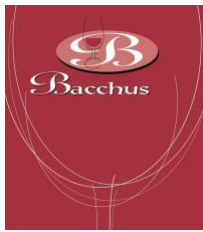


**BACCHUS 2020**  
**WINE**  
**INTERNATIONAL**  
**COMPETITION**  
**RULES**  
**CATEGORIES**



The Spanish Wine-Tasters Association (UEC) organizes, with the support of the Ministry of Agriculture Food and Environment of Spain (MAGRAMA), the 16<sup>th</sup> Bacchus International Wine Competition officially recognised by R.D. 1679/1999 29<sup>th</sup> October, under the name BACCHUS 2020, with the backing of the International Organisation of Vine and Wine (OIV) and of the International Oenologists Union (UIOE), which will be held in Madrid from 5<sup>th</sup> to 9<sup>th</sup> March 2020. This competition is part of World Federation of International Wine and Spirits Competitions (VINO FED).

#### **ARTICLE I- SCOPE.**

Bacchus 2020 Wine International Competition is open to wines and vermouths from all producer countries world-wide. To this end the definition of wine will be that adopted by the OIV.

#### **ARTICLE XII- AWARDING OF PRIZES.**

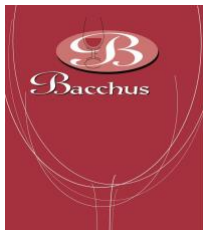
The following prizes are awarded by the UEC.:

GRAND BACCHUS GOLD 100 to 92 points

GOLD BACCHUS less than 92 to 88 points

SILVER BACCHUS less than 88 to 84 points

In addition to these prizes, and without living rise to an increase in the 30% limit authorised by the OIV, the organisers may grant special prizes for origin (country), variety, category, etc



## ORGANIZATION OF SAMPLES BY CATEGORY

The categories, groups and sub-groups established for the Bacchus 2020 International Wine Competition are as follows:

### CATEGORY I: STILL WHITE WINES.

Those stored at 20°C, which, in an enclosed container, have a carbon dioxide pressure below 0.5 bars.

#### GROUPS:

- A: Still white wines with a sugar content below 4g/l.
- B: Still white wines with a sugar content above 4g/l.

#### SUBGROUPS:

- 1: Without indication of vintage.
- 2: 2019 and 2018 vintages.
- 3: Older vintages.

### CATEGORY II: STILL ROSÉ WINES

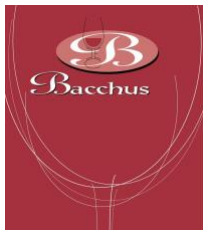
Those stored at 20°C, which, in an enclosed container, have a carbon dioxide pressure below 0.5 bars.

#### GROUPS:

- A: Still rosé wines with a sugar content below 4g/l.
- B: Still rosé wines with a sugar content above 4g/l.

#### SUBGROUPS:

- 1: Without indication of vintage.
- 2: 2019 and 2018 vintages.
- 3: Older vintages.



### CATEGORY III: STILL RED WINES.

Those stored at 20°C, which, in an enclosed container, have a carbon dioxide pressure below 0.5 bars.

#### GROUPS:

- A: Still wines with a sugar content below 4g/l.
- B: Still wines with a sugar content above 4g/l.

#### SUBGROUPS:

- 1: Without indication of vintage.
- 2: 2019 and 2018 vintages.
- 3: Older vintages.

### CATEGORY IV: PETILLANT WINES.

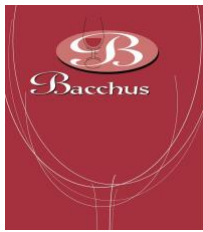
Those stored at 20°C, which, in an enclosed container, have a carbon dioxide pressure between 0.5 and 2.5 bars.

#### GROUPS:

- A: Petillant wines with a sugar content below 4g/l.
- B: Petillant wines with a sugar content above 4g/l.

#### SUBGROUPS:

- 1: Petillant wines with CO<sub>2</sub> derived from fermentation.
- 2: Petillant wines with added CO<sub>2</sub>.



### **CATEGORY V: SPARKLING WINES.**

Those stored at 20°C, which, in an enclosed container, have a carbon dioxide pressure above 3 bars.

#### GROUPS:

- A: Sparkling wines with a sugar content below 15 g/l.
- B: Sparkling wines with a sugar content above 15 g/l.

#### SUBGROUPS:

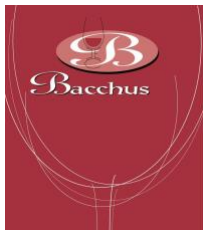
- 1: Sparkling wine made by the traditional or classic method, with fermentation designed to produce gas in the final bottle, with the expulsion of the lees by degorging.
- 2: Sparkling wine made by the Granvás, Charmant or Cuve Close methods, with fermentation designed to produce gas in a closed container rather than the final bottle.
- 3: Sparkling wines made by methods other than the above.

### **CATEGORY IV: LIQUOROUS WINES.**

Are made from various categories of wine products to which wine alcohols are added in the making process, also allowing a grape-derived sweetening product to be added. Alcohol content cannot be below 15% by vol. nor above 22% by vol. Total alcohol content cannot be below 17.5% by vol. except in certain dry liquorous wines.

#### GROUPS:

- A: Dry fortified wines (Vinos Generosos Secos), aged under a veil of yeast (biological ageing).
- B: Dry liquorous wines (Vinos de Licor Secos), different from the previous.
- C: Fortified and liquorous wines (Vinos Generosos de licor) made from fortified wines with sugar content greater than 5g/l.



-D: Fortified wines (Vinhos Generosos) made in the following regions: Porto, Madeira, Moscatel de Setúbal and Carcavelos.

-E: Natural sweet wines (Vinos Dulces Naturales) made without added sugars, from grape varieties with an initial sugar content above 212g/l, or authorised grape varieties such as Pedro Ximénez, Moscatel, Monastrell, Garnacha, Tempranillo, Malvasía and Macabeo.

-F: "Vinos Doux Naturels" made from specific grape varieties in different A.O.C. with an initial sugar content of or above 252g/l.

-G: Sweet liquorous wines different from the previous.

### **CATEGORY VII: LATE HARVEST WINES.**

These are wines made without artificial increase of the natural alcohol level, from grapes with an initial sugar content of 255g/lm with an acquired alcohol level of or above 12% by vol. and a total alcohol level of or above 15% by vol.

#### GROUPS:

-A: Late harvest wines.

-B: Late harvest wines with "noble rot".

### **CATEGORY VIII: RAISINED WINES.**

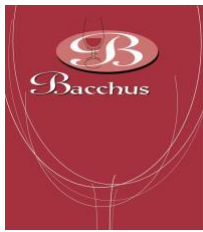
These are wines made without artificial increase of the natural alcohol level, from grapes dried in the sun or shade for their partial dehydration, with an initial sugar content of 272g/l, with an acquired alcohol level of or above 9% by vol. and a total alcohol level of or above 16% by vol.

#### GROUPS:

-A: Raisined wines.

-B: Wines from raisined and frozen grapes.

### **CATEGORIA IX: VERMÚTS / VERMOUTHS.**



Those aromatized wines that follow the standards included in Regulation CE 251 / 2014.

GROUPS:

- A: White Vermouths Blancos
- B: Red Vermouths
- C: Reserva and Superiore Vermouths

SUBGROUPS:

- 1: Extradry: residual sugar content below 30 g/l
- 2: Dry: residual sugar content between 30 - 50 g/l
- 3: Semidry: residual sugar content between 50 - 90 g/l
- 4: Semisweet: residual sugar content between 90 - 130 g/l
- 5: Sweet: residual sugar content higher than 130 g/l