



2025 INTERNATIONAL BULK WINE COMPETITION

RULES FOR ENTRY

ARTICLE I - THE COMPETITION

The **International Bulk Wine Competition** is open to all entries that comply with the definitions of the OIV *International Code of Oenological Practices*. Eligible samples must be submitted by a producing company (from any country) and may be made from a single grape variety or a blend of varieties.

Entries must be taken from a batch of at least 10,000 litres.

ARTICLE II - REGISTRATION PROCEDURE AND ENTRY SHIPMENT

- a) Participants must complete the Registration Form, which must include the information listed below:
 - Identification of the participant.
 - Country of origin (where grown and produced), including the Geographical Indication and/or Appellation of Origin.
 - Vintage. If the wine is a blend of vintages, this must be specified.
 - Any contact with wood (oak maturation or otherwise).
 - Grape variety or varieties with their respective percentages. Single varietal entries must clearly state the specific grape variety used.
 - The category of the product as per the classification in Annex I.
 - The quantity of wine currently available in stock matching the sample entered.
- b) Each sample must be accompanied by a certificate of analysis stating:
 - Alcoholic strength by volume at 20°C (% vol.)
 - Total acidity (g/L), expressed as tartaric acid.
 - Vintage.
 - Residual sugar content (g/L).
- c) For each registered entry, participants must send a minimum of **6 bottles containing 0.75 litres**. Bottles must be sent fully labelled and include the barcode produced at

registration (whether commercial labelling or not, this is required to correctly identify the sample).

- d) The required documentation must be placed in an envelope attached to the shipment and sent by email to the organisers
- e) The deadline for entering samples in the competition is **17 November 2025**. Samples received after this date will not be allowed to take part. Upon request, late samples may be returned to the sender at their expense **within 30 days** of the end of the competition.

ARTICLE III - COMPETITION DIRECTOR

VINEXPOSIUM will appoint the Competition Director.

The Competition Director will supervise compliance with these rules of entry, ensure correct preparation and organoleptic examination of the samples, and handle results announcement.

ARTICLE IV – ENTRY INSPECTION AND STORAGE

The Competition Director will establish and oversee an appropriate inspection system to ensure the proper handling and integrity of all entries received for the Competition. Accordingly, the Director will ensure the following measures are implemented:

- Proper entry receipt and accompanying documentation. Samples which do not comply with these rules for entry may be rejected.
- Registration of all samples received and accepted. Each sample will be assigned an entry number and a matching acknowledgement of receipt will be issued.
- Correct use of the appellation of origin and geographical indication. The Competition Director is authorised to remove entries whose labelling does not comply with regulations. In each case, the producer or the winemaker will be responsible for any misuse of labelling, as per legislation in the country of origin.
- Entries will be classed in categories (Annex I) according to the characteristics specified on registration forms or established through organoleptic analyses.

ARTICLE V - PANELS

- The Competition Director will define the number of Panels and also designate the judges on each panel and their chairs. The number of panels will depend on the number of entries.
- Each Panel will feature five judges, all of them experts in organoleptic analysis.

Only the Director may replace a Panel member.

ARTICLE VI - DUTIES OF PANEL CHAIRS

Panel chairs will ensure compliance with these Rules during the Competition. Specifically:

- To fully protect anonymity throughout the competition, all bottles will be presented with a black sleeve concealing their shape, preventing identification of their origin.
- Samples will be served in the best possible conditions. They will be tasted by the Panel in standard wine glasses at the appropriate temperature.
- Panel chairs will ensure the tasting is conducted in silence, with no comments or distractions from Panel members.
- Panel chairs will ensure scoring sheets are properly completed.
- Faulty samples will be rejected if at least three judges request it or at the discretion of the Panel chair.
- Panel chairs will check the order in which the entries are presented so that any mistakes can be corrected.

ARTICLE VII - DUTIES OF THE COMPETITION DIRECTOR

Before Panels are formed, the Director shall:

- Test organisation of the tasting sessions.
- Check the order in which the samples will be presented and the number of entries assessed by each Panel.
- Oversee administrative issues and entry identification to avoid any mistakes arising, distribution and collection of scoring sheets to guarantee the results remain confidential until officially announced and ensure entrants who do not receive awards remain anonymous.

ARTICLE VIII - PANEL PROCEDURES

- The Competition Director will meet with all the Panels for one or several explanatory meetings and group tastings, where discussion and comparison of results will be encouraged.
- Judges will comply scrupulously with these rules which will be available throughout the Competition.
- Each judge will respect total anonymity of the entries as a fundamental principle of the Competition.
- Each sample will be tasted in the designated order. Judges must fill out the scoring sheets for each entry. Each judge will tick a box on the line matching the assessment of a given characteristic and will sign the sheet. Lack of a signature or a rating for every box will render the scoring sheet null and void.

ARTICLE IX - ORDER OF ENTRY PRESENTATION

Entries will be placed in categories, according to **Annex I**, and will be presented in an order based on their characteristics. If during the same tasting session, judges are

required to assess samples from different categories, the tasting will be conducted in the following order:

1. Sparkling wines
2. Still white wines
3. Still rosé wines
4. Still red wines
5. Special wines
6. Spirits produced by distilling wines.

Dry wines will be tasted with acidity progressing from lower to higher levels. Younger wines will be served before aged ones, following an ascending order of alcohol and residual sugar content.

For wines with a vintage, older vintages will be tasted before younger ones; within the same vintage, wines with lower wood contact will be tasted first.

ARTICLE X - TASTING TEMPERATURES

As a general rule, wines will be tasted at the following temperatures:

- Still white wines 10-12°C.
- Still rosé wines 10-12°C.
- Special wines and still red wines not fermented or matured in wood 14-16°C.
- Still red wines fermented or matured in wood 16-18°C.
- Sparkling wines 8-10 °C.

ARTICLE XI - SCORING SHEET

Entries will be scored using the O.I.V. sheet for organoleptic analysis in international competitions.

ARTICLE XII - DATA TRANSCRIPTION AND RESULTS CALCULATION

The organisers will enter data matching the quality assessments on the scoring sheets of each judge into the Competition's computer system.

Each entry will be rated based on the average of the scores awarded by judges.

Only the organisers and the Director may access these results prior to their official release.

ARTICLE XIII - AWARDS

The following awards are issued by the World Bulk Wine Exhibition:

- GRAND GOLD MEDAL
- GOLD MEDAL
- SILVER MEDAL

Entries receiving a set number of points for a tasting will be ranked based on the following scores:

- 100 to 93.1 - GRAND GOLD MEDAL
- 93 to 89.1 points - GOLD MEDAL
- 89 to 85 points - SILVER MEDAL

The total number of medals awarded to entries will not exceed 30% of total entry numbers in the Competition, in accordance with O.I.V. rules.

Each award will be accompanied by documentary proof: a Diploma issued by the **World Bulk Wine Exhibition**. The diploma will specify the exact designation of the entry and identify its producer.

The competent authorities will withdraw any award if the labelling does not comply with the laws of the country of origin or if unfair or illegal use of an Appellation of Origin or a Geographical indication is proven.

ANNEXE I - WINE CATEGORIES

The following categories are established for the wines to be assessed during the official tasting sessions, based on their similarities in style and organoleptic characteristics.

GROUP 0: WINE WHERE ALCOHOL CONTENT MODIFIED BY DEALCOHOLISATION

Category 0.A Alcohol-free

Category 0.A.1 White wines with no alcohol

Category 0.A.2 Rosé wines with no alcohol

Category 0.A.3 Red wines with no alcohol

Category 0.B Partially dealcoholised (max. 7% ABV)

Category 0.B.1 White wine partially dealcoholised

Category 0.B.2 Rosé wine partially dealcoholised

Category 0.B.3 Red wine partially dealcoholised

GROUP 1: WHITE WINES

1.1. White sparkling wines.

Category 1.1.A Sparkling wines containing no more than 12 g/L of sugar

Category 1.1.B Sparkling wines containing more than 12.1 g/L of sugar

1.2. White wines (single variety, G.I., A.O.).

Category 1.2.A. Without ageing or contact with wood

Category 1.2.B. Aged or with contact with wood

1.3. White wines with no geographical indication.

Category 1.3.A. Without ageing or contact with wood

Category 1.3.B. Aged or with contact with wood

GROUP 2: WHITE WINE WITH MACERATION

Category 2.A White wine with maceration

GROUP 3: ROSÉ WINES

3.1. Rosé sparkling wines

Category 3.1.A Sparkling wines containing no more than 12 g/L of sugar

Category 3.1.B Sparkling wines containing more than 12.1 g/L of sugar

3.2. Rosé wines (single variety, G.I., A.O.).

Category 3.2.A. Without ageing or contact with wood

Category 3.2.B. Aged or with contact with wood

3.3. Rosé wines with no geographical indication.

Category 3.3.A. Without ageing or contact with wood

Category 3.3.B. Aged or with contact with wood

GROUP 4: RED WINES

4.0. Sparkling red wines

Category 4.0.A Sparkling red wines

4.1. Red wines (single variety, G.I., A.O.).

4.1.1. 2025 Vintage.

Category 4.1.1.A. Without ageing or contact with wood

Category 4.1.1.B. Aged or with contact with wood

4.1.2. Previous vintages.

Category 4.1.2.A. Without ageing or contact with wood

Category 4.1.2.B. Aged or with contact with wood

4.2. Red wines with no geographical indication.

4.2.1. 2025 Vintage.

Category 4.2.1.A. Without ageing or contact with wood

Category 4.2.1.B. Aged or with contact with wood

4.2.2. Back vintages.

Category 4.2.2.A. Without ageing or contact with wood

Category 4.2.2.B. Aged or with contact with wood

GROUP 5: WINE- OR GRAPE-BASED SPIRITS DRINKS

Category 5.A Wine-based spirits

Category 5.B Grape-based spirits

Category 5.C Pomace-based spirits

Category 5.D Brandy/Weinbrand

GROUP 6: MISTELLE, VERMOUTH AND FORTIFIED WINE

Category 6.A Mistelle

Category 6.B Vermouth

Category 6.C Fortified wine

Category 6.D Special wine (flavoured)