

## Competition Rules

### Preamble

Under the motto "Fair has a future", the international wine competition "Fair Wine Award" presents the challenges facing global viticulture in terms of climate change and adaptation to changing natural and social trends.

This includes wines from traditional, classic grape varieties as well as wines from grape varieties that come from new vine breeds, are considered robust and vital, have special properties in terms of resistance to vine diseases, wines from sustainable or organic production or wines are to be regarded as historical grape varieties of a wine-growing region.

By sustainable production, we mean wines whose production is made measurable and visible in a sustainable manner. It is initially independent of whether the companies work conventionally or ecologically (biological / bio-dynamic).

Sustainability describes a way of doing business that fully preserves the performance of an ecosystem for future generations. This is based on the three pillars of ecology, economy and social affairs and includes the entire production and value chain - from the vineyard to marketing. This also includes fair management, an employee-oriented equal opportunities personnel policy, commitment on site and social responsibility.

According to which certified sustainability system the companies work is initially of secondary importance. All certifications have the common goal of implementing a sustainability management system and thus making sustainability visible and measurable.

From our point of view, a good way to present sustainability in viticulture is via the German Sustainability Code (DNK) of the Council for Sustainable Development of the Federal Government of Germany. Rhineland-Palatinate has clearly documented this in

an "industry guide to the German Sustainability Code (DNK) for winegrowing companies". ([www.nachhaltig-wirtschaften.rlp.de](http://www.nachhaltig-wirtschaften.rlp.de)). Therefore, we also use this as a basis for orientation and guidelines.

What they all have in common is that the grape varieties are adapted in a special way to the respective market and environmental conditions and enable a natural, environmentally friendly, sustainable and culturally valuable wine production.

With the "Fair Wine Award", the organizer promotes qualitative competition among producers and at the same time offers an attractive opportunity to increase the recognition of wines and improve marketing.

A jury of experienced and professionally recognized wine experts and scientists guarantees an independent and technically accurate evaluation of the submitted wines. The awards for the individual wines thus receive a high reputation and recognition.

## 1. Conditions of participations

1.1 All producers of wines and sparkling wines produced from newly bred, disease-resistant, historical or traditional, classic grape varieties or from sustainable production are eligible to participate.

1.2. The wines must comply with the respective legal regulations in the European Union or the respective country or a third country with regard to the conditions of cultivation, the winemaking treatment and the labelling and marketing.

1.3 Decisive for the identity of the employed product is the lot or official test number. Products may participate in the competition repeatedly. Any number of products per participant can be entered into the competition.

1.4. The products entered into competition must meet the following categories:

- 1) **wines from climate-resistant grape varieties and grape varieties with PIWI characteristics and new varieties**
- 2) **Wines from environmentally friendly and sustainably oriented or organic Production** (all Grape varieties are permitted).
- 3) **Historical grape varieties** known as grape varieties before 1900, less than 1,000 hectares of vineyards.
- 4) **Sparkling wines** (traditional, classic bottle fermentation, Methode Rurale, Methodo Antico and Pétillant Naturel).

- 5) **Sparkling wines** with designation of origin and single vineyard designation (Methode Charmat)
- 6) **Natural wines, Orange wines, experimental wines and wines produced in alternative fermentation containers** e.g. amphoras, concrete cisterne and others

1.5 Products that are filled in bottles or other forms of packaging and comply with the corresponding legal provisions for marketable products for the respective sales market are eligible to participate. Loose wines in the form of bulk wine tastings can also be made.

1.6 The awards received are valid for the respective lot number and quantity of the identical product.

1.7 In the case of bulk wines or partial fillings, a sensory and analytical identity check of the bottled product to be awarded is required for the use of the award.

For this purpose, the submitter must send three sample bottles of the respective bottling to the receiving address of the organizer as well as a renewed test result of a recognized wine laboratory of the bottled wine/product.

## 2. Submission and product passport

2.1 For each employed product, a product registration with a completed product form is required. A digital document is available for this purpose, which can be accessed via the [www.fair-wine.com](http://www.fair-wine.com) website. For each product, 3 bottles/packaging units must be submitted to the organizer become.

2.2 The samples must be delivered free domicile, duty paid and taxed to the reception address of the organizer:

Dr. Hermann Pilz  
c/o Fair-Wine-Award  
Jahnstraße 22  
76833 Knöringen i. d. Pfalz

2.3 For each product submitted, a test report from an approved wine laboratory must be submitted. In case of a digital application, the document must be attached as a pdf.

### 3. Submission

3.1 For each employed product, a hiring fee of **125 euros\* plus the statutory value added tax** must be paid. Only upon full payment of the recruitment fee will the product be admitted to the competition. The fee covers the costs for the acceptance and recording of the samples, the jury tasting as well as the publication and preparation of the certificates and awards.

\*For submission **of 5 wines a discount of 5 % is granted, from 10 and more wines of 10 %.**

### 4. Jury

4.1 The tasting and evaluation of the submitted products is carried out by a professionally experienced jury of recognized wine experts and trained wine experts. The samples are tasted covertly and evaluated sensorially according to the internationally recognized 100-point scheme.

4.2 For the participation as a juror, proof must be provided of a professional or academic degree in a state-recognized wine-related training program or a generally recognized advanced and continuing education program in the wine and beverage sector.

4.3 The members of the jury will receive with the information necessary for the tasting of each wine, such as vintage and grape variety, but which do not allow identification of the individual wine, as well as information on the production and marketing of the wine, which will be done according to the information provided by the entrant and / or proposal of the jury board.

4.3 The tasting takes place twice a year.

The following flavours are used for the sampling sequence of the submitted wines:

## 5. Wine Styles

Please classify your wine in one of the given styles.

### White wines

Wine style I – light and slim

Wine style II – lively and aromatic

Wine style III – spicy and radiant

Wine style IV – strong and full-bodied

Wine style V – I don't fit into any scheme (e.g. natural wine, alcohol-free wine, etc....)

### Red wines

Wine style I – light and fruity

Wine style II – powerful and spicy

Wine style III – velvety and melty

Wine style IV – sumptuous and opulent

Wine style V – I do not fit into any scheme (e.g. matured wine, natural wine, etc....)

### Rosé wines

Wine style I – delicate and light

Wine style II – fruity and juicy

Wine style III – spicy and aromatic

Wine style IV – strong and full-bodied

Wine style V – I don't fit into any scheme (e.g. natural wine, alcohol-free wine, etc....)

## 6. Awards

6.1 In order to ensure high-quality and recognised competition, the percentage of award-winning products will be limited to a maximum of 40% of the wines submitted to the competition. The following award levels are awarded for the award-winning wines,

Quality gradation/Description	100er Skale	Stars
erroneous, insufficient	50-65 Points	.
weak, with defects	66-71 Points	.
sufficient	72-75 Points	.
commendable	76-84 Points	Fair Buy
very good	85-89 Points	3 Stars
excellent	90-94 Points	4 Stars
top class, world class	95-98 Points	5 Stars
unique	99-100 Points	6 Stars

6.2 In addition to the prizes and medals awarded, the jury can award prizes for

- (a) the best wine, sparkling wine of the category
- (b) the best producer, with the most and the highest valued wines
- (c) other special categories
- (d) wines, which are awarded with „satisfactory“ or „good“ can  
Awarded as „FairBuy oder BestFair Buy.

## 7. Publication

7.1 The winners and best wines of the category or best producer will receive their awards after completion and evaluation of the competition at an award ceremony

7.2 The results will be published in the form of press releases, via the online portal of the competition and all other suitable media and social media channels.

7.3 The successful participants have the opportunity to use the awards received for the submitted wines for their advertising and labelling. For this purpose, the separate provisions for the use and advertising with medals and awards of the competition "Fair Wine Award" apply.

## 8. Miscellaneous

8.1 The recognition of participation and competition regulations takes place with the submission of the samples to the organizer **kupino Gesellschaft mbH**.

8.2 Should individual provisions of these competition and participation conditions be invalid or void, the remaining provisions shall remain unaffected. The invalid provision shall be replaced by a valid provision that comes as close as possible to the purpose and meaning of the invalid provision.

8.3 For disputes, the competent court at the registered office of Kupino Gesellschaft mbH shall be called.

Landau (Pfalz), October, 14th, 2024