

## Ecovino Awards 2021

### Rules for the Internacional Organic Wines, Musts and Vinegars Contest - XII Edition

**ARTICLE 1 ■ AIMS** The ECOVINO International Organic Wines Contest seeks 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, musts and vinegars all over the world.
- 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 wines 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. Organic certified musts and vinegars will be accepted in this edition into a special category and within a differentiated section, which will be called EcoMosto. Also organic vinegars will be welcome in a new category: EcoVinegar. The tasting sessions will be organised with the samples which have previously been classified by category, which are as follows:

**Category 1: WHITES WITHOUT CONTACT WITH WOOD**

**Category 2: WHITES WITH CONTACT WITH WOOD (As a minimum, some contact at any stage during the process)**

**Category 3: ROSÉS**

**Category 4: REDS WITHOUT CONTACT WITH WOOD**

**Category 5: REDS WITH CONTACT WITH WOOD (As a minimum, some contact at any stage during the process)**

**Category 6: SPARKLING & SEMI-SPARKLING**

**Category 7: SWEET**

**Category 8: LIQUEUR (FORTIFIED OR "GENEROSO")**

**Category 9: VERMOUTH & AROMATISED**

**Category 10: MUST**

**Category 11: VINEGAR**

**ARTICLE 3 ■ REGISTRATION, SUBMISSION AND CONTROL OF THE SAMPLES** Each competing organisation must complete a Registration Form online at [www.premiosecovino.com](http://www.premiosecovino.com).

In addition, tasting notes (if available) and a copy of the current organic certificate (issued by the Agency for control) must be sent by email to [promo@premiocovino.com](mailto:promo@premiocovino.com) before the

shipment of 6 x 75cl bottles of each wine entered and 4 bottles in the case of musts and vinegars. If the bottles were 0.5 liters, 8 and 4 containers will be sent, respectively.

The registration and submission (freight paid) of the samples must be made **before March 19** with delivery to:

## **PREMIOS ECOVINO**

**COMPLEJO CIENTÍFICO-TECNOLÓGICO DE LA UNIVERSIDAD DE LA RIOJA.  
C/ Madre de Dios, 53 (acceso al muelle de carga por Paseo del Prior)  
26006 Logroño, La Rioja, SPAIN**

Phone: +34 941 299 600 & +34 609 521 991

The name, vintage and category of the wine they contain must be indicated on the outside of the boxes with a clearly legible letter. For musts and vineyards, please indicate only the name of the product together with "must" or "vinegard".

### **IMPORTANT NOTICE:**

**All documentation** (transfer of fees, ecological certificate of wines with express mention of the brands submitted to the contest and tasting notes, if available) **will be sent by email to [promo@premiocovino.com](mailto:promo@premiocovino.com).**

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 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 **€ 55\*** for each of the first three wines entered and only **20€** for the fourth and each of the following samples, and must be paid into the "**Cultura Permanente**" account n<sup>o</sup> **ES45 1491 0001 2120 6152 3029** (Swift code [BIC] for TRIODOS BANK: TRIOESMMXXX).

**In the case of musts and vinegars, the fee will be only € 24.20 for each reference in this edition.**

In this edition, the presentation of candidatures for the **Environmental Excellence Award** will be exempt from fees and must be done by email, presenting duly justified documentation that promotes the obtaining of the award. The EcoVino organization may request more details from the candidate projects, as well as visit the facilities to carry out the appropriate checks, if necessary.

\* Wineries located outside the EU, or in the EU territory but not in Spain (provided they have the corresponding NIF-VAT), will pay € 55 (without VAT) for each of the first three wines. Example: A winery from USA that sends 5 wines to the contest, will pay a total of € 205. Spanish wineries will pay € 66,55 (21% VAT included) for each of the first three wines and € 24,20 for the fourth and each of the following ones, and also UE people (not companies) or UE wineries not registered in the VAT Information Exchange System. Example: A german person (not company) that sends 2 different wines will pay € 133.10.

**ARTICLE 5 ■ GOVERNING BODIES OF THE CONTEST** The Organizing Committee of the 2020 Ecovino Awards appoints

**Antonio Tomás Palacios García** as Jury President; and  
**Iñigo 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, musts and vinegars 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 at the Scientific-Technological Complex of the University of La Rioja. The tasting panel will be organised 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. In addition, the organization of the Ecovino 2021 Awards may grant the Award for **"Environmental Excellence"**. The person or company in the sector whose candidacy is presented based on their commitment to caring for the environment and who, according to the EcoVino organization to the tests offered, deserves such an award, will be awarded.

The attached OIV 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.

A differentiated tasting procedure (also blind) and qualification will be established for the musts. Grand Gold EcoMust, Gold EcoMust and Silver EcoMust medals may be awarded,

depending on the scores obtained. Likewise, vinegars will be tasted separately for the Grand Gold EcoVinegard, Gold EcoVinegard and Silver EcoVinegard.

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 6** 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 19. All winning wines will receive a diploma certifying the award granted and signed by the President of the Tasting Contest. Participating cellars shall allow the organisation to use their brand names and those of the participating wines, to promote the contest in whatever communication and publicity media they see fit.

**The most distinguished wines in the contest will be presented at other events that will be announced throughout the year, in cities such as Madrid and Bilbao.**