

International Contests REGULATIONS FOR VINEGAR 2024

ARTICLE 1. ORGANISATION

The International Vinegar Tasting Contest – CINVE is organised by the company INVERSIONES SOBRECASES, S.L. (InsocFerral).

CIF. B82335753

C/ Fuentes, 3-3° F
28008 Madrid (Spain)

ARTICLE 2. SCOPE

- The contest is open to the participation of all bottled and labelled vinegars from producers or companies in Spain or worldwide that comply with the terms and conditions established herein, which will opt for the awards of the CINVE – International Vinegar Contest.
- All samples of vinegar presented must comply with the food legislation of the country of origin.
- The technical committee reserves the right to analyse the vinegar samples presented to the contest by sending samples to a laboratory to certify that it complies with all the characteristics indicated in the registration.
- Each sample presented to the Contest must come from a commercialised batch or batch prepared for commercialisation during the current year.
- The Organization may request documentation accrediting this commercialisation.
- Samples must be bottled or packaged in containers equivalent to three (3) bottles of 0.75 litres.

ARTICLE 3. OBJECTIVES

The main objectives of the contest are:

- To award prizes to the best vinegars presented to the contest from all over the world.
- To promote the variety of quality vinegars that exist in Spain and worldwide.
- To disseminate the healthy vinegar culture among consumers and/or potential customers
- To promote production and improvement of techniques, contributing to commercialisation by communicating the awards won.
- To boost the international market, highlighting the exceptional qualities of the

- vinegar produced in different countries.
- To contribute to increasing Spanish vinegar consumption internationally.

ARTICLE 4. REGISTRATION

The registration of each sample will be filled in by an authorised person from the company or entity on the official website of the contest: www.cinvegroup.org

Registration will require the following data:

- 1) Entity data:**
 - a) CIF (Fiscal ID No.)
 - b) Postal address
 - c) Telephone number
 - d) E-mail and website
 - e) Data of the person responsible for the inscription
- 2) Product characteristics**
 - a) Country of origin
 - b) Brand
 - c) Indication of belonging to a Denomination of Origin or other specifications
- 3) Degree of acetic acid**
- 4) % of sugar per gr./l.**
- 5) Age**
- 6) Stock**
- 7) Price**
- 8) Categories**

The representative of the company or entity will be responsible for the veracity of the contents of the inscription and compliance with the rules and regulations herein.

ARTICLE 5. CATEGORIES

Categories are established according to the raw material used, and the list of categories is available on the official website of the contest: www.cinvegroup.org

ARTICLE 6. SUGAR CONTENT

- DRY (<5 gr./l.)
- SEMI-SWEET (5-60 gr./l.)
- SWEET (>60 gr./l.)

ARTICLE 7. AGING

- NO AGING

- AGED IN WOOD < 2 YEARS
- AGED IN WOOD > 2 YEARS
- AGED IN WOOD > 6 YEARS
- AGED IN WOOD > 10 YEARS
- OTHER (PLEASE SPECIFY)

ARTICLE 8. FEES AND MODES OF PAYMENT

The official fees to participate in the contest are:

General Rate: € 150.00 (Taxes NOT included)

Reduced Rate: € 140.00 for more than four samples (Taxes NOT included)

Payment may be made as follows:

- 1) By credit card**, when making the registration
- 2) By PAYPAL** (previously requesting the PAYPAL invoice, a 4% surcharge will be applied)
- 3) By bank transfer** to the bank account number indicated on the corresponding invoice.

Payment must be made at the same time as registration. Samples will not participate in the contest unless payment is received in due time.

ARTICLE 9. SENDING THE SAMPLES

It is necessary to send 3 (three) bottles or other containers of 0.5-0.75 l or 6 (six) bottles of 0.25 litres (the total amount should be at least 1.5 litres) of each sample registered in the contest.

The samples must arrive within the deadline established by the organisation.

The location and delivery deadlines will be published in due time.

If sending from outside the European Union:

- It is necessary to send a pro forma invoice detailing the number of bottles per type, net weight, contents and total weight per type.
- Please label the packages with the notice "*MUESTRAS SIN VALOR COMERCIAL-Cata Internacional de Aceites de Oliva Virgen-CINVE*" (Samples with no commercial value- International Virgin Olive Oil Tasting – CINVE) to avoid possible customs charges.
- The samples will be sent with transport, delivery and customs formalities (if applicable) paid.
- The Organisation will not be responsible for collecting samples from the customs with pending amounts payable in Spain. All transport and levies of any sort are payable by the sender.
- The Organisation will not pay any additional charges for the samples.

- Samples arriving late, incorrectly inscribed or not corresponding to the inscription data will not be tasted or returned to the sender.
- Inscriptions and samples arriving after the deadline will not be returned, nor will the inscription fee be reimbursed.

ARTICLE 10. SAMPLE CONTROL

- InsocFerial, through personnel it appoints, will control the reception and inscription of samples, as detailed in Article 4.
- For duly inscribed samples, each bottle for tasting will be covered so that the label and capsule are hidden, and they will be identified with a random number that will accompany the sample throughout the process, including tasting, until the prizes are announced.
- The anonymity of samples will be guaranteed at all times.
- The organization will store the samples in a safe location with optimum temperature conditions to ensure their correct preservation.

ARTICLE 11. CLASSIFICATION

The samples will be classified according to the list of “Categories” mentioned in Article 5, the list of “Sugar Content” mentioned in Article 7 and the list of “Aging” in Article 7.

ARTICLE 12. APPOINTING THE TASTING JURY

- A tasting jury will evaluate the samples; the number of jurors will depend on the number of samples presented to the contest.
- This jury will be appointed at the proposal of Technical Management and approved by the Management of CINVE. It will be composed of highly qualified tasters with experience in national and international contests and will comply with regulations in international juries.
- The Tasting Jury will be grouped in tables with four/five members, distributed as follows: at least two/three international jurors and two national jurors maximum; the President of the table will be superior technician in oenology with acknowledged experience.

ARTICLE 13. TECHNICAL MANAGEMENT

Jesús Flores Téllez – General Technical Director, will be responsible for technical control of the Tasting and appointing Jury members.

ARTICLE 14. TASTING SESSIONS

- The tasting will take place on April 11-14, 2024.
- InsocFerial, in collaboration with the Management, will guarantee that the

Tasting sessions are carried out with total anonymity of the samples.

- The tasting tables will be located in a well-ventilated, well-lit and quiet room.
- Temperature will be kept between 18^o and 22^o C.
- A neighbouring room, not visible to the jurors, is reserved for preparing the samples and maintaining anonymity.
- The vinegar will be served in the tasting room before the jurors.
- The tasting sessions will be preferably in the morning.
- A maximum of 35 samples per table will be tasted in each session.
- Each sample will be tasted individually, without comparisons.
- After the sensorial analysis, the tasters will indicate the score on the tasting scorecard, adding any observations deemed necessary.
- The President of each jury will send the data from each juror, manually or by computer, which will then be processed by computer.
- A computer program will establish the definitive score of each sample by mathematical average, correcting deviations of the valid scores of each of the tasters forming part of the table.
- The vinegar will be graded on a score of 100 points using tasting cards approved by the Technical Management.

ARTICLE 15. AWARDS

Silver, Gold and Grand Gold Medal Diplomas will be awarded to samples receiving the following scores:

SILVER Diploma: 85 – 89.99 points

GOLD Diploma: 90 – 94.99 points

GRAND GOLD Diploma: 95-100 points

The total number of awards will be less than 30% of the samples presented.

The “**Gran CINVE**” award will be given to the extra virgin olive oil that obtains the highest score **in a second tasting or the highest score in its category.**

ARTICLE 16. FORCE MAJEURE AND POSSIBLE CHANGES

- The Tasting sessions will not take place in cases of force majeure (epidemic,

- fire, flood, catastrophe, strike, terrorist action, etc.) or any other event out of the control of the Organisation or considered justified due to its seriousness.
- Additionally, the Organisation reserves the right to cancel the competition, change the date of the event or shorten or lengthen it.
 - CINVE will have no liability in these cases, and participants will not be entitled to compensation.
 - CINVE will not be held liable for theft, loss, damage or delay in the delivery of the samples.

ARTICLE 17. GENERAL RULES

Companies inscribing their samples will be informed of any awards obtained after the tasting and classification have been carried out.

- Tasting results are final, and no appeals will be admitted
- After the tasting sessions, samples of the participants' products may be used for promotional and/or training events.
- They will not be returned to the participant.
- The same applies if the event is cancelled due to circumstances established in Article 13 of these Rules and Regulations.

Participating in the tasting sessions implicitly implies the express acceptance of these Rules and Regulations.

In case of a dispute, the law courts of Madrid will be competent, applying, in all cases, Spanish legislation.