

Statute

Blaifränkisch International Competition

I. Preamble

The organiser of the Blaifränkisch international Competition (BIC), VOC MODRÉ HORY, z.s. and National Wine Centre, invites all wine producers from all over the world to take part in this unique and historical event.

The competition will be held on 12 February 2026, at the Hotel Kraví hora, Bořetice, Czech Republic.

This competition brings a unique opportunity to compare wines from Blaifränkisch 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 organiser is VOC MODRÉ HORY, z.s., the Wine Fund of the Czech Republic 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 anybody, 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 alternatively through importers or traders which can testify to the 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 %, 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 up to 9 g/l residual sugar
- Blanc de noirs over 9 g/l residual sugar
- Rosé wines up to 9 g/l residual sugar
- Rosé wines over 9 g/l residual sugar
- Red wines from the 2025, 2024, and 2023 vintages
- Red wines from the 2022 vintage and older
- Sweet wines over 45 g/l residual sugar
- Sparkling wines
- Cuvée, red, minimal content of Blafränkisch 50 %

Having completed all sections, the competitor should send their application via: www.elwis.cz/en

Contact person for entries:

Jan Stávek, VOC MODRÉ HORY, z.s., jan@jstavek.cz, +420 774 430 739

The organiser reserves the right to reject incomplete applications.

The deadline for submitting applications is January 16th 2026.

IV. Sending samples

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

The competitor transfers to the organiser ownership of at least 6 bottles with a volume of 0,75 litres, 0,5 litres or 8 bottles 0,375 litres, 0,25 litres either in person or by fully paid delivery to the address of

BIC

Hotel Kraví hora

Bořetice 510

691 08 Bořetice

Contact: +420 519 430 090, +420 776 583 276

GPS: 48°55'9.955"N, 16°50'46.676"E

For each sample it is necessary to include a copy of the application, laboratory analysis, evidence verifying the details of the application to be true, 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 parts at a volume of at least 1,000 litres, the organiser however also allows wines of smaller parts to compete, and especially should this correspond to the character of the wine or a very low production amount.

The deadline for accepting samples is set at January 16th 2026. The wine samples will be collected from January 26 to January 31, 2026, at the Kraví hora hotel reception desk from 8:00 a.m. to 8:00 p.m.

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.

Any samples not admitted to the competition or excluded from it, are not returned to the competitor however they will be contacted in writing as to 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 against invoice from organiser by bank transfer, either in cash when handing in samples Any charges connected to making payments are to be covered by the competitor who is to ensure that the full amount required for the competitor fee arrives in the organiser's account.

The registration fee must be paid by 2nd February 2026. 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 data indicated 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. In terms of colour, white wines will be assessed first followed by rosé, red and concluding with naturally high selection sweet wines, straw, raisin, ice wines, as well as liquor wines. Sparkling wine and sects will be evaluated by 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 wines as well as sects 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, the wine should be evaluated by international committee of 5–7 (seven) members, comprising prominent wine experts from the Czech Republic and all over the world. The number of members may not be under five. At least half of the jury judges must constitute of foreign appraisers.

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

The commissions are established and its work is organised and managed by the jury president in cooperation with the competition director. Individual committee chairpersons report to the jury president, who also makes independent decisions about organisational matters, in terms of decisions referring to expert issues, and he can invite the head oenologist of the competition for consultation.

Organiser will appoint an ambassador of the competition whose main goal is to promote and communicate the competition in countries foreign to Czech Republic. Ambassador may also refer foreign appraisers.

As a rule, the commission evaluates mainly during the mornings in separate series, split up with breaks, the time frame of evaluating is set from 08:30 to 14:30 hours. 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 the course of 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 makes decisions about the order of samples occurring in each series, and about which samples will be assigned to which committee to the organoleptic analysis 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 pure water, bread, serviettes and a reasonable amount of glassware is 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 president of the competition nor the director of the competition are authorized 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.

According to the results calculated as above, wines will be awarded in the following manner:

Only such a wine, whose rating exceeds the threshold of 85 points may be awarded a prize.

Medals can be awarded to a maximum of 30% of the highest rated competition wines. Medals are awarded in accordance with the limits herein below::

- **Grand gold – at least 92 points**
- **Gold – at least 88 points**
- **Silver – at least 86 points**

If, adhering to the above limits, there will be less than 30% medals awarded to evaluated wines, the organiser will decrease the threshold for silver medals in order to appraise 30% of the evaluated wines, but no lower than to 85 points.

Individual judgement of the BIC 2026:

- Wines with the absolute highest number of attained points in category will be declared as Champions of BIC 2026 ("**Champion blanc de noirs**", "**Champion rosé**", "**Champion red**" and "**Champion sparkling**", "**Champion Cuvée**").
- Champion wines will be decided in special round of tasting, (Master tasting), to which qualify the 3 highest rated wines of red categories. Since sparkling wines will be evaluated by a single committee, the Champion sparkling will be determined directly from this committee's evaluation. In case of a tie in the last qualifying position, all of the tied wines continue into Master tasting. 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. If the Master tasting committee wants to have it, all wines in Master tasting round will be subject to chemical analysis just prior to the tasting, in order to verify their levels of residual sugar which will be converted to glucose and fructose (g/l). In case of variance of the residual sugar allowances for each respective category, these wines will be excluded (re-categorised) and substituted with the next wine in line.
- **Award for the best wine collection** will be awarded to competitor who applied at least 5 wines whose sum (all applied wines) of ratings achieves the highest average.

In the event of a tie among category-winning wines, the winner will be the wine with the highest total (average) of points taking into account all of the Committee members' votes, i.e. after the highest and lowest ratings have been added. Should there still be a tie; the winner of the category will be declared ex-aequo. The same procedure will be used by medals granting and achieving the maximum limit of 30% of awarded wines.

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 as well as being published via media partners and the Czech Press Agency to ensure the widest possible level of publicity. The competition results are to be made public.

Announcement of the Champions and respective winners according to article VIII will be carried out on the 13th February 2026, 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 February 13 and February 14, 2026, 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 pledges to act in accordance therewith.

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. Should there be fewer than 10 wines in a category corresponding to the statute of the competition; the organiser will always merge the category providing it 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.

Mgr. Klára Kollárová

Competition President

Lukáš Stávek

Competition Director, lukas@vocmodrehory.cz

In Němčičky on 1st October 2025.