



VF VINOFORUM

Trenčín 2014

23rd International wine competition

Slovak republic

29. - 31. 10. 2014

1. The aim of the competition

The 23rd annual International competition VINOFORUM is continuing the past tradition of wine evaluation gatherings in Austria, Slovenia, Czech republic, Slovak republic and Croatia. Their goal is to promote the production and culture of wine in these countries to the highest standard.

2. The date and place of the competition

30. - 31. 10. 2014
Evaluation of wines entered in the competition
EXPO CENTER j.s.c., Trenčín

3. Competition Organizer

EXPO CENTER j.s.c., Trenčín
Pod Sokolicami 43
911 01 Trenčín
Slovak republic

4. Condition of Participation

The competition is open producers and merchants of wine from anywhere in the world that comply with this statute.

5. Return of Application

Forms and Delivery of Samples Each exhibitor will be required to complete and return the application from by the deadline date of October 15th, 2014. Samples must also be dispatched at the cots of exhibitor this same date and each sample must be accompanied by the following information: name and address of producer and exhibitor, category, grape variety, country of origin, vintage, residual sugar content (grams per liter), acidity (grams per liter), total content of SO₂ (mg / liter), alcohol (vol %).

The organizers reserve the right to refuse any application that does not conform to the rules of the competition. Six bottles of each competing samples will be submitted. Bottles will be of 0.2 or

0.375 or 0.50 or 0.75 liter content. All samples become the property of the organizer. Delivery of all samples by the closing date is the responsibility of the entrant, by express post or other means, to the following adress:

EXPO CENTER j.s.c., Trenčín
Pod Sokolicami 43
911 01 Trenčín
Slovak republic
tel.: +421 32 770 43 23
mobil: +421 917 452 708
e-mail: dobias@expocenter.sk
www.expocenter.sk

Please deliver the samples sent by air to the Airport Bratislava, IATA code BTS.

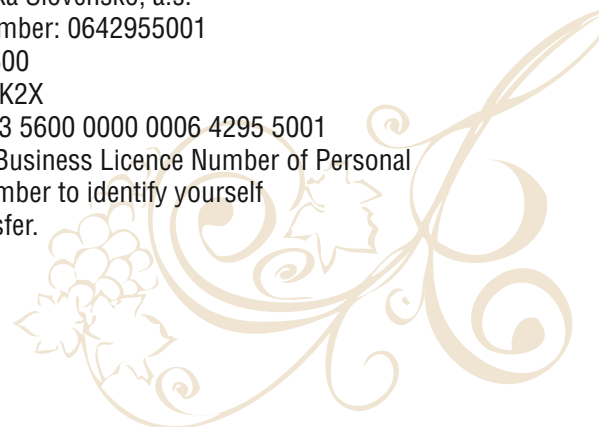
Please send a zero value proforma-invoice with samples for customs purposes.

6. Participation Fee

The fee for participating in this wine competition is:
60 EURO + 20% VAT per 1 sample
100 EURO + 20% VAT per 2 samples
120 EURO + 20% VAT per 3 samples
30 EURO + 20% VAT per each other sample

per all samples submitted. The participant may either remit this sum along with the samples or by bank transfer to the account of the organizer:

Name of account: EXPO CENTER a.s.
Bank: Prima banka Slovensko, a.s.
Bank account number: 0642955001
Bank number: 5600
BIC kód: KOMASK2X
IBAN CODE: SK53 5600 0000 0006 4295 5001
Please use your Business Licence Number of Personal Identification Number to identify yourself on the bank transfer.



7. Composition of the Juries

Five juries, each composed of five renowned international wine experts will judge the samples. The judging committee will be led by the competition's President, Vice-President and the competition's Oenologist.

8. Judging

Wines will be judged according to a 100-points system. The following elements will be judged: appearance (clarity, color), nose (intensity, sight, quality and length), overall impression and effervescence in sparkling wine. The overall result of the numerical evaluation is the average value. All wines will be blind tasted.

9. Awards and Prizes

The following prizes will be awarded on merit: grand gold (minimal points 92), gold (85) and silver (82). Champion prizes will be awarded for dry white wines (I.1), and other white wines (I.2, I.3), rose wines (category II), red wines (category III), natural sweet wines (IV), sparkling wines (category V), „Under veil“ & liquor wines (category VI).

Total award limit is 30% of all wines. The prize named "European champion Vinoforum 2014" will be awarded by Director General of Expo Center to dry wine with the top score. The Champion title will not be awarded to a category if that category contains less than 20 wines.

The competition committee reserves the right to award special prizes to wines of exceptional quality. mimoriadne kvality.

10. Categories

Category	Residual sugar (g/l)	Reference sign
I.		
White wines <i>dry</i> <i>semi-dry</i> <i>semi-sweet</i>	<i>(0-4)</i> <i>(4-12)</i> <i>(12-45)</i>	<i>I.1</i> <i>I.2</i> <i>I.3</i>
II.		
Rose wines <i>dry</i> <i>others</i>	<i>(0-4)</i> <i>(above 4)</i>	<i>II.4</i> <i>II.5</i>
III.		
Red wines <i>dry</i> <i>others</i>	<i>(0-4)</i> <i>(above 4)</i>	<i>III.6</i> <i>III.7</i>
IV.		
Naturally sweet wines without colour difference	<i>(above 45)</i>	<i>IV.8</i>
V.		
Sparkling Wines <i>dry</i> <i>semi-dry</i> <i>semi-sweet</i> <i>sweet</i>	<i>(0-15)</i> <i>(15-40)</i> <i>(40-80)</i> <i>(above 80)</i>	<i>V.9</i> <i>V.10</i> <i>V.11</i> <i>V.12</i>
VI.		
„Under veil“ & liquor wines <i>dry</i> <i>semi-dry</i> <i>semi-sweet</i> <i>sweet</i>	<i>(0-6)</i> <i>(6-40)</i> <i>(40-80)</i> <i>(above 80)</i>	<i>VI.13</i> <i>VI.14</i> <i>VI.15</i> <i>VI.16</i>

