



## **2° INTERNATIONAL BRUT EXPERIENCE SPARKLING WINE CHALLENGE**

### **REGULATION**

The International Brut Experience Sparkling Wine Challenge 2019 intends to evaluate world brut and extra-brut sparkling wines quality.

### **GOALS**

Distinguish and publicize the best national and international sparkling wines.

Motivate the production of quality sparkling wines.

Contribute to the expansion of the sparkling wine culture.



# Contest Regulation

**Brut Experience**  
**2019 Lisboa**  
17 of May 2019  
Lisbon

## **PRODUCTS ADMITTED AND CATEGORIES**

The competition is open to bottled brut and extra-brut sparkling wines produced through traditional (champagne method) or ancestral methods, from all regions of the world (Sugar content expressed as glucose + fructose < 12 g/l, internal pressure at 20°C > 3,5 bar).

The competition will award sparkling wines distributed in the following categories:

### **Young**

Less than 12 months on lees before dégorgement

### **Reserve**

12 to 24 months on lees before dégorgement

### **Super Reserve**

24 to 36 months on lees before dégorgement

### **Grand Reserve**

More than 36 months on lees before dégorgement

### **Grand Reserve Extra**

More than 48 months on lees before dégorgement

Special mention will be made to the first in each category, with the right to a certificate, and to the best sparkling wines from each country in competition (if the participation is relevant).

All sparkling in the competition should be **bottled and labeled**.

Each sparkling in the competition must have originated from a single batch, homogeneous at the time of bottling. The batch code will have to be sent to the organization at the time of application.

## **REGISTRATION OF THE SAMPLES**

The **registrations** are open from **1 to April 30** of 2019.



## Contest Regulation

**Brut Experience**  
**2019 Lisboa**  
17 of May 2019  
Lisbon

The registration form is available on the site: <http://www.brutexperience.com/>. Once fully and correctly filled, it should be sent by e-mail to: [info@brutexperience.com](mailto:info@brutexperience.com).

At the act of registration, and for each wine presented to the competition, **4 samples of 75cl must be sent until May 10** to:

### **Holliday Inn Lisboa-Continental**

A/C Dina Pereira – Brut Experience  
Rua Laura Alves, 9  
1069-169 Lisboa

Each sample must include:

- Producer identification
- Wine origin and its denomination of origin or geographic origin.
- Product designation, including brand, color, dégorgement date, batch code, year(s) of vintage and grape varieties.
- Indication of the category it competes.
- Sugar content expressed in glucose + fructose (g/l)
- Bottle interior pressure at 20°C (bars)
- Alcohol volume at 20°C (%)
- Total acidity (meq/l)
- Volatile acidity (meq/l)
- Total sulfur dioxide (SO<sub>2</sub>) (mg/l)
- Free sulfur dioxide (mg/l)



## Contest Regulation

**Brut Experience**  
**2019 Lisboa**  
17 of May 2019  
Lisbon

All producers must pay, at the act of registration, 25 euros plus VAT, as defined in Portuguese legislation (23%), to register, and 50 euros plus VAT, as defined in Portuguese legislation, for each sample in competition.

The entry will only be effective after its full payment, the wines delivered at Holliday Inn Lisboa Continental, as well all completed forms.

The inscriptions payment can be made by bank transfer at the order of ivinum, unipessoal Lda, IBAN:

PT50.0036.0121.99100052798.64 (Montepio Geral)

The proof of bank transfer payment must be send with the inscription form. Only then will be validated.

The given indications compromise the producer.

The organization reserves all the means at its disposition to confirm the veracity off all products in competition, to ensure that they correspond to those that are in de market with the same brand, label and batch.

### **GENERAL ORGANIZATION**

#### **Sample control, classification and storage:**

After sample reception, it's made their control, classifications and storage. It's up to the organization will to evaluate possible errors and refuse samples that don't correspond to the requirements of the regulation. In this case, there will be no returns.

After verification of registration documents, the samples will be classified and organized in series for the tasting panels, taking account their specific characteristics.

The contest organization ensures that the storage of samples is done in the right conditions, in a safe place with controlled access, under controlled conditions of temperature and humidity, to guarantee the better conditions of preservation. The confidentiality of data anonymity of the sample will be guaranteed.



# Contest Regulation

**Brut Experience**  
**2019 Lisboa**  
17 of May 2019  
Lisbon

If doubts or anomalies are detected in the labeling, documents or products, and disruption of registration conditions or differences are found, the organization reserves the right to cancel the award granted, notifying the interested parts and other competent entities.

## **Tasting Organization**

The sparkling wines are blind tasted by categories.

The contest organization is obliged to preserve the characteristics of all sparkling wines enrolled, by proper logistic and control of storage, conservation and service conditions.

## Tasting Panel Structure

The board of International Brut Experience Sparkling Wine Challenge will be constituted by:

- Journalists
- Sommeliers
- Oenologists
- Chefs
- Wine shops owners

Each table will be constituted at least by:

- 1 president
- 4 jurors

The jurors are allowed to know the category of each sparkling wine and harvest year, if applicable.

All sparkling wines are tasted at least in series of 6 samples.

There will be 4 glasses at the table for taster.

At the beginning of each session, one sparkling wine of similar quality to those that will be tasted will be presented to the jury.



# Contest Regulation

**Brut Experience**  
**2019 Lisboa**  
17 of May 2019  
Lisbon

After, each sample will be presented first to the president of the jury, previously packaged in an opaque, seal-free package, containing only, and visibly, the code number identifying it.

The table president must make a prior test to verify that the sparkling wine in question is in conditions (without defects) to be evaluated by the jury.

Only after is indication can be served to the rest of the jurors.

The sheets with the ratings of all tasters will be collected at the end of each series, after validation of table presidents, and delivered by them to the technical director of the challenge.

The ratings of the table president will be accounted for de evaluation of the sample, with the same weight of the remaining.

The final score will result from the arithmetic average of the ratings of the tasters, excluding extremes (lowest and highest notes).

## CHALLENGE TASTING SHEET

|                  |  |                  |  |
|------------------|--|------------------|--|
| <b>Taster nr</b> |  | <b>Sample nr</b> |  |
|------------------|--|------------------|--|

  

|                |                    |            |           |           |           |           |
|----------------|--------------------|------------|-----------|-----------|-----------|-----------|
| <b>Visual</b>  | Limpidity          | 5          | 4         | 3         | 2         | 1         |
|                | Aspect             | 12         | 10        | 8         | 6         | 4         |
|                | Effervescence      | 7          | 6         | 5         | 4         | 3         |
| <b>Aroma</b>   | Genuineness        | 7          | 6         | 5         | 4         | 3         |
|                | Positive Intensity | 5          | 4         | 3         | 2         | 1         |
|                | Quality            | 12         | 10        | 8         | 6         | 4         |
| <b>Taste</b>   | Genuineness        | 7          | 6         | 5         | 4         | 3         |
|                | Positive Intensity | 7          | 6         | 5         | 4         | 3         |
|                | Persistence        | 7          | 6         | 5         | 4         | 3         |
|                | Quality            | 12         | 10        | 8         | 6         | 4         |
|                | Creaminess         | 7          | 6         | 5         | 4         | 3         |
| <b>Overall</b> | Judgement          | 12         | 11        | 10        | 9         | 8         |
| <b>TOTAL</b>   |                    | <b>100</b> | <b>85</b> | <b>70</b> | <b>55</b> | <b>40</b> |

  

|                  |  |
|------------------|--|
| <b>Sub-total</b> |  |
| <b>Sub-total</b> |  |
| <b>Sub-total</b> |  |
| <b>Sub-total</b> |  |
| <b>Sub-total</b> |  |
| <b>TOTAL</b>     |  |

  

|                     |  |
|---------------------|--|
| <b>Observations</b> |  |
|---------------------|--|

  

|                 |            |
|-----------------|------------|
| <b>Prestige</b> | 95 a 100   |
| <b>Gold</b>     | 90 a 94.90 |
| <b>Silver</b>   | 85 a 89.90 |

**Prizes will be awarded to wines which reach the following scores:**



# Contest Regulation

**Brut Experience**  
**2019 Lisboa**  
17 of May 2019  
Lisbon

## **Silver Medal**

From 85 to 89,9 points

## **Gold Medal**

From 90 to 94,9 points

## **Prestige Award**

From 95 points

Only up to 30% of the wines in the competition are awarded.

If all of the awarded wines are placed in the same category, and that is the highest, there will be a selection in which 30% of the sparkling wines with the highest scores will be placed in the top category, the next 40% in the lower category and the remaining 30 % with lower scores will have silver medals.

## **MENTION OF MEDALS AWARDED**

A diploma from the Organization of the International Competition of Sparkling Brut Experience will be attributed to the wines awarded with a medal.

There will be available, to interested parties, stickers of the medals, to be placed on the label or back label in the **minimum number of 5 hundred** units, to which may be added multiples of 500 units. The price of each unit being **0,06 €**, plus VAT at the legal rate.

If companies do not purchase the stickers provided by the competition organization, the reference to the awarded medals, which use the designation of the competition, or to integrate their logo in the bottles will only be possible with explicit authorization from the organization, and after payment, for the owner of the wine, of e **0,03 €/liter**, plus VAT at the legal rate in force, corresponding to the product of the number of liters declared.

## **GENERAL RULES**

The results of the competition are not subject to appeal.



# Contest Regulation

**Brut Experience**  
**2019 Lisboa**  
17 of May 2019  
Lisbon

All information declared in the registration form is responsibility of the signatories.

The organization can control the veracity of the information contained in the registration form, using the legal means at its disposal.

Participation in this competition implies full acceptance of this Regulation.

## **INTERNATIONAL BRUT EXPERIENCE SPARKLING WINE CHALLENGE 2019**

Mentors

José Miguel Dentinho

Luis Gradíssimo