



**MINISTRY OF AGRICULTURE  
RURAL DEVELOPMENT AND ENVIRONMENT**



**DEPARTMENT OF AGRICULTURE  
SECTION OF VITICULTURE-OENOLOGY**

**Rules of Procedures of the 15<sup>th</sup> Cyprus Wine Competition  
according to the OIV International Standard 332<sup>A</sup>/2009**

**“CYPRUS WINE COMPETITION-  
A TASTE OF THE BEST”**

**13-17 May 2024  
Limassol**

**Under the auspices of:**

**The International Organization  
of Vine and Wine**



**OIV  100**

International Year of Vine and Wine 1924 • 2024

**&**

**The Minister of Agriculture,  
Rural Development and Environment**

**Procedures of the 15<sup>th</sup> Cyprus Wine Competition  
according to the OIV International Standard 332<sup>A</sup>/2009**

**Article 1-Introduction**

The 15<sup>th</sup> Cyprus Wine Competition (“the Competition” hereafter) is organized by the Department of Agriculture of the Ministry of Agriculture, Rural Development and Environment, in accordance with article 3 of the Transfer of Competencies and Operations of the Wine Products Council to the Department of Agriculture Law 25(I)/2014, as well as article 12 (r) of the Wine Products Council Law 61(I)/2004.

The Competition is organized under the auspices of the Minister of Agriculture, Rural Development and Environment of Cyprus and the International Organization of Vine and Wine (“OIV” hereafter). It is emphasized that the Competition is organized in cooperation with the Municipality of Limassol, the Deputy Ministry of Tourism, the Cyprus Wine-Producers Association (SOK), the Union of Qualified Oenologists of Cyprus (UQOEC), the Cyprus Sommeliers Association, the Oenophile Club of Cyprus, the Oenophile Club of Ammochostos and the OenoArt Oenophile Group.

All the Rules of Procedures referred to therein, are in accordance with the OIV Standard 332<sup>A</sup>/2009 with the title: “Standard for International Wine Competitions and Spirituous Beverages of Vitivinicultural Origin”.

**Article 2-Competition Programme**

The Competition will be held in Limassol at St Raphael Resort &Marina. The tasting sessions will be carried out on the 13<sup>th</sup> until the 17<sup>th</sup> of May 2024.

The results will be announced immediately upon the completion of the Competition. The award ceremony and official dinner will be held on Friday 17<sup>th</sup> of May 2024, at St Raphael Resort &Marina.

**Article 3-Technical (Organising) Committee**

The Technical Committee is composed by three (3) individuals, the President and two (2) Members. The President and the Members of the Committee shall not have any direct or indirect benefit from the Competition or conflicting interests with any of the participant winery/wines. At least, one Member of the Committee must be a qualified Oenologist and registered member of the UQOEC.

The Organizing Committee is responsible for carrying out the Competition as follows:

- To collect, manage and store the wine samples in a secure place.
- To guarantee the absolute anonymity of the wine samples submitted to the Jury of Tasters, as well as the confidentiality of the results until the end of the Competition.
- The organization of the tasting sessions before the convening of the juries. Notably, the Committee shall verify the arranged sequence in which the samples will be presented.
- To monitor, supervise and assess the Jury of Tasters.
- To inspect the opening of the wine samples in an adjacent storage room, monitor the serving temperature, conceal their identity and guarantee their anonymity when presented to the Jury of Tasters.
- To oversee the correct handling and serving of the wine samples.
- To supervise the operations of the Competition Secretariat responsible for the distribution and collection of score sheets, the computation, the verification and announcement of the final results.
- To allow a second tasting of any wine sample, notably when it is deemed necessary, or when the majority of jurors request it, or when the scores deviate immensely among the jurors.

The Committee will be supported by competent personnel of the Department of Agriculture.

#### **Article 4-Wines eligible for Participation in the Competition**

All still wines originated from Cyprus may participate in the Competition, given that they are produced and labeled in accordance to the National and the EU Regulations, and they are in conformity with the OIV Recommendations/Publications. Wines with Protected Designation of Origin (PDO), Protected Geographical Indication (PGI), and Wines that have gained the approval of the Department of Agriculture to indicate the variety/harvest year on their label (Varietal Wines) are eligible to participate in the Competition. Wines that are not classified in one of the abovementioned categories may participate in the Competition and receive a score; yet, in circumstances where such wines shall compete,

these shall be excluded from the award granting procedure.

All wines must be destined for consumption and from the same and homogeneous lot of at least 1.000 liters. On the basis of exception, a wine of a reduced volume, as low as 100 liters, specifically produced by rare Cypriot cultivars, may be granted permission to compete following justification of the low production. All wine samples must be presented with their commercial labels.

### **Article 5-Application Procedure**

The application deadline is the 18th of April 2024, at the latest and shall include:

- (a) The submission of the Application Form.
- (b) The legal participation fee as defined in article 15.
- (c) One (1) set of labels (front and back) identical to those used in the commerce (the labeling must be in conformity with the national and EU Regulations).
- (d) All applications must be accompanied by an official analysis certificate from an accredited laboratory with, at least, the hereinafter specifications:
  - Alcoholic Strength by Volume % vol. (at 20 degrees Centigrade).
  - Total Acidity (meq/l).
  - Volatile acidity (meq/l).
  - Sugars (glucose + fructose g/l).
  - Total Sulphur Dioxide (mg/l).
  - Free Sulphur Dioxide (mg/l).

The methods of analysis used must be those published in the OIV “Compendium of International Methods of Analysis and Appraisal of Wine and Musts”.

- (e) A Certificate of Approval of PDO, PGI, or Varietal Wine from the Department of Agriculture.

All applications must be submitted by the wine producer or the bottler at the following address:

**Department of Agriculture**  
**Section of Viticulture -Oenology**

**Organizing (Technical) Committee of the 15<sup>th</sup> Cyprus Wine Competition**  
**197 Franklin Roosevelt Avenue**  
**3045, Limassol**

### **Article 6-Procedure of Sample Reception and Storage**

The collection of the wine samples will be held by the competent personnel of the Section of Viticulture & Oenology of the Department of Agriculture from the 22<sup>nd</sup> until the 26<sup>th</sup> of April 2024. During the sampling process, four (4) labeled bottles of 750 ml shall be collected or the equivalent number of bottles with a maximum nominal volume of 2L per bottle and a minimum total volume of 3L. The wine samples will be stored in a temperature and humidity controlled environment that guarantees good preservation, until their presentation to the Jury of Tasters.

### **Article 7-Classification and Codification of Sample Categories**

Once the approval of the application form has been granted, the wine samples will be recorded in a computer database, each having a unique code in accordance to its color, sugar content and variety composition. The jurors shall only be exposed to the aforementioned unique codes, thus the anonymity of the wines is ensured. Only authorized personnel by the Technical Committee shall have access in the computerized database.

#### **Category 1-White Wines**

- Varietal (composed of at least 85%)
- Multi-varietal

#### **Category 2-Rose Wines**

- Varietal (composed of at least 85%)
- Multi-varietal

#### **Category 3-Red Wines**

- Varietal (composed of at least 85%)
- Multi-varietal

The above wine categories shall be further sub-categorized depending on residual sugar content according to Annex III, Part B of the Commission Delegated Regulation (EU) 2019/33, as follows:

- dry
- semi-dry
- semi-sweet
- sweet

### **Article 8-Jury of Tasters**

The wine samples shall be evaluated by a Jury of seven (7) Tasters, who, in majority, shall be Oenologists or they hold an equivalent diploma in the field of wine and who, in majority, shall not be local residents. The Technical Committee selects the jurors after taking into consideration their organoleptic abilities in assessing wines. The OIV shall appoint an expert commissionaire who will also be President of the Jury of Tasters in order to oversee the procedures of the Competition and to write a final report upon its completion on the overall organization and execution of the whole event.

### **Article 9-Functions of the Jury of Tasters**

The tasting sessions shall preferably be held during the morning hours between 09:00-15:00. Each meeting shall include a tasting of maximum 45 wine samples per day divided into three (3) sessions. Before the commencement of the Competition sessions, the Technical Committee shall carry out a trial tasting (“mis-en-bouche”) of wines similar to the contested wines and for the purpose of familiarization with the following procedures. o (mis-en-bouche). The tasting glass shall be in conformity to the categorical wines to be tasted and compliant with the international standard ISO 3591:1977.

#### **9.1 Discipline**

Absolute anonymity is a fundamental principle of the Competition, consequently:

- The jurors shall remain silent and make no gestures or facial expressions indicative of their impressions during the wine tasting and rating.
- Before the serving of each wine sample, a score sheet bearing technical indications related to the samples shall be handed to the Jury of Tasters.
- The personnel collecting the score sheets shall ensure that these are correctly completed and validated by the President.
- Duplicates of score sheets shall not be left with the jurors.

## **9.2 Tasting conditions**

- The Jury of Tasters shall be seated in an isolated, quiet, well-lit, well-ventilated, odor-free room. Access shall be in principle prohibited to all persons who are not essential to the running of the tasting. Ambient temperature will be maintained, to the extent that it is possible, between 18 °C and 22 °C. Smoking and access to not authorized persons are forbidden.
- A second adjacent room, away from the jurors' view, shall be reserved for opening the wine samples and concealing all indications enabling the samples to be identified. In all cases, the wines samples shall be placed, beforehand, in packaging which conceals the shape of the bottle and guarantees the anonymity of the sample.
- The wine glasses to be used are specific and in conformity to the international standard ISO 3591:1977, and, thus, these are acceptable by the OIV. The wine glasses are washed before each new session begins.
- The jurors will be supplied with a carafe of cold water, simple bread, paper towels and a spittoon.

## **9.3 Tasting of Samples**

Each wine sample shall be tasted individually and not in comparison to another sample.

## **9.4 Breaks**

There shall be a short break between each session, during which the Organizers shall ensure that the jurors have the necessities to carry out the tastings. Beverages and food may be consumed during breaks, provided that they shall not impinge on the judgement of the jurors.

## **Article 10-Order of Presentation of Samples and Temperatures**

The wines are tasted by the Jury of Tasters per session, in the following order:

1. Still White Wines
2. Still Rosé Wines
3. Still Red Wines
4. Naturally Sweet Wines
5. Liqueur Wines

In each of the above categories, young wines shall be tasted before aged wines.

Wines with more than 4g/l of residual sugars will be tasted in ascending order according to these residual sugars. The serving temperatures during the tasting sessions shall be as follows:

- White and Rosé Wines at 10-12 °C.
- Red Wines at 15-18 °C.
- Naturally Sweet Wines and Liqueur Wines at 10-14 °C.

It is essential that all wine of similar type within the same session, shall be tasted at the same temperature.

### **Article 11-Score Sheets**

During the tastings, each juror will receive a score sheet for each wine sample in accordance to the principles set out by the OIV. For still wines, the score sheet shall contain the following indications regarding the organoleptic qualities:

1. Visual aspect: Limpidity, aspects other than limpidity.
2. Nose: Intensity, quality, cleanliness.
3. Taste: Intensity, persistence, quality.
4. Harmony-Overall judgment.

The evaluation of the above parameters shall be based on the subsequent scaling: “Excellent”, “Very Good”, “Good”, “Fair” and “Inadequate”, for each of which a numerical grade (score) is predefined. The score sheet shall also include the following: the sample number, the code of the category, the juror number and the date. A space shall be reserved for possible observations (remarks) concerning each organoleptic characteristic. Each score sheet shall be signed by the juror and the President of the Jury of Tasters. After tasting a wine sample, each juror shall tick in the box corresponding to their appraisal of a given characteristic, whilst they may also provide remarks in writing.

### **Article 12-Results**

The Competition Secretariat shall make sure that each juror receives a score sheet corresponding to the wine sample to be tasted and that the sheet is correctly filled out. Furthermore, it shall ensure that the results are correctly transferred to the computer database. When a wine sample is marked “inadequate” in at least one of the parameters

cited above, the sample is rejected and removed from the award procedure. Each wine shall receive a final score based on the average of the scores resulting from each of the jurors. The highest and lowest scores shall not be taken into consideration when calculating the average score. If the President of the Jury of Tasters deems useful, he/she may ask the Technical Committee for a second tasting of the sample. In the case in which the Technical Committee responds to this request, only the score of the second sample shall be taken into account.

### **Article 13- Awards/ Special Distinctions**

The wine samples that obtained a determined number of points, shall be classified according to the following award level categories:

- Grand gold-at least 92 points
- Gold-at least 85 points
- Silver-at least 82 points
- Bronze-at least 80 points

The sum total of all the medals awarded to the wines with the highest scores shall not exceed 30% of the samples taking part in the competition. Should this percentage be exceeded the samples with the lowest scores shall not receive awards.

For the 15<sup>th</sup> Cyprus Wine Competition the awards will be divided into groups in accordance with sugar contents. For example there will be awards for Grand Gold, Gold, Silver and Bronze medals to the following groups of wines:

1. Dry wines, Semidry and Semisweet wines
2. Sweet wines

if there score is within the accepted limits for granting an award. The sum of the awards in each group must not exceed 30% of the total of samples presented in each group. The Organising Committee has the possibility to set a lowest limit ( $\geq 80$  points – limit set by the O.I.V.) in each group.

#### **NOTE:**

The Organizing Committee reserves the right to omit categories which fall below a minimum number of samples. The Organizing Committee shall also maintain the right to form new categories according to the needs of the Competition. Further, the Organizing Committee may award special medals to single-variety wines produced exclusively from the indigenous Cypriot cultivars.

## **Article 14-Announcement and Publication of Awarded Wines**

Certificates prepared by the Department of Agriculture shall accompany the medals awarded. Each certificate specifies the exact identity of the award-winning wine, as well as the identity of its producer. The Organizing Committee shall safeguard the proper use of "Designations of Origin" and "Geographical Indications", whose authenticity must be protected in accordance with the general principles of the OIV, and the national and EU legislation. Accordingly, the Technical Committee reserves the right to withdraw any award given to a wine, when the labeling of which does not comply with the provisions of national and EU legislation, or which incorrectly or improperly uses a PDO or PGI indication or incorrectly or improperly presented as a Varietal Wine.

In order to maximize public exposure of the awarded wines, details of the awarded wines shall be presented to the media, whilst press releases, flyers, advertisements shall be prepared and distributed to professionals and consumers. Furthermore, the Department of Agriculture reserves the exclusive right for making and selling of stickers of medals awarded to specific wines that shall indicate the year when the award was granted. Producers interested in affixing these stickers to their labels may contact the Department of Agriculture in order to make this request and pay the required legal fee.

## **Article 15-Legal Participation Fee**

The legal participation fee per sample is set at €70 payable to the Department of Agriculture upon submission of the application form and all necessary documentation regarding the competing wines. In circumstances where an application form is submitted but the participation fee is outstanding up to the 18th of April 2024, the sample will be excluded from the Competition.

## **Article 16-General Terms and Legal Provisions of the Competition**

The Organizing Committee shall keep one bottle per award-winning wine for one year following the Competition, and may seek special laboratory tests to be conducted on the winning wines if this should be deemed as necessary. Furthermore, it shall conduct control and identification checks on at least 5% (determined by draw) of the winning wines and on wines that have been released to the market. The person signing the participation form for the Competition shall be legally liable for all the information contained therein. The Organizing Committee is entitled, following legal procedures, to verify the above information, in order to check the authenticity of an awarded wine that is in circulation against the sample that has taken part in the Competition. The results of the Competition are final. Due to their confidentiality only the award-winning participants shall be announced and for all competing wines only the legal representative will receive detailed

analysis of score sheets. Participation in the Competition implies acceptance of the terms and conditions provided therein.