



Statutes of the 1st Interspecific Varieties Exhibition

**PIWI Award 2024
Doudleby nad Orlicí**

1. Competition organizers and organizing committee:

Zámek Doudleby nad Orlicí – Eleonora Dujková, s.r.o.

Organizing committee: Ing. Radek Žouželka, Ing. František Mádl

Expert Tasting Guarantor: Mgr. Klára Kollárová

2. Purpose of the competition:

The competition aims to promote wines made from interspecific (hereinafter referred to as PIWI) grape varieties and their potential for the professional public and consumers. Despite the obvious advantages of PIWI grape varieties, the prejudice of winemakers and the distrust or ignorance on part of the consumers prevent their greater expansion even in more demanding locations where their use would be to the advantage of the winemaker. However, with the right technology, it is possible to produce top quality wines from these varieties.

PIWI grape varieties are, whether winemakers like it or not, **the future of our industry** and it is necessary to start thinking about planting new vineyards planted with these varieties and to **start working on marketing** so that customers are willing to buy these varieties. There are two major arguments for planting:

1. **EU and national pressure for higher environmental standards.** This means, among other things, a **reduction in chemical treatments of vineyards** and the associated lower yields from vineyards, or even in some locations the unsustainability of classic grape varieties. PIWI addresses this problem to some extent.
2. The recurring economic crises, which bring with them lower consumption of wine, put high pressure on prices. Therefore, it is important to note that **PIWI varieties**, with their lower need for chemical treatments, also **significantly reduce the cost of raw material production** in terms of plant protection products, fuel and human labour.

There are many more arguments, but the very fact that in the case of PIWI it is true that **ECOLOGICAL = ECONOMICAL** is and will be increasingly essential for the further development of viticulture. Thus, it is necessary to **start building EMPATHY** intensively **between winemakers and consumers** in the context of creating wines from PIWI varieties.

3. Competition samples

Only wines from PIWI varieties and their blends (cuvées) can be entered into the competition, where at least one variety in the blend must be PIWI.

All wines must be produced in accordance with the legislation in force at their place of origin.

The applicant shall declare the analytical values (residual sugar, titratable acids and alcohol) when entering the wines in the competition. He/she is responsible for these values.

The organiser reserves the right to exclude from the competition any wines that do not comply with the competition rules.

4. Quantity of bottles per sample and competition fee:

For the purpose of the sensory assessment and presentation at the wine exhibition, the participant will give away 3 bottles of each sample entered, free of charge. The size of the bottle is according to their own sales standard for the sample. Upon handover, the bottles become the property of the competition organiser.

Each bottle must be labelled with:

- Commercial name of the wine
- Variety
- Vintage year
- Quality classification
- Country of origin, wine-growing region, municipality
- Producer name and address. including contact details.

There is no competition fee for the participants.

5. Application and sample collection:

The application form will be available for download from March 1, 2024 at website www.zamek-doudleby.cz. Once completed, please e-mail a copy to: radek.zouzelka@gmail.com and include a second copy with the samples you will be submitting. The collection of samples will take place from March 25, 2024 to April 3, 2024 at the collection points (in Doudleby nad Orlicí until March 4, 2024, 12 pm - noon).

- Východní Čechy (i tis a mailing address, too)
Rudé armády 1, Zámek, 517 42 Doudleby nad Orlicí
Contact: +420 606 551 207
- Česká vinařská oblast
Vinařství Zámek Roudnice nad Labem, Zámek 1, Roudnice nad Labem
Contact: +420 602 154 030
- Mikulovská podoblast
Vinařství Na Blatech, Husova 501, Drnholec
Contact: +420 736 540 012
- Velkopavlovická podoblast
Malý Vinař, Na Aleji 148, Velké Bílovice
Contact: +420 602 780 364
- Proneco, s.r.o., Nádražní 934, Rakvice
Contact: +420 702 042 174
- Slovácká podoblast
Vinařství Rochůz, Pod Rochusem 1800, Uherské Hradiště
Contact: +420 722 908 262
- Znojemská podoblast
Znovín, Loucký klášter, Znojmo, Prodejna vín ZNOVÍN

6. Date of the event and wine assessment:

The wine evaluation will take place on Saturday April 6, 2024 at 10:00 am on the premises of the Doudleby nad Orlicí Chateau, in the stable hall (Konírna).

The actual wine exhibition will take place on Saturday April 13, 2024 from 10:00 am to 10:00 pm on the premises of the Doudleby nad Orlicí Chateau. The announcement of the results will take place at 1:00 pm.

7. Expert commissions and assessment:

The wines are evaluated by multi-member commissions. The chairs and members of the expert commissions, including the expert tasting guarantor, are appointed by the exhibition committee from among generally recognised experts in the field of sensory analysis of wines. The expert tasting guarantor shall resolve any disputes and ambiguities in the assessment. The wines are assessed using a 100-point system according to the OIV standard.

The wines are submitted anonymously, with only the sample registration number of the variety and the vintage.

8. Categorization of wines:

- A. White varietal and branded wines with residual sugar up to 12 g/l
- B. White varietal and branded wines with residual sugar from 12 to 45 g/l
- C. White and red varietal and branded wines with residual sugar over 45 g/l
- D. Red varietal and branded wines with residual sugar up to 4 g/l
- E. Red varietal and branded wines with residual sugar over 4 g/l
- F. Rosé varietal and branded wines
- G. Sparkling wines, sekts and pet-nats
- H. Liqueur wines
- I. Orange and qvevri wines (wines with longer maceration)

9. Wine awards:

The Champion title is awarded to the wines with the highest score in each category, namely:

- ❖ Champion PIWI Award 2024 in the white and rosé wine category
(Champion will only be selected from wines with residual sugar up to 12 g/l)
- ❖ Champion PIWI Award 2024 in the red wine category
(Champion will only be selected from wines with residual sugar up to 4 g/l)

The category winner will be awarded to the highest ranked wine in each category in which a minimum of 7 competition samples are entered:

- ❖ Category Winner (A-I) PIWI Award 2024

Cup for the best scoring wine for a winemaker farming in the East Bohemia region.

- ❖ Best wine from the East Bohemia region - PIWI Award 2024

Award for the best collection of competition wines. The title goes to the winemaker with the highest average score out of the four top-scoring wines entered in the competition.

- ❖ Best wine collection - PIWI Award 2024

Medals will be awarded to wines according to the following scores, up to a maximum of 30% of the number of samples entered.

- ❖ 90 points or more – GRAND GOLD
- ❖ 86 to 89.99 points – GOLD MEDAL
- ❖ 83 to 85.99 points – SILVER MEDAL

A diploma will be issued to the successful participants as a certificate for the awarded wines.

10. Wine labelling:

The participants have the right to label the bottles of the wine of the batch from which the awarded sample comes with self-adhesive medals (CHAMPION 2024, GRAND GOLD 2024, GOLD 2024, SILVER 2024), which they purchase from the competition organizer.

The medals can be ordered until April 22, 2024 at the following e-mail address:
zamek-doudleby@seznam.cz.

It is not allowed to include information on the wine label that is not related to the award of the respective wine. Information about the award may be included in the participant's information material for a period of five years from the date of the award. Arbitrary labelling of wines with the PIWI logo is considered a violation of the statutes, dishonesty and interference with the rights of the organiser.

11. Assessment results:

The organiser will publish the results of the wine assessment at www.zamek-doudleby.cz and at www.cechcv.cz. Wine entrants will receive the results of the competition by e-mail.