



WINE OF THE YEAR 2023

RULES & REGULATIONS

1. GENERAL

- 1.1. Organizers of the competition: SIA "Nords Event Communications" and the „Riga Wine & Champagne” festival;
- 1.2. Aim of the competition: finding the best sparkling, white, rose, red, dessert, and fortified wines, awarding the best wines according to Article 6 of these Rules and Regulations, as well as demonstrating the variety of wines available in Latvia and easing the life of wine lovers by creating a guide in the vast range of wines;
- 1.3. A new feature of 2023 – showcase fine wines and their Latvian importers by establishing “FINE WINE” category (see p.3).
- 1.4. Duration of the competition: May 19 to November 25, 2023:
 1. *May 19 to June 12 – registration of participants;*
 2. *On July 3 from 9am to 4pm – delivery of the participating wines;*
 3. *July 4 to 6 – “blind” tasting and assessment of the wines by a panel of judges;*
 4. *September – publishing of the contest results;*
 5. *November 25 – “TOP 100 WINES + CHEFS”, a public, paid „walk-around” tasting featuring 100 wines rated as best by the jury. The Awards ceremony of Baltic Wine & Drinks Awards is also scheduled during the Top 100 Wines + Chefs show.*

2. PARTICIPATION IN THE COMPETITION

- 2.1. Wines made of grapes, filled in glass bottles and registered for sale in the Republic of Latvia are all eligible for the contest;
- 2.2. Wines can be submitted by filling out the application form which can be found on www.rigawinechampagne.lv and by paying the participation fee for each of the submitted wines;
- 2.3. Amount of wine to be delivered for tasting:

1. *2 bottles (min. volume of 0,75l) of each participating wine sort must be delivered for the jury's assessment. If the volume of one bottle is less than 0,75l, 3 bottles must be delivered;*
2. *All wines receiving silver and gold designations are obliged to be delivered at least 10 bottles + 2 back-up bottles for serving at the "TOP100 WINES + CHEFS" event;*
3. *All wines receiving silver and gold designations in "Fine Wine" category (please see p. 3), are obliged to be delivered 2 + 1 backup bottle for serving at the "Top 100 Wines + Chefs" event.*
- 2.4. Participation fee for the contest is set at **EUR 35.00 + VAT** per wine if the total number of submitted wines from one participant is more than 50. If the total amount of wines is less than 50, the price for one entry **45 EUR + VAT**. All income from the fees will be used to cover the expenses of the competition;
- 2.5. A wine is passed on to the jury for assessment only if the participation fee is paid until July 3, 2023. Failure to comply with this deadline will result in disqualification of the wine.
- 2.6. Entry fees are not refunded, even if a wine is not delivered on time for evaluation.

3. PARTICIPATION IN FINE WINE CATEGORY

- 3.1. In order to showcase fine wines available in Latvia, a new category of "Fine Wines" is introduced to competition in 2023. The only criteria to enter the category is price – it is possible to submit wines with retail price above 100 EUR (including VAT);
- 3.2. The winners of the category are showcased during "Top 100 Wines + Chefs" (however, not at walk-around tasting), as well as presented at magazines "Santa" and "Klubs";
- 3.3. If an importer is not satisfied with the evaluation of submitted fine wines, an importer can choose not to publicise the evaluation of the submitted wines. Choosing not to publicise the results does not entitle refund of participation fees;
- 3.4. "Fine Wine" category is bound by all clauses of p. 2 (Participation in the Competition) rules, except that for the purposes of the "TOP 100 WINES + CHEFS" event, participants provide only 2 + 1 fine wine bottles;
- 3.5. Wines can be submitted to the competition by filling out the form on the website www.rigawinechampagne.lv and paying the entry fee for each wine submitted.

4. ASSESSMENT PROCEDURE

- 4.1. The organizer provides a panel of highly competent judges: the jury will consist of honored and experienced Latvian & worldwide sommeliers, including internationally renowned wine experts like Michael Schuster, Andrew Jefford, and World Sommelier Champion 2023 – Raimonds Tomsons.

- 4.2. Assessment of the participating wines:
1. *The wines are sorted under the supervision of the head of the jury and according to the algorithm described by article 6 of these Rules and Regulations, taking into account the wine's geographical origin, color, grapes, style, year and price range;*
 2. *After sorting, the wines are served to the Jury from covered bottles ("blind" tasting); only information regarding a wine's country, origin, and price range is disclosed to the Jury members*
 3. *Each member of the Jury rates each wine on a 10-point scale; every rating appears on the evaluation screen and is visible to every Jury member – the ratings are then discussed by the Jury members and awards decided.*
 4. *Each wine is served in universal Riedel tasting glasses, directly from the bottles, without decanting;*
 5. *The Head of Jury Michael Schuster deserves the right to make the final decision in case of disputes.*

5. WINE RANKINGS AND AWARDS

- 5.1. The wines with a minimum final score of 6.50 points on a 10-point scale are qualified for the "WINE OF THE YEAR 2023" awards;
- 5.2. Award categories:
 1. **WINE OF THE YEAR 2023 GOLD**
Jury's score of 9.00 to 10.00 points;
 2. **WINE OF THE YEAR 2023 SILVER**
Jury's score of 8.00 to 8.99 points;
 3. **WINE OF THE YEAR 2023 BRONZE**
Jury's score of 7.00 to 7.99 points;
 4. **WINE OF THE YEAR 2023 WORTH A TRY**
Jury's score of 6.50 to 6.99 points;
- 5.3. Multiple winners of the "GOLD", "SILVER", "BRONZE" and "WORTH A TRY" awards are possible for each category;
- 5.4. Depending of the differences in prices of the participating wines, the jury can decide to award wines in separate price ranges;
- 5.5. All winners of the „WINE OF THE YEAR 2023" award will receive their medals in electronic form (pdf and jpg) to be used for marketing purposes;
- 5.6. Every winner of the „WINE OF THE YEAR 2023" award will receive a diploma in electronic form (pdf and jpg) as proof of the awarded medal to be used for marketing purposes;
- 5.7. Printed medals for the bottle labels can be ordered at the following price:

Price for one type of label quantity from 250 to 2000 will be EUR 0,15 + VAT.

Price for one type of label quantity from 2000 to 40000 will be EUR 0,10 +VAT

Please, note that the minimal order amount for one type of label (Gold, Silver, Bronze, Worth a try) is 250.

Example: 1000 gold and 5000 bronze label prices would be = $1000 \times 0,15 + 5000 \times 0,10 = 150 + 500 = \text{EUR } 600 + \text{VAT}$.

6. ASSESSMENT CATEGORIES

- 6.1. The number of wine categories, number of wines and styles for the contest is unlimited;
- 6.2. Assessment categories are confirmed by the head of the jury;
- 6.3. The participating wines are categorized according to the geographical origin principle: from the smallest possible geographic unit to a general category of grape or style, according to the Old and New World division, taking colors, grapes, styles, harvest years and price ranges into account; some of the possible categories are described by article 6.5.;
- 6.4. The minimum number of wine sorts for creating a new category is set at three (3) wines applicable to that particular category;
- 6.5. Some of the possible groups and categories of famous wines:
 1. *Champagne: NV; Vintage; Rose; Prestige Cuvee*
 2. *White Burgundy; New World Chardonnay; Old World Chardonnay;*
 3. *New and Old World Sauvignon Blanc from Loire, New Zealand, Chile and other regions;*
 4. *Alsatian dry; semi-dry; sweet (e.g., Riesling, Gewürztraminer, Pinot Gris);*
 5. *Austrian Grüner Veltliner;*
 6. *South African Chenin Blanc;*
 7. *Portuguese Alvarinho; Vinho Verde; other white wines;*
 8. *Northern Italian white wines (e.g., Soave, Pinot Gris); white wines from other regions of Italy;*
 9. *Spanish Rias Baixas; Rueda; dry Sherry;*
 10. *Riesling of Mosel;*
 11. *Red Burgundy; New Zealand's Pinot Noir; other Pinot Noir from the New and Old World;*
 12. *Red Bordeaux; other New and Old World blends of Bordeaux and/or Cabernet Sauvignon or Merlot;*
 13. *Syrah of Norther Rhone; other New and Old World Syrah/Shiraz;*
 14. *GSM blends of Rhone valley; other New and Old World blends of Rhone;*
 15. *Barolo; Barbaresco; other Nebbiolo;*
 16. *Brunello di Montalcino; Chianti Classico; other Tuscan wines; New and Old World Sangiovese;*
 17. *Rioja; other kinds of New and Old World Tempranillo;*
 18. *Ribera del Duero; Priorat;*

19. *Portuguese red dry blends;*
20. *South African Pinotage;*
21. *Chilean Carmenere;*
22. *Argentinian Malbec; Malbec and Bordeaux blends;*
23. *Sauternes; Tokaji; Vinsanto;*
24. *Port wine; sweet Sherry; Madeira;*
25. *etc.*

7. COMMUNICATION AND PUBLICITY OF THE CONTEST

- 7.1. All the winning wines of the "WINE OF THE YEAR 2023" contest will be published on the website www.rigawinechampagne.lv;
- 7.2. Information about the wines submitted to the "Riga Wine Champagne WINE OF THE YEAR 2023" contest can be displayed in the festival's social media pages;
- 7.3. The winning wines might be featured in the leading lifestyle publications of Latvia – in previous years the wines have appeared in *Klubs*, *Santa* and others.
- 7.4. Results and educational information from „WINE OF THE YEAR 2023" will be published by the festival's media partner or in a special edition dedicated to the contest;
- 7.5. Participants of the contest will be provided with electronic photographs from the contest and the "TOP 100 WINES + CHEFS" event.

8. CHANGES IN THE CONTEST'S RULES AND REGULATIONS

- 8.1. The organizer reserves the right to modify, amend and supplement the Rules and Regulations. Any changes in Rules and Regulations, should they occur, will be announced to the participants via the contest's official website.
- 8.2. Additional information available on www.rigawinechampagne.lv or via e-mail aira.leite@necom.lv.

Formation of the categories of „Wine of the Year". A theoretical algorithm.

1. **Submitted: Simonnet Febvre Chablis 1er Cru Montee de Tonnerre 2015, ~ €30**
 - 1.1. Are there at least 5 other Premier Cru Montee de Tonnere 2015 submitted? If „yes", the Jury can form „Chablis 1er Cru Montee de Tonnere 2015 " category. If „no", please see the next point;
 - 1.2. Are there at least 5 other Premier Cru Montee de Tonnere submitted? If „yes", the Jury can form „Chablis 1er Cru Montee de Tonnere " category. If „no", please see the next point;

- 1.3. Are there at least 5 other Chablis submitted? If „yes“, the Jury can form „Chablis“ category. If „no“, please see the next point;
- 1.4. Are there at least 5 other white Burgundies submitted? If „yes“, the Jury can form „White Burgundy“ category. If „no“, please see the next point;
- 1.5. Are there at least 5 other *chardonnay* from France submitted? If „yes“, the Jury can form „Chardonnay from France“ category. If „no“, please see the next point;
- 1.6. Are there at least 5 other *chardonnay* from the Old World submitted? If „yes“, the Jury can form „Old World Chardonnay“ category. If „no“, please see the next point;
- 1.7. Are there at least 5 other *chardonnay*? If „yes“, the Jury can form „Chardonnay“ category;

2. **Submitted: Berlucchi Palazzo Lana 2009, Franciacorta (dry, traditional method sparkling wine from Italy), ~ €50**
 - 2.1. Are there at least 5 other Franciacorta 2009 submitted? If „yes“, the Jury can form „Franciacorta 2009“ category. If „no“, please see the next point;
 - 2.2. Are there at least 5 other Franciacorta submitted? If „yes“, the Jury can form „Franciacorta 2009“ category and/or subcategories with pricing intervals. If „no“, please see the next point;
 - 2.3. Are there at least 5 other traditional method sparkling wines from Italy submitted? If „yes“, the Jury can form „Traditional method sparkling wines from Italy“ category. If „no“, please see the next point;
 - 2.4. Are there at least 5 other traditional method sparkling wines from the Old World submitted? If „yes“, the Jury can form „Traditional method sparkling wines from the Old World“ category. Alternatively, the Jury could form „Other traditional method sparkling wines from the Old World“, if one or more „Champagne“ categories were already formed in the competition . If „no“, please see the next point;
 - 2.5. Are there at least 5 other traditional method sparkling wines submitted? If „yes“, the Jury can form „Traditional Method sparkling wines“ category;

3. **Submitted: Santa Ana Unanime 2012, ~€25 (dry, red, cs + cf + malbec blend from Mendoza, Argentina)**
 - 3.1. Are there at least 5 other Malbec blends from Mendoza submitted? If „yes“, the Jury can form „Malbec blends from Mendoza“ category. If „no“, please see the next point;
 - 3.2. Are there at least 5 other red wines from Mendoza submitted? If „yes“, the Jury can form „Red wines from Mendoza“ category and/or subcategories with pricing intervals. If „no“, please see the next point;
 - 3.3. Are there at least 5 other red wines from Argentina submitted? If „yes“, the Jury can form „Red wines from Argentina“ category and subcategories with prices. If „no“, please see the next point;
 - 3.4. Are there at least 5 other red wines from New World submitted? If „yes“, the Jury can form „Red wines from New World“ category and subcategories with prices.