

Ecovino Awards 2023

Rules for the International Organic Wines Contest - XIV 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 vermouth, low-alcohol wines, sangria, musts, vinegars and distillates will also be welcome in their respective categories. 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: LOW-ALCOHOL WINES

Category 11: FRUIT WINES

Category 12: SANGRIA

Category 13: MUST

Category 14: VINEGAR

Category 15: DISTILLATES

Within each category, subcategories may be established to segment more recent vintages from older ones, wines aged in amphora, without added sulphites, etc.

ARTICLE 3 ■ REGISTRATION, SUBMISSION AND CONTROL OF THE SAMPLES Each competing organisation must complete a Registration Form online at www.ecovinoAwards.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@premiosecovino.com before the shipment of 6 x 75cl bottles of each wine. If the bottles were 0.5 liters, 8 containers will be sent. Only 2 bottles in the case of spirits.

Sample registration must take place **between January 3 and March 7** at www.ecovinoAwards.com.

The samples must be sent (postage paid) **between February 7 and March 17** with delivery to:

ECOVINO AWARDS

**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

The name, vintage and category of the product they contain must be indicated on the outside of the boxes with a clearly legible letter.

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@premiosecovino.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.

The submission period for the **Environmental Excellence Award** will be until **February 21, 2023**.

ARTICLE 4 ■ REGISTRATION FEE The registration fee is **€ 90.75 VAT 21% included** for the first wine entered. For the following samples, see the table on page 3.

Taxes must be paid into the "Cultura Permanente" account nº **ES45 1491 0001 2120 6152 3029** (Swift code [BIC] for TRIODOS BANK: TRIOESMMXXX) **before March 7**.

In the case of sangrias, musts and vinegars, the fee will be only € 36,60 VAT 21% included for each reference in this edition.

All participants will receive an invoice justifying the contest fees.

Rates based on the number of different references submitted to the contest:

Nº	Euros	Euros VAT 21% incl.	Nº	Euros	Euros VAT 21% incl.
1	75	90,75	11	465	562,65
2	135	163,35	12	495	598,95
3	195	235,95	13	525	635,25
4	255	308,55	14	555	671,55
5	285	344,85	15	585	707,85
6	315	381,15	16	615	744,15
7	345	417,45	17	645	780,45
8	375	453,75	18	675	816,45
9	405	490,05	19	705	853,05
10	435	526,35	20	735	889,35

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 Awards organization may request more details from the candidate projects, as well as visit the facilities to carry out the appropriate checks, if necessary.

ARTICLE 5 ■ GOVERNING BODIES OF THE CONTEST The Organizing Committee of the 2022 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. 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 Gold Award and 82 points for the Silver. If necessary, the best valued wines in each category will be tasted again for the sole purpose of deciding the Grand Gold Awards. These medals may also be awarded based on a certain score, always greater than 90 points.

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**. A 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, **Environmental Excellence Award** may be given to a person or company in the sector for on their commitment to caring for the environment.

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. A similar procedure will be carried out with sangria, fruit wines, distillates and other products.

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 19** 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 in the last week of April through the Contest website. All the awarded products will receive a diploma certifying the award granted. **The awards ceremony will take place on May 18**, at 12:30 pm, in the Aula Magna of the Quintiliano Building at the University of La Rioja; and, **on June 16, a popular tasting will take place** to introduce the general public to the wines and other award-winning products. 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, San Sebastián and Bilbao.

REGISTRATION FORM: https://bit.ly/EV23_form