

Competition Rules

1. Eligibility

- 1.1 All producers of wines and sparkling wines made from newly bred, resistant, historical or traditional, classic grape varieties are eligible to participate. In accordance with the applicable legal regulations, both alcoholic and alcohol-free products are permitted.
- 1.2. The wines must comply with the respective legal regulations of the European Union or of the respective country or a third country with regard to the conditions of cultivation, winemaking practices, labelling and marketing.
- 1.3 The lot number or official test number is decisive for the identity of the submitted product. Products may participate in the competition repeatedly. Each participant may enter any number of products in the competition.
- 1.4 The products entered in the competition must correspond to the following categories:
 - (1) **RES – Wines from climate-resistant and fungus-resistant grape varieties** that are approved in accordance with the legal regulations of the respective country
 - (2) **NACH – Wines from environmentally friendly and sustainability-oriented production** within the meaning of the General Principles of the OIV, as well as organic wines within the meaning of the [EU Organic Regulation \(EU\) 2018/848](#)
 - (3) **HIS – Wines from historical grape varieties**, within the meaning of the initiative “Historische Rebsorten” (Historical Grape Varieties) (<https://historische-rebsorten.de/>)
 - (4) **SKT – Sparkling wines** within the meaning of Regulation (EU) No 1308/2013
 - (5) **NOE – Alternative wines from minimally invasive production** within the meaning of the Syndicat de défense des vins naturels (SDVN) (<https://vinmethodenature.org/le-label/>),
 - (6) **LOW – Alcohol-free and alcohol-reduced wines including aromatised products** within the meaning of Art. 119 (1) lit. a) of Regulation (EU) No 1308/2013.

- 1.5 Products filled in bottles or other forms of packaging that comply with the legal regulations for marketable products in the respective sales market are eligible to participate.
- 1.6 The awards received apply to the respective lot number and quantity of the identical product.

2. Submission and Product Passport

2.1 A product registration with a fully completed product form is required for each product entered. A digital document is available for this purpose, which can be accessed via the website www.fair-wine.com. For each product, 3 bottles/packaging units must be submitted to the organiser.

2.2 The samples must be delivered free domicile, duty paid and taxed, to the following receiving address of the organiser:

Dr. Hermann Pilz
c/o Future Wine Award
Jahnstraße 22
76833 Knöringen i. d. Pfalz, Germany

3. Entry

3.1 For each product entered, an entry fee of **130 euros* plus statutory VAT** is payable. A product is admitted to the competition only once the entry fee has been paid in full. The fee covers the costs of receiving and registering the samples, the jury tasting, and the publication and preparation of the certificates and awards.

***When entering 5 or more wines, a discount of 5% is granted; for 10 or more wines, the discount is 10%.**

4. Expert Jury

4.1 The submitted products are tasted and evaluated by a professionally experienced jury of recognised wine lecturers and trained wine professionals. The samples are tasted blind and evaluated sensorially according to the internationally recognised 100-point scheme.

4.2 For each individual wine, the jury members receive the information necessary for the tasting, such as vintage and grape variety, which does not, however, allow the individual wine to be identified, as well as 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 twice a year.

5. Wine Styles

Entrants have the opportunity to assign their wine to one of the given styles.

White wines

Wine style I – light and slender

Wine style II – lively and aromatic

Wine style III – spicy and radiant

Wine style IV – powerful and full-bodied

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

Red wines

Wine style I – light and fruity

Wine style II – powerful and spicy

Wine style III – velvety and smooth

Wine style IV – lush and opulent

Wine style V – I don't fit into any scheme (e.g. mature wine, alternative 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 – powerful and full-bodied

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

6. Awards

6.1 To ensure a high-quality and recognised competition, the percentage of award-winning products may be limited to a maximum of 40 percent of the wines entered in the competition. The following award levels are granted to the award-winning wines:

Quality levels: description on the 100-point scale and number of stars

Below 60 points

Faulty wine that is undrinkable.

60–69 points

Below-average, simple wines with clear weaknesses; not recommendable.

70–79 points

Average wines without distinction, offering limited drinking pleasure.

2 stars 80–84 points

Wines of appealing quality that offer everyday drinking pleasure.

3 stars 85–89 points

Good to very good wines that offer a great deal of enjoyment (often at very fair prices).

4 stars 90–94 points

Outstanding wines that impress across the board.

5 stars 95–99 points

Extraordinary wines that are truly excellent and offer incomparable drinking pleasure.

6 stars – 100 points

Wines of absolute world class – very rare and therefore highly sought after. Rare top wines from the best vintages.

6.2 In addition to the distinctions and medals awarded, the jury may award further prizes, for example for

- a) the best wine, sparkling wine, etc. of each category
- b) the best producer, with the most and highest-rated wines
- c) further special categories, such as the best wine of the respective country, for example:

- best German wine
- best French wine
- best Italian wine
- best Spanish wine

- d) if the award-winning wines offer a particularly good price-to-pleasure ratio, the jury may grant them the distinction “Fair Buy” or “Best Fair Buy”.

7. Publication

7.1 The winners and the best wines of each category or the best producers with 2 stars or more receive their awards after the competition has been completed and evaluated, either at an award ceremony or by dispatch of the certificates.

7.2 The results are published by means of press releases, via the competition’s online portal and all other suitable media and social media channels.

7.3 Successful participants may use the awards received for their submitted wines in their advertising. This is subject to the separate provisions governing the use of, and advertising with, the medals and awards of the competition **“Future Wine Award”**.

8. Miscellaneous

8.1 By sending the samples to the organiser **kupino Gesellschaft mbH**, participants accept the terms of participation and the competition rules.

8.2 Should any individual provision 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 The place of jurisdiction for any disputes is the registered office of kupino Gesellschaft mbH.

Landau (Pfalz), 21 September 2026