

Fair Wine
It's about wine

WINE AWARD
WINE ACADEMY
WINE CONSULTING

Competition Rules

Preamble

The international wine competition "**FairWineAward**" promotes sustainable business practices in viticulture and the wine industry.

By sustainability, we understand an economic approach that fully preserves the performance and resilience of an ecosystem for future generations. It is based on the three pillars of ecology, economy, and society, and encompasses the entire production and value chain—from the vineyard all the way to marketing. This also includes fair business practices, employee-oriented and equal-opportunity human resources policies, local engagement, and social responsibility.

Which sustainability system a business chooses to work with is up to each individual operation. Together, all certifications aim to support the implementation of a sustainability management system, thereby 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). Therefore, we also use this as a basis for orientation and guidelines.

All grape varieties and wines admitted to the **FairWineAward** share the characteristic that they are particularly well adapted to their respective market and environmental conditions, and that they strive for a natural, environmentally friendly, sustainable, and culturally valuable wine production.

It is initially irrelevant whether the estates work in a conventional but environmentally conscious manner or according to ecological (organic /

biodynamic) principles. When submitting wines to the competition, participants may document their membership in the relevant organization.

With the **FairWineAward**, the organizer promotes qualitative competition among producers while at the same time offering an attractive opportunity to increase the recognition of the wines and improve their marketability.

The implementation of the competition is based on expertise and information, ensuring a fair and accurate evaluation of the wines through sensory testing.

A jury composed of experienced and professionally recognized wine experts and scientists guarantees an independent and technically sound assessment of the wines submitted to the competition. More information—while maintaining strict neutrality—ensures a fair evaluation of the wines.

As a result, the awards for individual wines gain high reputation and recognition.

1. Conditions of participations

1.1 All producers of wines and sparkling wines made from newly bred, disease-resistant, historical or traditional, classic grape varieties, or from sustainable production, are eligible to participate. In accordance with the applicable legal regulations, both alcoholic and non-alcoholic products are permitted.

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.

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 website. For each product, 3 bottles/packaging units must be submitted to the organizer before.

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

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 The jury members receive all information necessary for the tasting of each individual wine, such as the vintage and grape variety; however, this information does not allow the identification of the individual wine. They also receive information on the production and marketing of the wine, based on the details provided by the entrant and/or at the suggestion of the jury board.

4.3 The tasting takes place once a year.

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	.
recommendable	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, 6th, 2025