



**oenoforum 2017**  
Czech International Wine Competition

## **STATUTE**

of

**Oenoforum 2017, Czech International Wine Competition,  
organized under the high auspices of the  
International Organisation of Vine and Wine (OIV).**

### **I.**

#### **Preamble**

The organiser of the **Oenoforum 2017, Czech International Wine Competition**, Czech Grape and Wine Producers Association, invites all wine producers from all over the world to take part in this unique and historical event.

The competition will be held **on 22<sup>st</sup> to 23<sup>nd</sup> June 2017, in Castle Slavkov u Brna (Austerlitz), Czech Republic.**

As the XI. volume of the international wine competition, **Oenoforum 2017, Czech International Wine Competition**, previously called Sauvignon forum from 1998, 2000, 2004, 2008, 2011, 2012, 2013, 2014, 2015 and 2016 has been set up with the purpose of comparing all the world wide grapevine varieties and elevating appreciation of worldwide present *Sauvignon Blanc and Cabernet Sauvignon*.

This competition is organized under the high auspices of the International Organisation of Vine and Wine. This competition brings a unique opportunity to compare the above listed grapevine varieties 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 Czech Grape and Wine Producers Association, in cooperation with the Union of Czech Oenologists, the Wine Fund of the Czech Republic and the National Wine Centre. The competition is organised fully in accordance with the international standards for the international wine and spirituous beverages of vitivincultural origin competitions, issued by OIV in resolution OIV/concours 332A/2009.

## 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 both – varietal wines as well as cuvées. 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](http://www.elwis.cz) indicated in appendix Nr. 3 of this statute.

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).
- The variety used (and in the case of using several varieties, to include all of these and their ratios).
- 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 SO<sub>2</sub>, and alcohol content in vol.%.
- Category classification to which the competitor is registering the sample, in accordance with Appendix 2 of this statute. The competitor is responsible for the correct classification!

The application may also contain additional points.

Having completed all sections, the competitor should send their application via:

[www.elwis.cz/en](http://www.elwis.cz/en)

Contact person for entries:

Martin Půček, [martin.pucek@svcr.cz](mailto:martin.pucek@svcr.cz), +420 606 743 231

The organiser reserves the right to reject incomplete applications.

**The deadline for submitting applications is 2<sup>st</sup> June 2017.**

#### 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 4 bottles of magnum size or 6 bottles with a volume of 0,75 litres, 0,70 litres, 0,5 litres or 0,375 litres either in person or by fully paid delivery to the address of

**OENOFORUM 2017,  
BS vinařské potřeby  
Žižkovská 1275  
CZ – 691 02 Velké Bílovice**

The organiser may set up further collection points for submitting samples. In such a case, information about the location and operating hours can be found at [www.oenoforum.cz](http://www.oenoforum.cz).

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. In accordance with legal stipulations, valid in the Czech Republic, for wine produced in the Czech Republic, it is necessary to attach the Decree of the Ministry of Agriculture in the CR issued in accordance with § 14 Law no. 115/1995 Coll. (Until 30.4.2004), or SZPI for sorting wines in accordance with § 26, or §23 Law no. 321/2004 Coll., as per the latest amendments.

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.

In the case of the same participant registering several wines with the same marking, the individual wines must always be separately produced and stored and must be specified as differing batches. The organiser recommends significantly differentiating the separate parts with an additional tag or with an indelible marker pen.

## **The deadline for accepting samples is set at 2<sup>st</sup> June 2017.**

This deadline may, however, be extended depending on circumstances; this change will be published on [www.oenoforum.cz](http://www.oenoforum.cz).

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.

The organiser reserves the right to analyse samples on a Bacchus Micro and WineScan instruments. Should the results not match those on the application; the sample will not be admitted to the competition or will be excluded from it. In case of any disputes, the resolution will be based on test carried out by accredited laboratory of the company BS vinařské potřeby, Velké Bílovice.

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 international participation and entry fee per submitted wine sample amounts to 65 Euro or 1,600 CZK + 21 % VAT (For participants in the Czech Republic and from outside the European Union). The VAT is not applicable for participants with a valid VAT Registration-Number from States of the European Union.**

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 20<sup>th</sup> June 2017**. 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.

**The organizer offers special conditions: If a wine producer pays the fee for at least 4 (four) wine samples, 2 (two) more wine samples will be welcomed for free.**

## 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. In case of the C category – rosé and claret wines, first will be presented wines of claret type and blanc de noir and then rosé.

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 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.**

Individual Czech members of the evaluating committee will be appointed by Union of Czech Oenologists. Foreign committee members will be referred by the organiser and appointed after consultation with the Union of Czech Oenologists.

The appraisers work under the leadership of the chairperson of the committee, appointed by the organiser following consultation with Union of Czech Oenologists. Chairperson will have experience acquired from national or international wine competitions of high level. Ratings from the chairperson of the committee are included in the overall evaluation.

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

**Wines are judged in terms of the sensory evaluation standards as set by the International Union of Oenologist and the OIV as well as on forms, according to appendices 3.1 to 3.4 of the resolution OIV/CONCOURS 332A/2009 and by the OIV standards for organising international wine competitions.** Discussion about the sample prior to submitting your evaluation is not permitted with the exception of a case whereby one of the commission members proposes repeating the tasting or disqualifying the sample for its flaw.

Union of Czech Oenologists is to appoint competition's head oenologist.

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 40.

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.

The organiser archives the tasting sheets of all commissioners for a period of at least five years and presents these in the case of a random check to an OIV or UIOE agent. Based on the collective decision of the competition, he may make these accessible to a person who can demonstrate a justified interest.

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. Basic decisive language for translation in all documents is Czech language.

## 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.

## 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 83 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    92 and more points**

**Gold            86 – 91.99 points**

**Silver          83 – 85.99 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 83 points.**

## Individual judgement of the Oenoforum 2017

- Wines with the absolute highest number of attained points in category A2 and B2 will be declared Champions of the Oenoforum 2017, Czech International Wine Competition (“**Champion white**” A2 and “**Champion red**” B2).
  - Champion wines will be decided in special round of tasting, (Master tasting), to which qualify the 6 highest rated wines of category A2 and 6 highest rated wines of category B2; In case of a tie in the last qualifying position, all of the tied wines continue into Master tasting. The committee of Master tasting round will comprise of individual committees’ chairpersons and OIV delegate under the governance of head oenologist, whose rating does not count towards the overall result. Competition president and ambassador may be present; however, their rating does not count towards the overall result. **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.** All wines that continue into 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.
- Wine with the absolute highest number of points in category A1 and B1 will be named as “**Champion young**” of Oenoforum 2017 in the category of young wines.
- The best **Sauvignon Blanc**, and the best **Cabernet Sauvignon** in the competition will be awarded special award of the Oenoforum 2017, the “**Sauvignon Trophy**”.
  - Ing. Jindřich Ševčík, CSc. award for the highest rated wine of Sauvignon Blanc variety.
  - Doc. Ing. Vilém Kraus, CSc. award for the highest rated wine of Cabernet Sauvignon variety.
- The highest rated wine in categories of white wine (A1, A2, A3 and A4), red wine (B1, B2, B3) rosé, claret and blanc de noirs (C1, C2), naturally sweet and liquor wine (D) cuvée white wine (E1, E2), cuvée red wine (F1, F2) and sparkling wines (G1, G2) will be named as a category winner.
- Award for the best wine collection will be awarded to competitor who applied at least 6 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 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.oenoforum.cz](http://www.oenoforum.cz) 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 23<sup>rd</sup> June 2017 in Castle Slavkov u Brna (Austerlitz) during the gala night. Publishing of the wines that are awarded medals will be carried out using the website [www.oenoforum.cz](http://www.oenoforum.cz) on the 30<sup>th</sup> June 2017.

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 5 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 5 wines, no awards will be given.

**Mr. Tibor Nyitray – Competition President**

**Mr. Martin Půček - Competition Director**

**([martin.pucek@svcr.cz](mailto:martin.pucek@svcr.cz), +420 606 743 231)**

**Mr. Michal Šetka – Competition Ambassador**

**([michal.setka@gmail.com](mailto:michal.setka@gmail.com), +420 603 547 758)**

**Mr. Martin Chlad – Marketing and sales promotion manager**

**([martin.chlad@svcr.cz](mailto:martin.chlad@svcr.cz), +420 774 778 817)**

In Velké Bílovice on 15<sup>th</sup> September 2016.

## Appendix 1 - Rating sheet for still wines in accordance to OIV standards

### Sauvignon Forum 2011 Czech republic

Evaluation of samples
Overview
Info

Jury	Sample No.	Vintage	Category of wine	Method	Variety
K01	2	2009	A-Bílá vína suchá a polosuchá	Still wines	RV

Sample is closed, there is not possible to change the evaluation!

			<b>Vynikající</b> Excellent Ausgezeichnet	<b>Nedostatečný</b> Inadequate Unzureichend			
			+	→	-		
<b>VISUAL</b>	Lipidity	5	4	3	2	1	
	Aspect other then limpidity	10	8	6	4	2	
<b>NOSE</b>	Genuiness	6	5	4	3	2	
	Positive intensity	8	7	6	4	2	
	Quality	16	14	12	10	8	
<b>TASTE</b>	Genuiness	6	5	4	3	2	
	Positive intensity	8	7	6	4	2	
	Harmonious persistence	8	7	6	5	4	
	Quality	22	19	16	13	10	
Harmony - Overall judgement		11	10	9	8	7	

New bottle 
Eliminated

Points: 75

Hod. č. 2: Zdeněk Peřina, kom. K01  
Degustátor | [Log-out](#)

[1-15](#) | [16-30](#) | [31-45](#) | [46-50](#)

Sample	Categ.	Points	Status
1	A	78	H
2	A	75	H
3	A	88	H
4	A	74	H
5	A	82	H
6	A	73	H
7	A	83	H
8	A	86	H
9	A	81	H
10	A	87	H
11	A	78	H
12	A	80	H
13	A	80	H
14	A	78	H
15	A	82	H

## Appendix 2

### CLASSIFICATION OF WINES

The Oenoforum 2017, Czech International Wine Competition, competition is listed for wines of the following categories:

Wine categories	<i>Reference mark</i>
<b>Varietal white wines (quality wine and quality wine with an attribute) produced using at least 85% of declared variety – vintage 2016</b> - Dry wines (according to OIV definition) i.e. wines with residual sugar levels up to 4 g	<b>A1</b>
<b>Varietal white wines (quality wine and quality wine with an attribute) produced using at least 85% of declared variety – vintage 2015 and older</b> - Dry wines (according to OIV definition) i.e. wines with residual sugar levels up to 4g	<b>A2</b>
<b>Varietal white wines (quality wine and quality wine with an attribute) produced using at least 85% of declared variety – vintage 2016 and older</b> - Semi-dry wines (according to OIV definition) i.e. wines with a higher residual sugar level than is stipulated in the category for dry wines, the highest possible amount however is 12 g	<b>A3</b>
<b>Varietal white wines (quality wine and quality wine with an attribute) produced using at least 85% of declared variety – vintage 2016 and older</b> - Semi-sweet wines (according to OIV definition) i.e. wines with a higher residual sugar level than is stipulated in the category for semi-dry wines, the highest possible amount however is 45 g	<b>A4</b>
<b>Varietal red wines (quality wine and quality wine with an attribute) produced using at least 85% of declared variety – vintage 2016</b> - Dry wines (according to OIV definition) i.e. wines with residual sugar up to 4g/l	<b>B1</b>
<b>Varietal red wines (quality wine and quality wine with an attribute) produced using at least 85% of declared variety – vintage 2015 and older</b> - Dry wines (according to OIV definition) i.e. wines with residual sugar up to 4g/l	<b>B2</b>
<b>Varietal red wines (quality wine and quality wine with an attribute) produced using at least 85% of declared variety – vintage 2016 and older</b> - Semi-dry and Semi-sweet wines i.e. wines with residual sugar levels higher than that which is stipulated in the category for dry wines, but which does not exceed 45 g of residual sugar,	<b>B3</b>
<b>Rose, claret and blanc de noirs (quality wine and quality wine with an attribute) produced using at least 85% of the declared grape</b> - Dry wines (according to OIV definition) i.e. wines with residual sugar up to 4g/l	<b>C1</b>

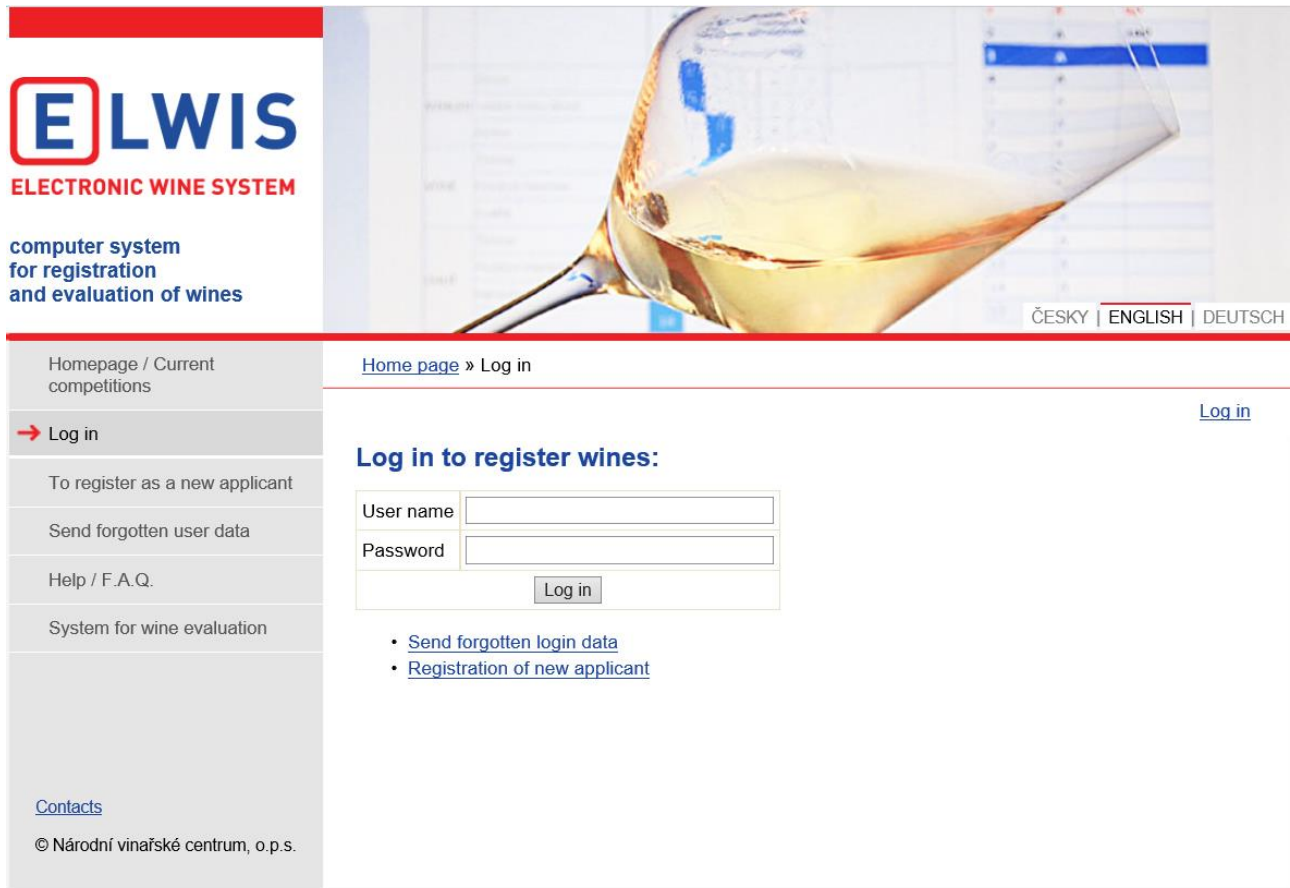
<p><b>Rose, claret and blanc de noirs (quality wine and quality wine with an attribute) produced using at least 85% of the declared grape</b></p> <p><b>- Semi-dry and semi-sweet wines</b></p> <p>i.e. wines with residual sugar levels higher than that which is stipulated in the category for dry wines, but which does not exceed 45 g of residual sugar,</p>	<b>C2</b>
<p><b>Naturally sweet and liquor wines</b></p> <p><b>White, rose and red wines, high-grade wine and high-grade wine with an attribute) over 45 g of residual sugar</b></p> <p>(Mainly ice wine, straw wine, raisin, selections from berries, fortified wine etc...)</p>	<b>D</b>
<p><b>Cuvée white (quality wine and quality wine with an attribute) with declared % of grape varieties used</b></p> <p><b>- Dry wines (according to OIV definition)</b></p> <p>i.e. wines with residual sugar up to 4g/l</p>	<b>E1</b>
<p><b>Cuvée white (quality wine and quality wine with an attribute) with declared % of grape varieties used</b></p> <p><b>- Semi-dry and semi-sweet</b></p> <p>i.e. wines with residual sugar levels higher than is stipulated in the category for dry wines but which does not exceed 45 g of residual sugar,</p>	<b>E2</b>
<p><b>Cuvée red (quality wine and quality wine with an attribute) wines with declared % of grape varieties used</b></p> <p><b>- Dry wines (according to OIV definition)</b></p> <p>i.e. wines with residual sugar up to 4g.</p>	<b>F1</b>
<p><b>Cuvée red (quality wine and quality wine with an attribute) wines with declared % of grape varieties used</b></p> <p>i.e. wines with residual sugar levels higher than is stipulated in the category for dry wines but which does not exceed 45 g of residual sugar,</p>	<b>F2</b>
<p><b>Sparkling wines</b></p> <p><b>- Dry wines</b></p> <p>i.e. Brut Natur, Extra Brut, Brut, Extra dry, – sugar content up to 17 g/l</p>	<b>G1</b>
<p><b>Sparkling wines</b></p> <p><b>- Semi – dry and sweet</b></p> <p>i.e. Sec, Demi Sec, Doux – sugar content over 17 g/l</p>	<b>G2</b>

Residual sugar content – the content of glucose and fructose in g.l<sup>-1</sup>.

Deviation: In the case of the sugar content, it is possible to take into account the method's expanded measurement of uncertainty of chemical analysis from an accredited laboratory.

## Appendix 3 – Interactive Entry Form

3a) entry page [www.elwis.cz/en](http://www.elwis.cz/en)



**ELWIS**  
ELECTRONIC WINE SYSTEM

computer system  
for registration  
and evaluation of wines

ČESKY | **ENGLISH** | DEUTSCH

Homepage / Current competitions

[Home page](#) » [Log in](#)

[Log in](#)

To register as a new applicant

Send forgotten user data

Help / F.A.Q.

System for wine evaluation

[Contacts](#)

© Národní vinařské centrum, o.p.s.

**Log in to register wines:**

User name

Password

- [Send forgotten login data](#)
- [Registration of new applicant](#)

### 3b) entry form

#### OENOFORUM 2016

Příhlašovatel/applicant	
<p>SEGAL WINES (ISRAEL) LTD PO BOX 104, NAFOT KIBBUTZ NAZARET 16800 - ISRAEL www.segalwines.com tel. : www.segalwines.com</p> <p>Tel.: 975-8-944-7777 Altern. tel.:</p> <p>DIČ/ VAT Reg. No: 52004682 ID system NVC: 1961</p>	<p>Kontaktní osoba/contact person:</p> <p>Jméno: Tel.:</p> <p>/ Jméno tel.: 975 8 944 7777 E-mail: www.segalwines.com</p>
Seznam vín přihlašovaných do soutěže/ wines entered to evaluation	
<p>Příjm. č. vz./reg. No. <b>030199</b> - <b>Segal Unfiltered Cabernet sauvignon</b>(CS) - - 2011 (90% Cabernet sauvignon, 10% merlot) ISR/upper galilee</p> <p><b>kategorie/ category:</b> B2. Red varietal wines dry vintage 2014 and older   Červená odrůdová vína suchá ročníku 2014 a starší</p> <p>číslo šarže/ batch. no: 905   cukr/ sugar g/l: 2.2   kyseliny/ acids g/l: 6.87   vel. šarže/ batch quantity (l): 10000   alk./ alc. %: 13.37   zráló v sudech/ oak aged : Ano/Yes   víno z ekol.pěst.hroznů/ wine from ecologically grown grapes : Ne/no   pozn./remarks.:  </p> <p style="text-align: right;">Stav/Status: Odesláno/Sent to organizer</p> <p>Rozbor přiložen elektronicky - <a href="#">rozbor</a></p>	
<p>Příjm. č. vz./reg. No. <b>030198</b> - <b>Superior Cabernet Sauvignon</b>(CS) - - 2011 (90% Cabernet sauvignon, 6% merlot, 4% petit verdot) ISR/upper galilee</p> <p><b>kategorie/ category:</b> B2. Red varietal wines dry vintage 2014 and older   Červená odrůdová vína suchá ročníku 2014 a starší</p> <p>číslo šarže/ batch. no: 911   cukr/ sugar g/l: 1.9   kyseliny/ acids g/l: 6.13   vel. šarže/ batch quantity (l): 10000   alk./ alc. %: 14.12   zráló v sudech/ oak aged : Ano/Yes   víno z ekol.pěst.hroznů/ wine from ecologically grown grapes : Ne/no   pozn./remarks.:  </p> <p style="text-align: right;">Stav/Status: Odesláno/Sent to organizer</p>	

### Appendix 4 – Tasting glass

<http://www.stoelzle-lausitz.com/de/gewerbepartner/katalog>

(type Experience)

Appendix 5 – figure of the macarons



Tibor Nyitray

Martin Půček