

**REGULATIONS OF
NEW YORK INTERNATIONAL WINE AWARDS 2020**

New York International Wine Competition 2020

Confexpo LLC announces the “New York International WINE Awards” wine competition.

1. Participation requires proper preparation and submission of the application within the indicated period of time. **Only** bottled wines that are legally sold in retail stores are eligible for participation in the competition.

2. By the date of referred to in Article 5 the private wineries and cooperatives that wish to take part in the competition must present all the wines they want from their range together with the participation forms properly filled in. The samples must be delivered to the Secretariat of the exhibition at the responsibility and diligence of the participant and within the period that is provided for under point 5.

3. Each wine that participates in the competition must necessarily be accompanied by the following documents:
 - a) Fully and correctly filled in **participation form** typed out or with legible capital letters. (Illegible or wrongly filled in forms will not be considered).

 - b) Each label that participates must be sent in 6 (six) glass bottles of 750ml or smaller in the case of special types (e.g. dessert wine), and they must have a regular label.

 - d) Copy of the receipt of payment for participation in the competition (participation cost 480 dollars for up to 4 samples, 110 dollars/participation for the 5th sample and any samples after that. All the above must be attached in a separate sealed envelope that is delivered together with the other details of the participant. (In order to facilitate and expedite the participation, we recommend that you send in advance copies of the forms via email at: info@NYInternationalWineAwards.com
Any participation that fails to comply with the competition regulations will be disqualified.

4. The organising committee will not be responsible for participations after the deadline for the submission of participations, for the complete or partial loss of the participation materials during shipping, any chemical, physical or organoleptic changes to the samples due to temperature changes or for the breakage of the bottles (or any other problem) during shipping. The lading

expenses and other expenses that relate to shipping are borne by the participant or the companies. From the moment of delivery of the samples to the secretariat of the competition and the presentation of the samples to the judging committee of the competition, the organising committee will be responsible for their integrity and for keeping them in order.

5. The last deadline for the submission of the participation forms is **05 June 2020 at 5.00 pm**.
6. In order for a wine to be eligible for participation in the competition, its vintage year cannot be older than 3 years from that of the most recent vintage on the market. For example: if the most recent vintage on the market is that of 2018, the wines that can compete are those of 2017, 2016 and 2015.
7. The Judging Committee consists of the judges who are distributed into groups (tables) of 5 people. Each table will have one chairperson, who will cooperate with the members of the judging committee. With respect to the composition of the committee, the decisions are final and irrevocable.
8. The wines will be judged based on a score card that will be created especially for the competition and may differ from the forms of other competitions. The judges must fill in all the fields of the score card requested of them.
9. In order to protect the reputation of the participating wineries, we will not publish the individual scores of all the submitted samples. Participants in the competition may ask to review the score cards of the samples they have submitted.
10. All participants will be notified in due time by the secretariat of the exhibition with regard to the date on which they will be awarded their distinctions.
11. The results of the awards will be published in the daily press and will be promoted through Press Releases and announcements. The secretariat of the exhibition will publish and promote the results of the New York International WINE Awards on national radio and television media, aiming to make known and promote the winners as well as the institution.

WINE COMPETITION STAGES

Before the first stage of the competition, wines are assigned a unique code, and they are grouped by colour, category, style and/or variety.

Article 1 - Products eligible to participate

Eligible to participate in the Wine Competition are all wines bottled in glass bottles of up to 2 lt (PDO, PGI, varietal, wines of traditional designation, wines without geographical indication, as well distillates of wine that are produced by a distillery and/or beverage manufacturer that holds a corresponding license to exercise the profession of distiller and/or drink manufacturer and are legally marketed.

Experimental samples - wines

Experimental samples can also compete and be evaluated. All products must be intended for sale and come from a homogeneous batch with a volume of at least 1000 litres.

Article 2 - Participation submission procedure

The application for participation in the Competition may be submitted by the producer, bottler, distributor or importer.

Article 3 - Sample shipping procedure

The organisers bear no liability in the even that the samples are not received in time, or if they undergo physical/chemical and organoleptic changes due to temperature fluctuations during their shipping or if they are lost.

Participants shall be exclusively liable and cover the costs of loading, shipping and customs, which they will settle directly with the shipping companies. Products that do not comply with the above are disqualified from the competition, without a refund of the participation cost or return of the samples to the sender.

Article 4 - Organisation for tastings

The following parties participate in the organisation of the tastings:

a. The organiser

The organiser will be responsible for the proper preparation of the tasting (materials and services) and the secretarial support during the competition. Moreover, the organiser will select the team of sommeliers who will be responsible for the serving of the wines.

b. The Organising Committee

The Organising Committee of the Competition will be responsible for the proper implementation of the competition procedures and the overview of the judging committees.

Specifically:

- It will ensure the strict anonymity of the wines and spirits tasted by the judges and the secrecy of the results until the end of the competition.
- Before the start of the session by the judges, it will check the organisation of the tasting, and more specifically the presentation order and the tasting codes of the samples.
- It will control the opening of the bottles, the temperature, identity and their anonymous presentation to the judges.
- It will oversee the proper execution of the serving.
- It will oversee the proper functioning of the secretariat of the Competition.
- It will allow the tasting of a second bottle of a sample, when the chair of the judging committee finds it necessary.

c. Judging Committees

The samples are evaluated by International Judging Committees, whose number depends on the number of competing wines. Each Judging Committee consists of five (5) tasters. One of the five (5) judges is selected by the organising committee to serve as the chairperson of the specific judging committee.

Article 6 - Tasting procedure

The samples are grouped and tasted per category. In each series (category) of tasting, the driest wines will be tasted before wines with more sugars and younger wines before aged ones, always in a declining order of vintage.

The general operation of the judging committees complies with the following rules:

a) Conditions during the tasting

The first day of the competition before the start of the competition procedure, a tasting takes place with the purpose of informing the tasters about the tasting procedure and the use of the tasting score card.

The Judging Committees will meet in a quiet room, with proper lighting and ventilation, where the ambient temperature is kept, to the extent possible, between 18° and 22°C. Smoking, use of mobile phones and the entry of any parties not related to the tasting organisation are prohibited.

Each judge will be assigned a fixed serial number. At the tasting site there will be water, small slices of bread and a spittoon.

The sessions include the tasting of up to 54 samples per day per judging committee. For instance: six (6) series in the morning and three (3) series in the afternoon.

b) Evaluation of samples

Each judge notes the codes of the samples in the serving order, together with the corresponding evaluation forms of each wine. The judge will evaluate the samples on his/her own, without being influenced by other judges, tasting them as many times as he/she wishes. Scores are based on a scale of 0 -100 and must be a whole number (e.g. 90, 91, 92 etc., without decimals). Each wine is evaluated by two tables of tasters. When the evaluation of all samples of the series by all judges of each committee is complete, the chairperson of the judging committee will collect the score cards, and after checking that they have been filled in correctly, he/she will validate them by signing them, attach them and deliver them to the secretariat of the competition. The secretariat of the competition will enter the scores of the 10 judges in the special program, and after removing the highest and lowest score, the average score of each sample will be calculated.

After all samples are evaluated, the 5 first wines per category which collected platinum medal scores will be evaluated (or more if they tied), (white wines, rosé wines, red wines, sweet wines, wines of traditional designation, sparkling semi-sparkling wines). In the event where a category has no wines that received platinum medal scores, the corresponding wines with gold medal scores will be evaluated. The wines are evaluated by all the judges. The wine to get the highest score will be awarded as best wine of the category.

The best wines per category are re-evaluated by all the judges, and the wine that will collect most preferences by the judges will receive the distinction of best wine of the competition. The best spirit of the competition will be the one to collect the highest score. Any further evaluation of spirits takes place only if there is a tie in the highest score.

c) Breaks

After three series of samples are tasted there will be a 15-minute break, during which the judges will be offered snacks, juice and coffee.

d) Score card

The score card includes the code and score of the sample, the code and signature of the judge and the signature of the chairperson of the committee. The staff that collects the forms will ensure that they are fully filled in and validated with the signature of the chair of the committee.

Article 7 - Categories of competing products

1. White, Still wine (Dry - Semi dry - Semi sweet - Orange Wine) with carbon dioxide excess pressure less than 0.5 Bar (20°C)

- ***White still wine / Dry:*** Wines that contain up to 4 g/L reducing sugars or up to 9 g/L, provided that the total acidity, expressed in g/L of tartaric acid, is not lower than the content of residual sugars, by more than 2 g/L
- ***White, Still wine / Semi-dry - Semi-sweet:*** Wines that contain more than 4.1 g/L up to 45 g/L of reducing sugars
- ***White, Still wine / Orange wine***

2. Rosé, Still Wine (Dry - Semi-dry - Semi-sweet)

- ***Rosé, Still Wine / Dry:*** Wines that contain up to 4 g/L reducing sugars or up to 9 g/L, provided that the total acidity, expressed in g/L of tartaric acid, is not lower than the content of residual sugars, by more than 2 g/L
- ***Rosé, Still Wine - Semi-dry or Semi-sweet:*** Wines that contain more than 4.1 g/L up to 45 g/L of reducing sugars

3. Red, Still Wine (Dry - Semi-dry - Semi-sweet)

- **Red, Still Wine / Dry:** Wines that contain up to 4 g/L reducing sugars or up to 9 g/L, provided that the total acidity, expressed in g/L of tartaric acid, is not lower than the content of residual sugars, by more than 2 g/L
- **Red, Still wine / Semi-dry - Semi-sweet:** Wines that contain more than 4.1 g/L up to 45 g/L of reducing sugars

4. Wines without sulphites

5. Sweet Wine (Still)

Wines that contain more than 45 g/L of reducing sugars and excess carbon dioxide pressure less than 0.5 Bar (20°C)

- **Naturally sweet wines (Vins Naturellement Doux)**
- **Sweet fortified wines (Vin de Liqueur)**

6. Sparkling wine (Sparkling - Semi-sparkling)

Whether the production method is traditional or in tanks

- **Semi-sparkling Wines:** Wines with carbon dioxide excess pressure of at least 1 bar and not higher than 2.5 bar at 20°C.
- **Sparkling Wines:** Wines with carbon dioxide excess pressure higher than 3 bar 20°C.

7. Experimental wines

8. Wines of tradition

- Resinated wine
- Verdea

9. Distillates of Wine:

- Grape marc spirits (tsipouro or tsikoudia)
- Wine spirits
- Brandy
- Raisin spirits

COMMENT: The organisers may omit categories which do not have a minimum number of samples. They also reserve the right to create new categories depending on the needs of the competition. The above limits allow exceptions mentioned in the technical files.

The participation application MUST INCLUDE

- 1) 3 front labels (mandatory)
- 2) 3 back labels (mandatory)
- 3) Decision for inclusion in PDO wines (mandatory for PDO wines)
- 4) Certificate of wine characterisation and decision on number of bottles of the competent Agriculture Directorate (mandatory for PGI wines)
- 5) Certificate of wine characterisation of the Agriculture Directorate (mandatory for varietal wines)
- 6) Production declaration of wines of the 2019-2020 period by the competent Agricultural Development Directorate and the supply documentation of the relevant wine (provided it was purchased from another winery) (mandatory for wines without geographical indication)
- 7) Production declaration of wines of the 2019-2020 period (for producers with a total 2019-20120 production declaration smaller than 30,000 litres)
- 8) Certificate for the Reserve, Grand Reserve and Cava indications by the competent Agricultural Development Directorate that the minimum required aging times have been observed (mandatory if one of the above indications is being used).
 - **Chemical analysis according to the statement of the winery signed by the head oenologist.**

Company and contact person details

1. Name
 - + package
2. Category
3. Varietal composition
4. Year
 - +value - Price of bottle.
5. Barrel or tank
6. Classification, PDO, PGI, +geographical indication, Varietal, etc.
7. White, red, rose, orange
 - +sec, semi dry/semi sweet, sweet
8. Sparkling, semi-sparkling and production method (traditional, tank)
 - + way and time of aging
 - + litres available for sale
 - + lot number
9. Analyses
 - I. % vol.
 - II. Acidity (fixed and volatile)
 - III. pH

IV. Sulphites (total and free)

V. Sugars

VI. Volatile acidity

Other information on the application, e.g. pressure,

10. Name of oenologist

11. They must certify the accuracy of the information

Article 8 - Medals / Special Distinctions

A. Medals

The medals awarded to the wines/spirits based on their score are the following:

- PLATINUM Wine Award: 97 - 100
- GOLD Wine Award: 90 - 96
- SILVER Wine Award: 87 - 89
- BRONZE Wine Award: 84 - 86

The organising committee reserves the right to reduce the number of awarded products, increasing the base of their corresponding categories.

B. Best sample per category

The best wines per category will be re-evaluated by all judges and the distinction of the best wine of each category will be awarded, only if they receive **equal scores**:

- Best White Wine (category 1)
- Best Rosé Wine (category 2)
- Best Red Wine (category 3)
- Best Dessert Wine (category 4)
- Best Sparkling Wine (category 5)
- Best wine of Traditional designation
 - o Retsina
 - o Verdea (category 6)

Condition for the award of the above distinctions is that at least five (5) samples of the same category participate in the competition.

C. Best wine and best spirit of the Competition

The best wines of each category provided they receive platinum medal scores, or if there are none, at least gold medal scores, are re-evaluated by all judges, and are awarded:

- Best wine of the Competition

The spirit with the best score receives the distinction:

- Best spirit of the competition

• The best wine of the Competition

D. Special distinctions

The organiser is entitled to introduce special distinctions for certain categories of wines. The award is valid provided that at least 5 samples participate in the category and the score of the sample corresponds to at least a silver medal.

If a wine has characteristics that allow it to compete in more than one categories, its sugar content, pressure and colour will be examined. For example, a semi-sparkling Moscato d'Asti sweet type of wine will be included in the dessert category and not the sparkling wine categories.

Special awards

In addition to the above categories, special awards will be given also to:

Best White wine with large production volumes.

Best Rosé wine with large production volumes.

Best Red wine with large production volumes.

In each of the above categories, the wine with the highest ranking or otherwise the highest score, with a production higher than 50,000 bottles for the participating vintage, will be awarded.

E. Award for best winery

The winery that wins the most awards will be awarded in this category, as well as the winery whose wines received the highest average score. For this award, the average of the 3 best wines of each winery will be taken into account. Wineries participating in the competition with fewer than 3 wines are not eligible to be awarded in this category.

The awards for each of these separate categories are the following:

1. More awards
2. Highest average

G. Award to best oenologist

1. For the best wine of the competition
2. For the wines with the most awards
3. For the highest average (of the 3 awarded wines)