containing between 4.1 g/L to 12 g/L of sugar
I-A-3 Sub-group of wines containing between 12.1 g/L to 45 g/L of sugar
I-A-4 Sub-group of wines containing more than 45 g/L of sugar

Group B - Pearl wines
These wines may have a carbon dioxide overpressure from 0.5 to 2.5 bar at 20°C.

I-B-5 Sub-group of wines containing not more than 4 g/L of sugar
I-B-6 Sub-group of wines containing more than 4 g/L of sugar

Group C - Sparkling wines
These wines may have a carbon dioxide overpressure above 2.5 bar at 20°C.

I-C-7 Sub-group of sparkling wines containing not more than 12 g/L of sugar with a tolerance of +3 g/L
I-C-8 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-9 Sub-group of sparkling wines containing between 32.1 g/L to 50 g/L of sugar
I-C-10 Sub-group of sparkling wines containing more than 50 g/L of sugar

CATEGORY II - **ROSÉ WINES:**

Group A - Still wines
These wines may have carbon dioxide overpressure under 0.5 bar at 20°C.

II-A-11 Sub-group of wines containing not more than 4 g/L of sugar
II-A-12 Sub-group of wines containing between 4.1 g/L to 12 g/L of sugar
II-A-13 Sub-group of wines containing between 12.1 g/L to 45 g/L of sugar
II-A-14 Sub-group of wines containing more than 45 g/L of sugar

Group B - Pearl wines
These wines may have a carbon dioxide overpressure from 0.5 to 2.5 bar at 20°C.

II-B-15 Sub-group of wines containing not more than 4 g/L of sugar
II-B-16 Sub-group of wines containing more than 4 g/L of sugar

Group C - Sparkling wine
These wines may have a carbon dioxide overpressure above 2.5 bar at 20°C.

II-C-17 Sub-group of sparkling wines containing not more than 12 g/L of sugar with a tolerance of +3 g/L
II-C-18 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-19 Sub-group of sparkling wines containing between 32.1 g/L to 50 g/L of sugar
II-C-20 Sub-group of sparkling wines containing more than 50 g/L of sugar

CATEGORY III - **RED WINES:**

Group A - Still wines
These wines may have carbon dioxide overpressure under 0.5 bar at 20°C.

III-A-21 Sub-group of wines containing not more than 4 g/L of sugar
III-A-22 Sub-group of wines containing more than 4 g/L of sugar

Group B - Pearl wines
These wines may have carbon dioxide overpressure from 0.5 to 2.5 bar at 20°C.

III-B-23 Sub-group of wines containing not more than 4 g/L of sugar
III-B-24 Sub-group of wines containing more than 4 g/L of sugar

Group C - Sparkling wines
III-C-25 These wines may have a carbon dioxide pressure above 2.5 bar at 20°C.

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.

IV-A-26 Sub-group of wines containing not more than 4 g/L of sugar
IV-A-27 Sub-group of wines containing from 4.1 g/L to 12 g/L of sugar
IV-A-28 Sub-group of wines containing from 12.1 g/L to 45 g/L of sugar
IV-A-29 Sub-group of wines containing more than 45 g/L of sugar

Group B - Pearl wines
These wines may have a carbon dioxide overpressure from 0.5 to 2.5 bar at 20°C.

IV-B-30 Sub-group of wines containing not more than 4 g/L of sugar
IV-B-31 Sub-group of wines containing more than 4 g/L of sugar

Group C - Sparkling wines
These wines may have a carbon dioxide overpressure above 2.5 bar at 20°C.

IV-C-32 Sub-group of sparkling wines containing not more than 12 g/L of sugar with a tolerance of +3 g/L
IV-C-33 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-34 Sub-group of sparkling wines containing between 32.1 g/L to 50 g/L of sugar
IV-C-35 Sub-group of sparkling wines containing more than 50 g/L of sugar

CATEGORY V - **WINES UNDER A FILM OF YEAST:**

Group A - Wines containing not more than 4 g/L of sugar
V-A-36 Sub-group of wines with alcoholic content not more than 15%
V-A-37 Sub-group of wines with alcoholic content above 15%

Group B - Wines containing from 4.1 to 20 g/L of sugar
V-B-38 Sub-group of wines with alcoholic content not more than 15%
V-B-39 Sub-group of wines with alcoholic content above 15%

Group C - Wines containing more than 20 g/L of sugar
V-C-40 Sub-group of wines with alcoholic content not more than 15%
V-C-41 Sub-group of wines with alcoholic content above 15%

CATEGORY VI - **NATURALLY SWEET WINE**

(Ex. Late harvest, botrytised wine, ice wine...):
VI-A-42 **Group A** - Non aromatic grape varieties
VI-B-43 **Group B** - Aromatic grape varieties

CATEGORY VII – **LIQUEUR WINE:**

Group A - Non aromatic grape varieties
(Ex: Porto, Marsala, Madera, Mistelles, Tokay Aszu....)
VII-A-44 Sub-group of liqueur wines containing not more than 6 g/L of sugar
Sub-group of liqueur wines containing between 6.1 to 40 g/L of sugar
VII-A-45 with an alcoholic content not more than or equal to 18%
VII-A-46 with an alcoholic content above 18%
Sub-group of liqueur wines containing between 40.1 to 80 g/L of sugar
VII-A-47 with an alcoholic content not more than or equal to 18%
VII-A-48 with an alcoholic content above 18%
Sub-group of liqueur wines containing more than 80 g/L of sugar
VII-A-49 with an alcoholic content not more than or equal to 18%
VII-A-50 with an alcoholic content above 18%
VII-B-51 **Group B** - Aromatic grape varieties (Ex. Muscats...)
VII-C-52 **Group C** - Liqueur wines under a film of yeast (Ex. Jerez, Fino, Montilla-Morilles)

CATEGORY IX – **SPIRITUOUS BEVERAGES OF VITIVINICULTURAL ORIGIN:**

IX -A-54 **Group A** – Wine Spirits
IX -B-55 **Group B** – Brandy/Weinbrand
IX -C-56 **Group C** – Grape Spirits
IX -D-57 **Group D** – Raisin Spirits
IX -E-58 **Group E** – Grape Marc Spirits
IX -F-59 **Group F** – Wine Lees Spirits

CATEGORY X:

X-A-60 'Retsina' wines

REMARK: The organizers reserve the right to cancel any subcategory if there are not sufficient entries. They even reserve the right to create new categories according to the competition needs.

MODEL FOR THE CERTIFICATE OF ANALYSIS FOR WINES

Samples must be accompanied by an official analysis certificate drawn up by an accredited laboratory or by a competent laboratory in conformity with the laws of the country or certified by an oenologist in charge of the wine cellar, containing at least the following parameters:

1. Alcohol content at 20°C (% vol.)
2. Reducing sugars (g/L)
3. Total acidity (meq/L or g/L expressed as tartaric acid)
4. Volatile acidity (meq/L or g/L expressed as acetic acid)
5. Total sulphur dioxide (mg/L)
6. Free sulphur dioxide (mg/L)
7. The pressure in the bottle for sparkling and semi-sparkling wines (bars or hPa)

The methods of analysis used are posted in the Compendium of International Methods of Analysis of Spirituous Beverages of Vitivinicultural Origin.

MODEL FOR THE CERTIFICATE OF ANALYSIS FOR SPIRITS

Samples must be accompanied by an official analysis certificate drawn up by an accredited laboratory or by a competent laboratory in conformity with the laws of the country or certified by an oenologist in charge of the wine cellar, containing at least the following parameters:

1. Alcohol content at 20°C (% vol.)
2. Sugars (g/L)
3. Volatile Substances (g/hL of alcohol for 100% vol)
4. Methanol (g/hL of alcohol for 100% vol)

The methods of analysis used are posted in the Compendium of International Methods of Analysis of Spirituous Beverages of Vitivinicultural Origin.

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