Statute

Blaufränkisch International Competition

I. Preamble

The organisers of the Blaufränkisch International Competition (BIC), VOC MODRÉ HORY, z.s., and the National Wine Centre invite all wine producers and sellers from around the world to take part in this unique and historic event.

The competition will be held on 12–13 February 2027 at the Kraví Hora Hotel in Bořetice, Czech Republic. The 2nd edition of the international wine competition "Blaufränkisch International Competition" (hereinafter the "BIC") is held with the aim of comparing wines from around the world and highlighting the importance of this phenomenal Blaufränkisch grape variety.

This competition offers a unique opportunity to compare wines made from the Blaufränkisch grape variety from different parts of Europe, as well as the rest of the world, which differ in their distinct climatic and soil conditions, as well as the differences in wines produced using various, often diametrically opposed technologies.

II. Organisation of the competition

The organisers are VOC MODRÉ HORY, z.s. and the National Wine Centre, in cooperation with the Czech Winemakers Association, The Wine-grower's Fund of the Czech Republic, the South Moravian Region, and the Modré Hory Association of Municipalities.

III. Competitors and applications

A competitor is anyone who registers samples for the competition. The competition is open to all wine producers from all over the world, for wines from BLAUFRÄNKISCH variety. Producers may register their wines directly or through importers or traders who can demonstrate their trading or distribution rights for parts (batches) of wine, corresponding to the registered sample.

Samples are registered by completing the application on www.elwis.cz .

The application shall contain at the very least:

- Identification of the producer and/ or competitor, should this not be the same person, their address and contact of the agent (email address as well as telephone)
- Identification of the wine submitted, including marking the variety in full or stamp indicating the year of harvest, batch number, size of the produced part, colour, country of origin and according to the rules and custom practices of the producer country, the wine appellation (should this be used in the country of origin), the wine region or municipality, and/or indication of the quality level (should this be used in the country of origin).
- A basic physics-chemical description of the sample and, above all, the content of residual sugar in grammes per litre (as glucose + fructose), the content of titratable acidity in g/l, total content of SO2, and alcohol content in vol.%.
- Category classification to which the competitor is registering the sample. The competitor is responsible for the correct classification!

Competitors enter wines in the following categories:

- Blanc de noirs
- Rosé wines
- Red wines from the 2026, 2025, and 2024 vintages
- Red wines from the 2023 vintage and older
- Sweet wines over 45 g/l residual sugar
- Sparkling and semi-sparkling wines
- Cuvée, minimal content of Blaufränkisch 50 %

After completing all sections, the competitor should submit their application via:
www.elwis.cz/en

Contact person for entries:
Nikola Kynická, nikola@vocmodrehory.cz, +420 601 60 1131

The organiser reserves the right to reject incomplete applications.

The deadline for submitting applications is 15 January 2027.

IV. Sending samples

Only samples that correspond to the application and the categories indicated in Appendix 2 of this statute are eligible to participate in the competition.

The competitor transfers to the organiser ownership of at least 4 bottles with a volume of 0,75 litres, 0,5 litres or 6 bottles 0,375 litres, 0,25 litres. **All boxes must be labelled "Blaufränkisch International Competition" and delivered between 13 and 24 January 2027** to one of these addresses:

BIC
Hotel Kraví hora
Bořetice 510
691 08 Bořetice
Phone (CZ): +420 519 430 090
GPS: 48°55'9.955''N, 16°50'46.676''E

Zlati grič d.o.o.
Škalce 80, 3210 Slovenske Konjice
Slovenia
Phone (SI) 00386 31 403 200

Österreichisches Weininstitut
Josef Hafner Strasse 4
2100 Korneuburg
Austria
Phone (AT) +43 (1) 503 92 67-60.

Mirko Rnjak
Luja Adamiča 31
Novi Beograd
Serbia
Phone (RS) 00381 65 3312 863

Vinárstvo Mrva a Stanko
Orešianska 7522/7A,
917 01, Trnava
Slovakia
Phone (SK): 0911 746911

Hegyközségek Nemzeti Tanácsa
Fehérvári út 84/A
1119 Budapest
Hungary
Phone (HU) 06 1 413 75 27

For each sample, the competitor must include a copy of the application, a laboratory analysis and evidence confirming that the details of the application are correct, as well as a copy of a permit for the wine to be circulated, should this kind of documentation be required in the country of origin.

Samples should come from solid lots with a volume of at least 400 litres. However, the organiser also allows wines from smaller production lots to compete, especially if this is appropriate to the character of the wine or a very low yield.

The deadline for accepting samples is set at 15 January 2027.

The organiser reserves the right to refuse samples delivered after this date.

The organiser may screen out samples which do not correspond to this statute, the character or level of the competition.

Samples that are not admitted to the competition or are excluded from it will not be returned. However, the competitor will be informed in writing of the reason for non-admittance or exclusion.

V. Registration fee

The entry fee per submitted wine sample amounts to **€50**.

This amount must be paid by bank transfer against an invoice issued by the organiser, or in cash when the samples are delivered. Any transaction charges must be covered by the competitor, who must ensure that the full entry fee reaches the organiser's account.

The registration fee must be paid by 8 February 2027. In the event of late payment or failure to pay the registration fee, the organiser reserves the right to remove the sample from the competition.

VI. Evaluation of samples

The organiser will sort the samples into categories, groups and series according to the information provided on the application form, while respecting the origin, type and analysis of the sample. The evaluating committee will be presented with wines starting with the driest and going to the sweetest, and from the youngest to the most mature wines. White wines will be assessed first, followed by rosé and red wines, and the assessment will conclude with naturally high selection sweet wines, straw, raisin, ice wines, and liquor wines. Sparkling and semi-sparkling wines will be evaluated by a single committee.

Wines are to be presented for evaluation at a unified temperature. For white and rose wines this means between 10°- 12°C, for naturally sweet wines between 10–14°C, for red wines 15–18°C and for sparkling and semi-sparkling wines 8–10°C.

The tastings are strictly anonymous, whereby the organiser ensures such a service quality that it is impossible to identify the sample prior to the sensory evaluation.

As a rule, wines are evaluated by seven-member international committees comprising prominent wine experts from the Czech Republic and around the world. The number of members of any committee may not be fewer than five. Tasters work under the leadership of the committee chairperson, who is appointed by the organiser, and the chairperson's rating is included in the overall evaluation.

Each taster provides their own independent evaluation. Wine rating is independent placing emphasis on a high level of evaluation objectivity.

The organiser appoints the competition oenologist. The committees are assembled by the competition director, with the final approval of the competition president, from among the appointed judges. The individual committee chairpersons communicate with the competition president and the competition director. The competition director independently decides on organisational matters and, for decisions on expert questions, consults the competition oenologist.

As a rule, the committee evaluates samples in separate series, with breaks in between. The evaluation period is from 08:30 to 14:30. Each evaluating day starts with a debate and calibration sample. During the course of each day, as a rule, between 2-3 series encompassing between 10 and 15 samples are evaluated. The total number of evaluated samples over one evaluating day does not exceed 45.

Tasters with inappropriate or indecent behaviour or any taster obviously under the influence (drunk) may be either refused admission to the rating or even excluded from the committee. The organiser is authorised to line up a different make-up of the commission for each day of evaluating. The organiser does not have to include every present appraiser in the committee, particularly should their state of health not allow so or in the case of sudden indisposition.

Smoking is strictly forbidden during tastings.

Should computer technology be used for rating and summarizing the results, the organiser archives print-outs, signed by the chair of each commission or the individual appraisers.

The official languages for working in the commission are English, German, Slovak and Czech. It is desirable to communicate in the language which all commission members speak. When compiling the committee, the organiser takes into consideration the language skills of the tasters.

VII. Competition Director

The director of the competition is in charge of the running of the competition. He decides the order in which samples are presented in each series and which committee will assess each sample, in accordance with this statute.

The competition director is responsible for:

- Maintaining complete anonymity of the assessed samples, above all, by serving the samples in carafes or pitchers which need to be perfectly washed and dried prior to pouring in each sample.
- Properly storing the samples from the moment of delivery up to presentation for evaluation, at the appropriate temperature and atmospheric conditions, guaranteeing adequate protection for storing the wine.
- Ensuring samples are correctly identified to avoid mistakes occurring or confusion during their presentation.
- Ensuring the right temperature of samples and appropriate presentation to the appraisers, including calling attention to the number of the presented sample.
- Ensuring a suitable environment for the evaluation to take place in – i.e. a bright and well-lit and aired space free of odours, with a room temperature between 20° - 24°C , further a quiet space is essential without verbal or mimic evaluation, or communication between members of the commission. Mobile phones must be switched off.
- Allocating to each taster his own tasting area equipped in accordance with tasting regulations.
- Using the correct and clean glasses for the evaluation
- Ensuring that pure water, bread, napkins and a sufficient number of glasses are continuously available for the pouring of samples.
- The correct processing of verdicts of all appraisers and their checking, and withholding the evaluation results until they have been published officially.
- The competition director is responsible for ensuring the dutiful work of the competition secretariat.
- In the case that visits from wineries or wine presentations are included in the accompanying programme, the competition director is responsible for ensuring that the appraisers are not able to become acquainted with wines registered for the competition in advance of these wines being evaluated.

Neither the competition president nor the competition director is authorised to enter any wine samples into the competition.

VIII. Processing the results, appraisal

The results will be calculated by adding up the points from all members of the Wine Evaluation Committee, whereby the highest and lowest rating will not be taken into consideration.

Based on these results, wines will be awarded as follows:

Only wines whose scores exceed 85 points may receive an award. Medals are awarded in accordance with the limits herein below:

- **Grand gold – at least 93 points**
- **Gold – at least 89 points**
- **Silver – at least 85 points**

Individual judgement of the BIC 2027:

- **The highest-scoring wines in each category will be named the Champions of BIC 2027 ("Champion blanc de noirs", "Champion rosé", "Champion red wines from the 2026/2025/2024 vintages", "Champion red wines from the 2023 vintage and older", "Champion sweet wines", "Champion sparkling and semi-sparkling", "Champion Cuvée").**
- Champion wines will be decided in a special round of tasting (Master tasting), which is reached by the single highest-rated wine in its category from each committee that evaluates the category of red wines from the 2026/2025/2024 vintages and the category of red wines from the 2023 vintage and older; in the event of a tie, only the wine from one category advances to the Master tasting, where the deciding factor will be the average mark calculated from the samples' ratings using the median, as a third option the average without elimination, and as a fourth option the decisive point rating of the committee chairperson. The committee for this evaluation will be composed of the chairpersons of the individual committees. In this round, the evaluation of all committee evaluators will be added together, whereby the highest and lowest ratings will not be eliminated. In the case of a tie, the wine with the better total (average) of the three highest ratings will become the champion.
- **The Best Wine Collection award** will go to the competitor who entered at least five wines and achieved the highest average score across those wines.

In the event of a tie among the champions of the individual wine categories, the deciding factor will be the average mark calculated from the samples' ratings using the median; as a third option the average without elimination will be used, and as a fourth option the point rating of the committee chairperson will be decisive.

The competition organiser may award other sub-prizes according to definitions published in advance.

The organiser will support the prize with a certificate (diploma), which will be either handed over or sent to the contestants. The organiser will issue an edition of self-adhesive medals (macarons), which the contestants, whose wines were awarded, can order for a fee in the maximum amount of the lot size stated on the application.

Organiser can, in accordance to contract conditions, hand over digital version of macarons, solely for the purpose of producing advertising and PR materials by the contestant. Contestant does not have the right to use this in order to print their own macarons, in accordance with the copyright law no. 121/2000 Coll. as per the latest amendments.

IX. Publicity

Information about the competition, including the results, will be published on www.vocmodrehory.cz/bic and through media partners and the Czech Press Agency to ensure the widest possible publicity. The competition results are to be made public.

The Champions and other winners listed in Article VIII will be announced on 12 February 2027 at 6:00 p.m. in a festive atmosphere during the tasting of BIC competition samples at the Kraví

Hora Hotel in Bořetice. The results of the wines that have been awarded medals will be published on the website www.vocmodrehory.cz/bic and also on 12 and 13 February 2027 during the tasting of BIC competition samples at the Kraví Hora Hotel in Bořetice.

Wines which will not be consumed during the course of the ratings will be used by the organiser for the purpose of presenting and promoting the competition on official occasions, charity, or will be provided for teaching and research purposes to educational and scientific institutes.

X. Commitment of the competitor

By submitting an application, the competitor accepts this statute and agrees to comply with it.

XI. Final Provisions

The organiser has the right to issue implementing provisions, which supplement or specify the statute herein according to requirement.

In the case of a small number of registered samples, the organiser may use his own judgement to merge the category with the nearest one, in which wines from both (all) merged categories will be awarded jointly. If fewer than 10 wines are entered in a category, the organiser will merge it with another category whenever this is logically feasible. Should it not be possible to merge with another category and there are fewer than 10 wines, no awards will be given.

Siobhan Turner
Competition President

Nikola Kynická
Competition Director

Petr Gondáš
Competition Oenologist

In Bořetice on 20 October 2026.