



Ecovino Awards 2017

Rules for the International Organic Wine Contest - VIII Edition

ARTICLE 1 ■ AIMS The ECOVINO International Tasting Contest AWARDS seek to:

- Promote the production of organic wines, preserving and fostering the production of top quality wines, while encouraging care and respect for nature and the environment.
- Make known the participating wine cellars' rich winemaking know-how, by encouraging responsible, ecological consumption (also known as biological or organic).
- Raise the profile of the organic wines of La Rioja and of the world in general.
- Stimulate improvements in wine production so as to achieve the highest levels of sensory, sanitary, social and environmental quality.

ARTICLE 2 ■ SCOPE AND CATEGORIES OF THE PARTICIPATING WINES Participation in the contest is open to wine from all over the world which have been made from organically grown grapes and produced in accordance with the European regulations for ecological agriculture or the equivalent legislation in non EU countries and certified by the authorities and control bodies recognised by the aforesaid regulations. Wines which are in the transition phase to be declared organic will not be admitted to the competition, they must have the definitive accreditation. The wines must be commercial products present in normal channels of sales and consumption, bottled before the technical tasting. The tasting sessions will be organised with the samples which have previously been classified by category, which are as follows:

Categoría 1: WHITES WITHOUT CONTACT WITH WOOD

Categoría 2: WHITES WITH CONTACT WITH WOOD

(As a minimum, some contact at any stage during the process)

Categoría 3: ROSÉS

Categoría 4: REDS WITHOUT CONTACT WITH WOOD

Categoría 5: REDS WITH CONTACT WITH WOOD

(As a minimum, some contact at any stage during the process)

Categoría 6: SPARKLING AND SEMI-SPARKLING

Categoría 7: SWEET

ARTICLE 3 ■ REGISTRATION, SUBMISSION AND CONTROL OF THE SAMPLES Each competing organization must complete a Registration Form online, available at www.premiosecovino.com. In addition, tasting notes and a copy of the current organic certificate (issued by the Agency for control) must be included with the shipment of 6 x 75cl bottles (or 9 x half litre bottles) of each wine entered. The registration and submission (freight paid) of the samples must be made before 12.00 on **16 March** with delivery to BODEGA INSTITUCIONAL LA GRAJERA. Avda. de Burgos, km 6; 26071 Logroño, La Rioja, Spain. Samples sent after the closing date will not be admitted to the competition. Any false or even omitted data in the Registration Form shall result in the disqualification of the corresponding sample and the withdrawal of any award it may have received. The sender of the samples not admitted shall be able to request their return, at their own

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expense, to the place of origin, within six days from the holding of the event. The Director of the Contest shall adopt the control system necessary in order to guarantee that the participating samples are kept in the appropriate conditions.

ARTICLE 4 ■ REGISTRATION FEE The registration fee is **50€ for each of the first three wines entered (free for the fourth and following samples)** and must be paid into the **LA RIOJA CAPITAL** account nº **ES38 0182 6034 10 0201500571** SWIFT: BBVAESMMXXX. The organization may establish a period with reduced fee for foreign wines, in order to encourage the international promotion of the participating wines.

ARTICLE 5 ■ GOVERNING BODIES OF THE CONTEST The Organizing Committee of the 2017 Ecovino Awards appoints **Antonio Palacios García** as Jury President, **Juan B. Chavarri Mardones** as Director of Tasting and **Íñigo Crespo Mangado** as Secretary-General of the Competition. They ensure compliance with the terms of these Regulations and the strict anonymity of the samples.

ARTICLE 6 ■ JUDGING PANEL The Judging Panel shall be made up of expert wine tasters with proven experience in sensory analysis of wines. The decisions reached by this Judging Panel shall be considered final. The members of the Panel shall be required to respect the samples' anonymity and must complete the tasting cards correctly.

ARTICLE 7 ■ TASTING PROCEDURE The wines shall be classified within the different set categories, on the basis of the characteristics stated on the Registration Forms. The bottles, with corks and foil capsules removed, will be submitted to the tasters inside opaque wrappers which disguise their shape and makes it impossible to recognise any aspect of the label (**strict blind tasting**). The wines shall be served in the presence of the tasters, at the correct temperature, and shall be identified by a number assigned to each sample.

ARTICLE 8 ■ ASSESSMENT OF THE WINES AND DESIGNATION OF PRIZES The evaluation will take place on April at the Bodega La Grajera. The tasting panel will be organized into teams of five tasters. Each team of judges will taste a maximum of 50 wines per day, arranged by category. The tastings will take place in two sessions, unless the number of samples entered makes an extra session necessary. In the **first session** all the entered wines will be marked in order to obtain the scores and designate the prize winners, up to a maximum of 35% of the participating samples, assuming that the scores reach a minimum of 88 points for the Ecovino Gold Award and 82 points for the Ecovino Silver. In the **second session** the highest scoring wines from each category will be tasted again, if necessary, for the sole purpose of determining the Grand Ecovino Gold Awards, with a maximum of one Grand prize per category and which may remain void in those categories in which the judging panel so decides for reasons of quality.

The Jury may also award a **special prize to the best classified "without added sulphites"**, with a total sulfur dioxide content of **less than 10 mg/l**. Finally, special mention may also be given to the **'greener' design**, according to the weight of the bottle glass, the type of cork, the capsule and, in general, everything related to labeling, packaging and product design.

The attached official tasting scorecard shall be used for the evaluation and classification of the wines. Each sample will be awarded the average score of the marks given by each of the judges.

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The winning wines can include in their labeling the medal awarded in the contest, always within its corresponding vintage. In order to do this, **stickers can be requested before May 26** through the form designed for this purpose on the official website. Otherwise, awards may be included in the general labeling of the wine, for which they must notify the organization of the contest and pay the corresponding fee.

ARTICLE 9 ■ AWARD PRESENTATION AND PUBLICITY The list of winners will be published on April 26 and awards ceremony will take place on 23 June 2017 at 'La Grajera' institutional cellar. All winning wines will receive a diploma certifying the award granted and Gold Awards will automatically be included in prestigious wine guides as *La Semana Vitivinícola* and *Vinum Nature*. **Participating cellars will do their best to attend the awards ceremony gala** and shall allow the organization to use their brand names and those of the participating wines, to promote the contest in whatever communication and publicity media they see fit.

A popular tasting will also be held on 24 June 2017 so that the general public can taste, among others, the Grand Ecovino Award winners which, if this is the case, shall be purchased from the corresponding cellars by the contest organizers with a 25% discount on the distribution price, a condition accepted by the participating cellars in advance through their participation in this Contest.