

# Vinum

## International Wine Competition

### BEST OF PORTUGAL



## Terms and conditions of participation

### ART. 1 OBJECTIVE

The VINUM International Wine Competition “BEST OF PORTUGAL 2024” aims to objectively document the current quality and development status of all Portuguese wines, and their various styles. The competition seeks to support the wine sector’s efforts to overcome current challenges on the national and international wine market. The aim is to highlight the quality of individual wines and reward those that have achieved optimum levels. The results should serve as a guide for wine consumers and wine professionals.

### ART. 2 RESPONSIBILITIES AND STRUCTURES

The VINUM International Wine Competition “BEST OF PORTUGAL 2024” is a project by the wine magazine VINUM, Intervinum AG, Zurich, Switzerland, in cooperation with Marktree Lda. The Intervinum AG is responsible for organising and running the tastings and will provide the infrastructure and staff. The tasting will take place according to the current OIV guidelines and is recognised accordingly. The Intervinum AG holds the exclusive authority to clarify any matters of dispute. In 2024, the 2nd edition will take place.

### ART. 3 ACCEPTANCE AND SELECTION OF WINES

The competition is open to all Portuguese wines. Submissions can be submitted by any wine producer, viticultural cooperative or association of winemakers, producer groups or wine retailers (in independent coordination with the winemaker in order to avoid duplication of entries).

The following conditions must be met for approval:

- bottled wines coming from a single lot and with final labels (according to national regulations).
- the wines must be available on the market at the time of the announcement of the results - end of January 2024. Availability only in Portugal is also accepted.
- Wines must have the designation of the country of origin or domicile where the vines were harvested and vinified.
- All wines submitted must not be older than vintage 2013. Wines from 2012 and older will not be considered.

### ART. 4 THE SEVEN WINE CATEGORIES

Awards will be conferred in the following 11 categories:

- Category 1: **Red wines blends**
- Category 2: **Red wines monovarietal or autochthonous** dominant grape variety at least 70% share
- Category 3: **White wines blends**
- Category 4: **White wines monovarietal or autochthonous** dominant grape variety at least 70% share
- Category 5: **Rosé**
- Category 6: **Sparkling**
- Category 7: **Fortified** Vintage 2015/ LBV / White Reserve / Ruby Category 8:
- Category 8: **Moscatéis: Douro and Setúbal**
- Category 9: **Madeira** No age declared /5 years / 10 years
- Category 10: **Carcavelos**
- Category 11: **Talha and Amphora Wines**
- Category 12: **Organic/Natural wines**

At least 30 wines submitted are required for a category to be relevant for the competition. After registration, the classification of the category will be checked and adjusted if necessary. The producer is free to choose the vintages and grape varieties of the wines submitted.

Special awards/prizes:

- **Best Portuguese Wine 2024** – the highest scoring wine across all categories, excluding category 7, 8, 9 and 10
- **Best of Wine Region** – the best wine from a specific wine region with a designation of origin \*\*\*
- **Best of Grape Variety** – the best wine made from a particular grape variety \*\*\*
- **Best Organic/Natural** – the best certified organic wine
- **Best Fortified:** Best fortified Vintage, of category 7, 8, 9 and 10

\*\*\* This special prize will be awarded if at least twenty wines are submitted using the same grape variety or from the same wine region. If this quota is not reached, the special prize will not be awarded.

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### ART. 5 TASTING AND ASSESSMENT OF WINES

The tasting is the responsibility of the technical commission under the direction of the independent chief editors of VINUM. The technical commission supports the organisation of the tasting, assembles the tasting jury, contributes to the smooth running of the competition and monitors its implementation in accordance with the regulations. The tasting jury consists exclusively of nationally and internationally recognised, professionally qualified wine experts from the various sectors such as press, trade, production, consumption and gastronomy/HoReCA. The jury experts will be officially communicated.

All properly registered wines will be tasted individually according to the defined category. The tastings will take place blindly, under preservation of anonymity. The evaluation of the wines occurs in the form of points - according to the 100-point rating system - and a short commentary note. The best 10 wines in each category (final wines) are tasted in an additional round (final round) by a reduced panel of experts. By means of this final control tasting, the final podium positions per category as well as the special prizes are finally determined. In the case of differences in the scores between the jury tasting and the final tasting, the higher score will be considered as the final score. The decisions of the panel of experts are non-appealable.

### ART. 6 APPLICATION AND TASTING

#### 6.1. Inscription of the wines

Participants have to fill in the entry form for each wine and hereby confirm their agreement with the conditions of the competition. Each wine is assigned an identification number which is retained until the end of the competition.

The registration form includes for each wine:

- Name of the wine
- Address of the producer
- Origin and/or domicile of the wine
- Grape variety(ies), vintage, wine category, alcohol content, residual sugar content\*\*\* - mandatory information
- Number of bottles produced
- For organic wines: Proof of certification
- Sales price incl. VAT to private customers (As price applies the sales price to private customers/end consumers, incl. VAT.)

\*\*\* An incorrect or missing residual sugar declaration leads to the disqualification of the wine, because the grouping of the wines in the individual categories is made according to residual sugar content. The correct declaration is indispensable for reasons of fairness.

Enter online only at [www.vinum.eu/best-of-portugal](http://www.vinum.eu/best-of-portugal)

After online registration, each participant will receive a written confirmation of attendance. This confirmation is binding and serves as the basis for the invoice. Please make the transfer only after receipt of the invoice to the account number indicated there, stating the invoice number. VINUM reserves the right to cancel all incomplete or incorrectly submitted registrations, as well as to exclude from the competition those wine samples that do not fulfil the competition regulations.

#### 6.2 Number of bottles and participation fees

For each registered wine, **three bottles** must be provided, regardless of the type of closure.

Participation fee	1 to 2 registered wines	82 €	per each wine
	2 to 4 registered wines	74 €	per each wine
	5 or more registered wine	66 €	per each wine

**Early booking discount:** Registrations formalised until **15.09.2023** will benefit from a **10% discount**. The discount will only be deducted when the invoice is issued.

plus 19% VAT, if required by law. Incurring bank charges will not be covered.

Payments made cannot be refunded under any circumstances, regardless of the reasons for the cancellation of the registration.

#### 6.3 Deadlines and delivery addresses

Registration deadline **NEW 31.10.2023** Submissions made until 15.09.2023 > 10% discount!  
Deadline to deliver wines by **07.11.2023** (date of receipt)

**Swisslogistik e.K.**  
**Internationale Spedition VINUM-Verlag**  
**«Best of Portugal 2024»**  
**Max-Strohmeyer-Strasse 170**  
**DE- 78467 Konstanz**

The organisation will provide joint transportation from Portugal, expected cost per case of 6 bottles (only card) +/- € 22. Final price and place of delivery will be announced in the last week of September.

Shipping is at the expense and risk of the participants. Wine samples sent cash on delivery will be rejected. All wine samples that do not fully comply with the submitted entry form will be rejected. The non-conforming wine samples will not be returned and will remain in the possession of VINUM. All wines not received by the closing date cannot be considered for the jury tasting. Participation fees will still be charged due to the administrative effort involved.

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Jury-tasting 04. – 06.12.2023  
Results announced from January 2024

### ART. 7 AWARDS SYSTEM AND ANNOUNCING RESULTS

#### 7.1 Awards system

The award system is based on the international 100-point rating system. All properly submitted wines are evaluated and receive a short commentary note. Each participant will be informed individually and in writing about the achieved result of their submitted wines after the conclusion of the project.

30 to a maximum of 35 % of all registered wine samples will be awarded and officially communicated in accordance with USOE standards. The organisers reserve the right to increase or decrease the minimum number of points required, depending on the quality level of the wines submitted, in order not to exceed this quota.

The "BEST OF PORTUGAL 2024" grants the following diplomas to the awarded/awarded wines:

- |   |                                    |
|---|------------------------------------|
| - <b>Diamant</b> , <i>century wine</i>  | > 99/100 points                    |
| - <b>Big Gold-medal</b> , <i>outstanding, belongs to the top of the world</i> | > 95 up to and including 98 points |
| - <b>Gold-medal</b> , <i>excellent</i>  | > 90 up to and including 94 points |
| - <b>Silver-medal</b> , <i>very good</i>                                      | > 86 up to and including 89 points |

After completion of the project, each participant - or each wine submitted - will be informed in writing about the result achieved, individually, and receives a corresponding fact sheet.

All wines awarded according to the criteria defined above, i.e. 86 points or more, will receive a specific certificate in paper form, as well as a digital pdf. These wines will also receive a digital button with the corresponding information.

The winning wines of the special awards will receive a special, theme-specific certificate, as well as also a theme-specific, digital button.

#### 7.2 Reporting and publishing the results

The results of all the award-winning wines will be announced 23<sup>rd</sup> January 2024 on.

An overview of the main promotional activities:

- International PR-campaign (German, English)
- Special-dossier, report in VINUM magazine, Swiss edition 1-2/2024
- Special-dossier, report VINUM magazine, German edition 1-2/2024
- All results published on [www.vinum.eu](http://www.vinum.eu)
- International promotion of results on VINUM's social media channels on Facebook, Instagram and Twitter
- International newsletter marketing campaign
- Promotion of results on media cooperation platforms (joint ventures) in Germany and Switzerland
- Certificates sent for all award-winning wines
- Direct marketing campaigns to partner institutions (specialist retailers, sommeliers, hotels and restaurants, educational institutions, hotel management schools, wine and gastronomy associations, etc.

#### Special promotion ProWein 2024:

- Exclusive tasting zone with a selection of the award-winning wines at the VINUM stand.
- Masterclass-Seminars B2B with a selection of the awarded wines
- Distribution of the special dossier "BEST OF PORTUGAL 2024" to ProWein visitors

### ART. 8 FINAL PROVISIONS

By submitting an entry, entrants are expressly and unreservedly agreeing to these regulations. The results are final with no right of appeal. If the competition is unable to run smoothly for reasons beyond the event organiser's control, the event organiser may not under any circumstances be held responsible. The event organiser accepts no liability in the event of theft, loss, delay or damage during the delivery of sample bottles.

After the competition, the event organiser may use the sample bottles submitted for the competition for a charity campaign, for advertising purposes or for educational purposes. They will not be returned to producers.

A project by © Intervinum AG  
Zurich/Cologne, May 2023