



**MINISTRY OF AGRICULTURE
RURAL DEVELOPMENT AND ENVIRONMENT**

**DEPARTMENT OF AGRICULTURE
SECTION OF VITICULTURE-OENOLOGY**

***Rules of Procedures of the 11th Cyprus Wine Competition
According to the OIV International Standard 332^A/2009***

**«WINES OF CYPRUS:
THE RENESSANCE OF A HISTORIC TERROIR»**

18-21 April 2018, Limassol

Under the auspices of:

***International Organization
of Vine and Wine***



***Minister of Agriculture
Rural Development and Environment***

***Procedures of the 11th Cyprus Wine Competition
according to the OIV International Standard 332^A/2009***

Article 1-Introduction

The 11th Cyprus Wine Competition (“Competition” hereafter) is organized by the Department of Agriculture in accordance to article 3 of the Transfer of Competencies and Operations of the Wine Products Council to the Department of Agriculture Law L25(I)/2014 as well as article 12 (r) of the Wine Products Council Law 61(1)/2004, under the auspices of the International Organization of Vine and Wine (“OIV” hereafter) and the Cypriot Minister of Agriculture, Rural Development and Environment. In cooperation with the Department of Agriculture are the Municipality of Limassol, the Cyprus Tourism Organisation (CTO), the Cyprus Wine-Producers Association, the Union of Qualified Oenologists of Cyprus (UQOEC), the Cyprus Sommelier Association, the Oenophile Club of Cyprus, and the Oenophile Club of Ammochostos. All the Rules of Procedures referred to therein, are in accordance with the OIV Standard 332^A/2009 with the title: “Standard for International Wine and Spirituous Beverages of Vitivinicultural Origin Competitions”.

Article 2-Competition Program

The Competition will be held in Limassol at “Panos Solomonides” Cultural Centre. The tasting sessions shall be carried out on the 18th, 19th and 20th of April 2018. Results will be announced and medals will be awarded on Saturday 21st of April 2018, during the awards ceremony at Adams Beach Hotel in Ayia Napa.

Article 3-Technical (Organizing) Committee

The Organizing Committee is composed by three persons; the President, and two (2) Members-competent Officers of the Department of Agriculture. The President and the Members of the Committee will not have any direct or indirect benefit from the competition or conflicting interests with any winery which participates in the Competition. At least one Member of the Committee must be a qualified Oenologist and registered member of the UQOEC. The Technical Committee is responsible to carry out the Competition as follows:

- To receive, manage and store the samples in a secure place.*
- To guarantee the absolute anonymity of samples submitted to the Jury of Tasters as well as the confidentiality of the results until the end of the competition.*

- *The organization of the tasting procedure before the convening of the juries. Notably, it shall verify the order in which the samples will be presented.*
- *To monitor, supervise and assess the Jury of Tasters tasting.*
- *To inspect the opening of the samples in an adjoining storage room, monitor serving temperature, conceal their identity and guarantee their anonymity when presented to the Jury of Tasters.*
- *To oversee the correct handling and serving of the wines.*
- *To supervise the operations of the Secretariat responsible for the distribution and collection of score sheets, the computation, verification and announcement of the results.*
- *To allow a second tasting of any sample, notably when it is deemed necessary or when the majority of jurors request it or when the scores deviate immensely among the jurors.*

The Technical Committee will be supported by competent personnel of the Department of Agriculture.

Article 4-Wines eligible for Participation in the Competition

All wines originated from Cyprus may participate in the Competition, given that they are produced and labeled in accordance of the National and the EU Regulations and they are in conformity with the OIV Recommendations/Publications. Wines with Protected Designation of Origin (PDO), or Protected Geographical Indication (PGI), or Wines that have gained the approval of the Department of Agriculture to indicate the variety/harvest year on their label (Varietal Wines) are eligible to participate in the Competition. Wines not classified in one of the abovementioned categories may participate in the Competition and receive a score; yet, in circumstances where such wines shall compete, these shall be excluded from the award granting procedure. All wines must be destined for sale and must be from a homogeneous batch of at least 1.000 liters. On the basis of exception, a wine of reduced volume, as low as 100 liters, may be granted permission to compete following justification of the low production. The aforementioned exception applies mainly for wine production made from rare indigenous Cypriot grape varieties. All samples must appear in their commercial labels.

Article 5-Application Procedure

The application deadline has been set on the 26th March 2018, at the latest and shall include:

- (a) The submission of the Participation Form (Form 1).*

(b) The legal participation fee as defined in article 15.

(c) One (1) set of labels (front and back) identical to those used in commerce (the labeling must be in conformity with national and EU Regulations).

(d) Samples must be accompanied by an analysis certificate drawn up by an accredited laboratory with, at least, the hereinafter specifications:

- *Alcoholic strength by volume % vol. (at 20 degrees Centigrade).*
- *Total acidity (meq/l).*
- *Volatile acidity (meq/l).*
- *Sugars (glucose + fructose g/l).*
- *Total Sulphur Dioxide (mg/l).*
- *Free Sulphur Dioxide (mg/l).*

The methods of analysis used must be those provided in the OIV “Compendium of International Methods of Analysis and Appraisal of Wine and Musts”.

(e) A Certificate of Approval of PGI or PDO or Varietal Wine from the Department of Agriculture.

All applications must be submitted by the wine producer or bottler at the following address:

***Technical Committee
11th Cyprus Wine Competition
Department of Agriculture
Section of Viticulture and Oenology
197 Franklin Roosevelt Avenue
3045, Limassol***

Article 6-Procedure of Sample Reception and Storage

Officers of the Section of Viticulture-Oenology of the Department of Agriculture will collect the samples between the 27th of March 2018 and 2nd of April 2018. Four (4) labeled bottles shall be collected in the case of bottles with a capacity per bottle of 750 ml. Maximum capacity per bottle to be accepted is set at 2 liters with a total volume of 3 liters to be collected. Samples will be stored in a temperature and humidity controlled environment guaranteeing preservation, until they are to be presented to the Jury of Tasters.

Article 7-Classification and Codification of Sample Categories

Once approval has been granted, the categorical wines will be recorded in a computer database, each having a unique code in accordance to its colour, sugar content and variety composition. The jurors shall only be exposed to the aforementioned unique codes thus ensuring the anonymity of the wines. Only authorized persons by the Technical Committee shall have access in the computerized database.

Category 1-White Wines

- Varietal (composed of at least 85%)*
- Multi-varietal Wines*

Category 2-Rose Wines

- Varietal (composed of at least 85%)*
- Multi-varietal Wines*

Category 3-Red Wines

- Varietal (composed of at least 85%)*
- Multi-varietal Wines*

The above categories shall be further sub-categorized depending on residual sugar content according to Annex XIV, Part B of the Regulation (EU) 607/2009 as follows:

- dry*
- semi-dry*
- semi-sweet*
- sweet wines*

Article 8-Jury of Tasters

The samples shall be evaluated by a Jury of seven (7) wine Tasters, who, in majority, should be Oenologists or hold an equivalent diploma in the field of wine and who, in majority, should not be local residents. The Technical Committee selects the jurors after taking into consideration their organoleptic abilities in assessing wines. The Technical Committee will, also, delegate one juror as the President of the Jury of Tasters, who shall be an Oenologist or hold an equivalent diploma, as mentioned above. The President, apart from his status as a juror, shall be responsible for ensuring the proper course of operations of the Jury of Tasters. The OIV shall appoint an expert commissioner who

will also be president of the Jury of Tasters, to oversee the procedures of the competition and to file a final report upon its completion on the overall organization and execution of the whole event.

Article 9-Functions of the Jury of Tasters

The tasting sessions will be held during the morning hours between 09:00-15:00. Each meeting shall include a tasting of maximum 45 samples per day divided into three (3) sessions. Before commencement of the competition, the Technical Committee shall carry out a trial tasting (mis-en-bouche) for the purpose of introducing to the jurors the procedures that will follow. Before each tasting period the Technical Committee shall also hold a tasting trial of a wine similar to those that will follow (mis-en-bouche). The tasting glass shall be in conformity to the categorical wines to be tasted and according to the international standard ISO 3591:1977.

9.1 Discipline

Absolute anonymity is the fundamental principle of the Competition, consequently:

- *The jurors shall remain silent and make no gestures or facial expressions indicative of their impressions during the wine tasting and rating.*
- *Before the serving of each sample, a score sheet bearing technical indications related to the samples shall be handed to the Jury of Tasters.*
- *The personnel collecting the score sheets shall ensure that these are correctly completed and certified as authentic by the President.*
- *Duplicates of score sheets shall not be left with the jurors.*

9.2 Tasting conditions

- *The Jury of Tasters shall be seated in an isolated, quiet, well-lit, well-ventilated, odor-free room. Access shall be in principle prohibited to all persons who are not essential to the running of the tasting. Ambient temperature will be maintained, to the extent that it is possible, between 18 °C and 22 °C. Smoking shall be forbidden.*
- *A second adjacent room, away from the jurors' view, shall be reserved for opening the bottles and for concealing all indications enabling the samples to be identified. In all cases, the bottles shall be placed, beforehand, in packaging which conceals the shape of the bottle and guarantees the anonymity of the sample.*

- *The glasses used are specific and in conformity to international standards, and, thus, acceptable from the OIV. The glasses are washed before each new session begins.*
- *Jurors will be supplied with a carafe of cold water, bread, paper towels and a spittoon.*

9.3 Tasting of wines

- *Each wine shall be tasted individually and not in comparison to another wine.*

9.4 Breaks

- *There shall be a short break between each session, during which the Organizers shall ensure that the jurors have the necessities to carry out the tastings. Beverages and food may be consumed during breaks, provided that they shall not impinge on the judgement of the jurors.*

Article 10-Order of Presentation of Samples and Temperatures

The wines are tasted by the Jury of Tasters and per session, in the following order:

1. *Still White Wines*
2. *Still Rosé Wines*
3. *Still Red Wines*
4. *Naturally Sweet Wines*
5. *Liqueur Wines*

In each of the above categories, young wines shall be tasted before aged wines. Wines with more than 4g/l of residual sugars will be tasted in ascending order according to these residual sugars. The serving temperatures during the tasting sessions shall be as follows:

- *White and Rosé Wines at 10-12 °C.*
- *Red Wines at 15-18 °C.*
- *Naturally Sweet Wines and Liqueur Wines at 10-14 °C.*

It is essential that all wine of similar type within the same session, be tasted at the same temperature.

Article 11-Score Sheets

During the tastings each judge will receive a score sheet for each wine in accordance to the principles set out by the OIV. For still wines, the score sheet shall contain the following indications regarding the organoleptic qualities:

- 1. Visual aspect: Limpidity, aspects other than limpidity.*
- 2. Nose: Intensity, quality, cleanliness.*
- 3. Taste: Intensity, persistence, quality.*
- 4. Harmony-Overall judgment.*

Evaluation of the above parameters shall be based on the subsequent scaling: “Excellent”, “Very Good”, “Good”, “Fair” and “Inadequate”, for each of which a numerical grade (score) is predefined. The score sheet shall also include the following: the sample number, the code of the category, the juror number and the date. A space shall be reserved for possible observations (remarks) concerning each organoleptic characteristic. Each score sheet shall be signed by the juror and the President of the Jury of Tasters. After tasting a sample, each juror shall tick the box corresponding to their appraisal of a given characteristic, whilst they may also provide remarks in writing.

Article 12-Results

The Secretariat shall make sure that each juror receives a score sheet corresponding to the sample to be tasted and that the sheet is correctly filled out. Furthermore, it shall ensure that the results are correctly transferred to the computer database. When a wine is marked “inadequate” in at least one of the parameters cited above, the sample is rejected and removed from the award procedure. Each wine shall receive a final score based on the average of the scores resulting from each of the jurors. The highest and lowest scores shall not be taken into consideration when calculating the average score. If the President of the Jury of Tasters deems useful, he may ask the Technical Committee for a second tasting of the sample. In the case in which the Technical Committee responds to this request, only the score of the second sample shall be taken into account.

Article 13-Granting Awards and Special Distinctions

The wines that obtained a determined number of points for a tasting shall be classified according to the following award level categories:

- Grand gold-at least 92 points*
- Gold-at least 85 points*

- *Silver-at least 82 points*
- *Bronze-at least 80 points*

Awards will be given to 30% of samples and the medals awarded to the samples must not exceed 30% of the total of samples presented at the competition. In the case that this percentage is exceeded, the samples with the lowest score will be eliminated. In case of an equal score between wines where only one medal can be awarded, the score of the President of the Jury of Tasters can be counted as the winning score.

NOTE:

The Organizing Committee reserves the right to omit categories which fall below a minimum number of samples. The Organizing Committee shall also maintain the right to form new categories according to the needs of the Competition. Further, the Organizing Committee may award special medals to single-variety wines produced exclusively from indigenous Cypriot grape varieties.

Article 14-Announcement and Publication of Awarded Wines

Certificates prepared by the Department of Agriculture accompany the medals awarded. Each certificate specifies the exact identity of the award-winning wine, as well as the identity of its producer. The Technical Committee shall safeguard the proper use of “Designations of Origin” and “Geographical Indications”, whose authenticity must be protected in accordance with the general principles of the OIV and the national and EU legislation. Accordingly, the Technical Committee reserves the right to withdraw any award given to a wine, the labeling of which does not comply with the provisions of national and EU legislation, or which incorrectly or improperly uses a PDO or PGI indication or incorrectly or improperly presented as a Varietal Wine. In order to maximize public exposure of the awarded wines, details of the awarded wines shall be presented to the media, whilst press releases, flyers, advertisements shall be prepared and distributed to professionals and consumers. Furthermore, the Department of Agriculture reserves the exclusive right for making and selling of stickers of medals awarded to specific wines that shall indicate the year when the award was granted. Producers interested in affixing these stickers to their labels may contact the Department of Agriculture in order to make this request and pay the required legal fee.

Article 15-Legal Participation Fee

The legal participation fee per sample has been set at €70 payable to the Department of Agriculture upon submission of the participation form (Type 1) and all necessary

documentation regarding the competing wines. In circumstances where a participation form is submitted but the participation fee is outstanding up to the 25th of April 2017, the sample will be excluded from competing.

Article 16-General Terms and Legal Provisions of the Competition

The Technical Committee shall keep one bottle per award-winning wine for one year following the Competition, and may seek special laboratory tests to be conducted on the winning wines if this should be deemed as necessary. Furthermore, it shall conduct control and identification checks on at least 5% (determined by draw) of the winning wines and on wines that have been released to the market. The person signing the participation form for the Competition shall be legally liable for all the information contained therein. The Technical Committee is entitled, following legal procedures, to verify the above information, in order to check the authenticity of an awarded wine that is in circulation against the sample that has taken part in the Competition. The results of the Competition are final. Due to their confidentiality only the award-winning participants shall be announced and for all competing wines only the legal representative will receive detailed analysis of score sheets. Participation in the Competition implies acceptance of the terms and conditions provided therein.