



INTERNATIONAL BULK WINE COMPETITION 2026

REGULATIONS

ARTICLE I.- THE COMPETITION.

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

Participating samples must be extracted from a batch of at least 10.000 litres.

ARTICLE II.- REGISTRATION PROCEDURE AND SAMPLES SHIPMENT.

- a) Participants must complete the Registration Form, which must include the information required below:
 - Identification of the participant.
 - Country of origin (production and vinification), including the Geographic Indication and/or Appellation of Origin.
 - Vintage. If the wine is a blend of vintages, this must be specified
 - Any possible contact with wood (oak aging or otherwise).
 - Grape variety or varieties with their respective percentages. Single-varietal samples must clearly state the specific grape variety used.
 - The category of the product as per the classification in of Annex I.
 - Quantity of wine currently available in stock corresponding to the registered sample.
- 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 in tartaric acid.
 - Vintage.
 - Residual sugar content (g/L).

- c) For each registered sample, participants must send a minimum of **6 bottles of 0.75 litres**. Bottles must be sent completely labelled and include the barcode generated during the registration (commercial or not, needed to identify the sample correctly).
- d) The required documentation must be included in an envelope attached to the shipment and sent by email to the organizers
- e) The deadline to register samples for the Competition is **19 November 2026**. Samples received after this date will not be eligible to participate. Upon request, late samples may be returned to the sender's at their own expense **within 30 days** after the end of the Competition.

ARTICLE III.- COMPETITION DIRECTOR.

The **World Bulk Wine Exhibition** will appoint one of the Organizers as the Director of the Competition.

The Director of the Competition will supervise compliance with the present rules and will ensure correct preparation and organoleptic examination of samples and manage the communication of the results.

ARTICLE IV.- SAMPLE CONTROL AND STORAGE

The Director of the competition shall establish and oversee an appropriate control system to ensure the proper handling and integrity of all samples received for the Competition. Accordingly, the Director shall ensure the following measures are implemented:

- The correct reception of samples and accompanying documentation. Samples which do not observe the present Rules may be rejected.
- The registration of all the samples that have been received and accepted. Each sample will be assigned an entry number, and a corresponding acknowledgement of receipt will be issued.
- The correct use of the appellation of origin and geographic indications. The Director of the competition is authorized to withdraw those samples whose labelling does not respect the principles. In each case, the producer or the winemaker will be responsible for any labelling misuse, according to the legislation of the country of origin.
- The classification of the samples in categories (Annex I) will be carried out according to the characteristics indicated on the registration forms or those established by the organoleptic analysis.

ARTICLE V.- JURIES.

- The Director of the Competition will determine on the number of Juries and will also designate the jurors making up each jury panel and their respective presidents. The number of panels will be determined by the number of registered samples.
- Each Jury will consist of five jurors, all experts in organoleptic analysis.

Only the Director may replace any Jury member.

ARTICLE VI. - DUTIES OF JURY PRESIDENTS

They will ensure compliance with the regulations of the present Rules during the Competition. Specifically, they shall:

- To preserve absolute anonymity throughout the competition, all bottles will be presented with a black cover that completely conceals their shape and prevents any identification or indication of their origin.
- Serving wines in the best conditions possible. The wine will be tasted in the presence of the Jury, in standard wine glasses and at the appropriate temperature.
- Ensuring the tasting is carried out in silence, without comments or distraction from the tasters of the Jury.
- Making sure score sheets are filled correctly.
- Reject defective wines if requested by at least three jurors or at their own discretion.
- Presidents of Juries will check the order in which the samples are presented, in order to correct any possible previous mistakes.

ARTICLE VII.- DUTIES OF THE DIRECTOR OF THE COMPETITION.

Before the constitution of the Juries, the Director shall:

- Test the organization of the tasting sessions.
- Verify the order in which the wines will be presented and check the number of samples examined by each Jury.
- Oversee the functioning of the Administration and the identification of samples to avoid any possibility of mistake, the distribution and collection of score sheets, in order to guarantee absolute secrecy of the results until their announcement, as well as the anonymity of the participants who do not get an award.

ARTICLE VIII.- JURY PROCEDURES.

- The Director of the Competition will be able to meet with all the Juries for one or several explanatory meetings and for group tastings, where discussion and comparisons of results are encouraged.
- Jurors will scrupulously comply with these rules which will be available during the entire Competition.
- Each juror shall respect the absolute anonymity of the samples as a fundamental principle of this Competition.
- Each wine will be tasted according to the designated order. Jurors must fill out the score sheets of each participating sample. Each juror will tick a box on the line corresponding to the appraisal of a given characteristic and will sign the sheet. For all interests and purposes, the absence of signature or the lack of rating in every box will mean the annulment of the score sheet.

ARTICLE IX.- ORDER OF PRESENTATION OF SAMPLES.

Samples will be classified in categories, according to **Annex I**, and they will be presented in an order based on their characteristics. If during the same tasting session, the jurors have to examine wines 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 obtained by distillation of wines.

Dry wines will be tasted in increasing order of acidity. Young wines precede aged wines, in order of ascending alcohol and residual sugar levels.

For wines with a vintage, older vintages will be tasted before younger ones; within the same vintage, wines with less 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 without vinification or maturation in wood 14-16°C.
- Still red wines with vinification or maturation in wood 16-18°C.
- Sparkling wines 08-10 °C.

ARTICLE XI.- SCORE SHEET.

The wines participating in the Competition will be evaluated with the O.I.V. sheet for organoleptic analysis in international competitions.

ARTICLE XII.- DATA TRANSCRIPTION AND CALCULATION OF RESULTS.

The administration will introduce the data corresponding to the qualitative appreciations of the score sheets of each one of the Jurors, into the Competition management computer system.

Each sample will be rated based on the average of the scores given by the jurors.

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

ARTICLE XIII.- GRANTING AWARDS.

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

- GRAND GOLD MEDAL
- GOLD MEDAL

- SILVER MEDAL

The samples having obtained a determined number of points for a tasting will be classified according to the following scores:

- 100 to 93,1 - GRAND GOLD MEDAL
- 93 to 89,1 points - GOLD MEDAL
- 89 to 85 points - SILVER MEDAL

The sum of all the medals awarded to the samples will not exceed 30% of the total of samples presented at the Competition, in accordance with the O.I.V. regulations.

Each award granted will be accompanied by documentary proof: A Diploma issued by **World Bulk Wine Exhibition**. This diploma will indicate the exact designation of the sample and the identification of the corresponding producer.

The competent authority shall withdraw any award granted if the labelling does not conform to 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 in order to classify the wines that will be tasted during the official tasting sessions, given their similarities of typology and organoleptic characteristics.

GROUP 0: WINE WITH AN ALCOHOL CONTENT MODIFIED BY DEALCOHOLISATION (MAX OF 7°C)

Category 0.A Without alcohol

Category 0.A.1 White wines without alcohol or partially dealcoholized

Category 0.A.2 Rosé wines without alcohol or partially dealcoholized

Category 0.A.3 Red wines without alcohol or partially dealcoholized

GROUP 1: WHITE WINES

1.1. White sparkling wines.

Category 1.1.A Sparkling wines containing not 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 without any 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 not 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 without any 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. 2024 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 without any geographical indication.

4.2.1. 2024 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. Previous 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: SPIRITUOUS BEVERAGES OF VITIVINICULTURAL ORIGIN

Category 5.A Wine spirits

Category 5.B Grape spirits

Category 5.C Grape marc spirits

Category 5.D Brandy/Weinbrand

GROUP 6: MISTELLES, VERMOUTH AND LIQUOR WINES

Category 6.A Mistelles

Category 6.B Vermouth

Category 6.C Liquor wines

Category 6.D Special wines (With aromas)