P I "NATIONAL OFFICE OF VINE AND WINE"

APPROVED:
By Order No. ___ of _____

Director of the PI ONVV,
Ștefan Iamandi _____

"___" _____ 2026

REGULATION

on the organisation and conduct of the

NATIONAL COMPETITION "WINE OF MOLDOVA"

CHAPTER I. GENERAL PROVISIONS

Article 1. Organisation of the Competition

(1) The "WINE OF MOLDOVA" National Competition (hereinafter the "Competition") is dedicated to wines and sparkling wines made from indigenous varieties, new Moldovan-bred varieties and European or international varieties, blended wines, special wines, and spirituous beverages of vitivinicultural origin.

(2) The Competition is organised by the Public Institution "National Office of Vine and Wine" (hereinafter the "Organiser" or "ONVV"), with the support of the Ministry of Agriculture and Food Industry, in cooperation with associations of producers of vitivinicultural products with a protected geographical indication and with other professional associations.

Article 2. Organisational framework

(1) The Competition is a national-level competition, organised in accordance with the principles and rules of the International Organisation of Vine and Wine (OIV) laid down in Resolution OIV-OENO 671A-2025 – OIV Guidelines for International Competitions of Wine, Spirituous Beverages of Vitivinicultural Origin and Mistelles (https://www.oiv.int/node/4087) (hereinafter the "OIV Guidelines"), to the extent that this Regulation does not lay down stricter rules.

(2) The organoleptic qualities shall be evaluated by a jury composed of international experts and experts from the Republic of Moldova, professionals experienced in wine competitions and in the professional tasting of vitivinicultural products, under the conditions of Chapter V.

Article 3. Purpose and objectives of the Competition

(1) The purpose of the Competition is:

a) to assess the quality level of wines, sparkling wines and spirituous beverages of vitivinicultural origin made from indigenous varieties, new Moldovan-bred varieties, and European and international varieties;

b) to promote and position wines and spirituous beverages of vitivinicultural origin on the local and international markets under the national brand "Wine of Moldova. Unexpectedly Great."

(2) The objectives of the Competition are: to recognise quality products; to encourage producers to raise their technical and quality standards; to promote indigenous varieties and geographical indications; and to inform consumers about the characteristic types of vitivinicultural products of the Republic of Moldova.

Article 4. Definitions

For the purposes of this Regulation, the terms below have the following meanings:

a) **Participant** – a winery from the Republic of Moldova that enters products in the Competition;
b) **Sample** – a single vitivinicultural product from a single batch, registered in the Competition and submitted in the number of bottles specified in Article 10;
c) **Registration Form** – the online form completed for each sample, under the conditions of Article 8;
d) **Jury –** a group of duly appointed experts who evaluate the samples submitted to the Competition in accordance with the established methodology.
e) **Tasting Panel** – the group of jurors appointed under Article 19(2), which evaluates a series of samples and is headed by a panel chair;
f) **Secretariat** – the duly appointed team of the Organiser responsible for receiving and registering samples, coding, collecting score sheets and calculating results;
g) **Registration code** and **serving code** – numbers assigned to the sample by the Organiser; the serving code, used in the tasting room, is always different from the registration code;
h) **Appeals Committee** – the body constituted under the conditions of Article 31.

CHAPTER II. PARTICIPATION AND ADMISSIBLE PRODUCTS

Article 5. Participants

(1) Wineries from the Republic of Moldova that are entered in the Vine and Wine Register and are contributors to the Vine and Wine Fund may take part in the Competition.

(2) Participation in the Competition is free of charge.

Article 6. Admissible products

(1) The following are admitted to the Competition:

a) *wines made from indigenous varieties, such as Fetească Albă, Fetească Regală, Rară Neagră and Fetească Neagră;*
b) wines made from new Moldovan-bred varieties, such as Viorica, Legenda, Alb de Oniţcani, Riton and others;
c) wines obtained by blending the varieties referred to in points (a) and (b) with wines made from European varieties;
d) white, red and rosé wines made from international varieties, single-varietal and blended;
e) sparkling wines, semi-sparkling wines and other special wines;
f) spirituous beverages of vitivinicultural origin.

Note: Only vitivinicultural products manufactured in the Republic of Moldova from raw materials originating in the Republic of Moldova, in accordance with the regulatory requirements applicable to the product category, are admitted to the Competition.

(2) Each product shall indicate the country of origin and the place where the grapes were harvested (for spirituous beverages – the place of production), shall be intended for sale and shall come from a homogeneous batch, under the conditions of Article 10.

(3) For products with a protected designation of origin (PDO) or protected geographical indication (PGI), the Organiser shall verify the correct use of the name. Samples that do not meet this requirement shall be rejected.

Article 7. Categories

(1) Products are grouped into five groups:

Group 1 – Effervescent wines (sparkling, semi-sparkling, pétillant, etc.), white, rosé and red, including wines from aromatic varieties.
Group 2 – Still white wines, including white wines from aromatic varieties and white wines obtained with maceration.
Group 3 – Still rosé and red wines.
Group 4 – Special wines (fortified, late-harvest, ice wines, aromatised, dealcoholised, wines produced under a veil of flor yeast, etc.).
Group 5 – Spirituous beverages of vitivinicultural origin.

(2) Within the groups, samples are divided into sub-categories according to the criteria in Annex 1 (colour, aromatic character of the variety, sugar content, method of production of sparkling wines, wood maturation).

(3) The Organiser shall classify the samples on the basis of the registration forms and the physico-chemical parameters. In the event of a discrepancy between the declared category and the analytical data, the Organiser may reclassify the sample and shall inform the participant.

CHAPTER III. REGISTRATION AND SUBMISSION OF SAMPLES

Article 8. Registration form

(1) Each sample shall be deemed registered in the Competition once the online registration form has been fully completed. The link to the form shall be sent to the participant by e-mail and published on the official website of the Competition.

(2) **The registration form shall be completed once only for each sample entered in the Competition.**

(3) The registration form shall contain:

a) *the name of the business entity, IDNO (state identification number), registered address, name of the administrator, and contact person (telephone, e-mail);*

b) the commercial name of the product and its exact designation, in accordance with the legislation of the Republic of Moldova;

c) the category under Annex 1 and the colour of the product;

d) indication of the geographical indication or designation of origin (PDO / PGI / no GI) and its name;

e) the vintage (where applicable);

f) the variety or varieties and their proportions (indicating the percentage in the product);

g) information on maturation and contact with wood (duration, type of vessel) and, for sparkling wines, the method of production;

h) the volume of the batch corresponding to the sample, in litres, and the number of bottles available for sale;

i) the physico-chemical parameters specified in Annex 2;

j) viticultural data (where applicable): grape yield (t/ha), planting density (vines/ha), and altitude and aspect of the vineyard;

k) the selling price, MDL per bottle;

l) the participant's declarations and the name of the authorised person.

(4) The data referred to in paragraph (3), points (j) and (k), shall not be passed on to the jurors. The Organiser may use them for statistical purposes, in aggregated form.

Article 9. Entry deadlines and limits

(1) The deadline for entering samples is indicated in the entry form. Entries received after the deadline shall not be accepted.

(2) The Organiser shall confirm the registration of each sample by e-mail and assign it the registration code.

Article 10. Requirements for samples

(1) Each sample shall consist of:

a) 3 bottles of 0.75 litres each (in certain cases, bottles of 0.5 litres or 1 litre are also accepted);

b) 2 bottles of 1.5 litres each, in the case of the magnum format;

c) 3 bottles of 0.5 litres each, for spirituous beverages of vitivinicultural origin.

(2) All samples shall be intended for sale and shall come from a homogeneous batch of at least 1,000 litres. In the case of small producers, where the production of a given product is extremely limited (wines from botrytised grapes, ice wines, wine collections, etc.), a reduced volume of not less than 100 litres may be admitted, with the reasons for the low production stated in the registration form.

(3) Each sample shall be submitted with its commercial label and presentation packaging, in accordance with the applicable regulatory framework.

(4) The bottles of the same sample shall come from the same batch and shall be sealed.

Article 11. Accompanying documents

Each sample shall be accompanied by:

A quality certificate or test report with the parameters specified in Annex 2, issued by an accredited or competent (certified) laboratory, in accordance with the legislation, or a declaration on own responsibility issued by the winery, as applicable, in compliance with points 189–192 of the Regulation on the Organisation of the Wine Market, approved by Government Decision No. 356/2015.

Article 12. Submission and receipt of samples

(1) Samples shall be delivered to the address indicated in the registration form, during the period indicated in the registration form, together with the documents referred to in Article 11. These documents shall also be sent in electronic format to the e-mail address indicated by the Organiser. Transport of samples shall be at the participant's expense.

(2) The Secretariat shall check that the sample corresponds to the registration form, the documents, the label, the integrity of the bottles and the correct use of PDO and PGI names. Non-conforming samples shall be rejected and the participant shall be informed. If the delivery deadline has not expired, the participant may remedy the non-conformity within 2 working days.

(3) Samples accepted in the Competition become the property of the Organiser and shall not be returned.

(4) The Organiser shall keep, for at least 1 year from the date of the Competition, the registration documents, the score sheets and one bottle of each sample that received an award.

Article 13. Storage of samples

The Organiser guarantees that samples will be stored in a secure place, under optimal temperature and humidity conditions that ensure their preservation.

CHAPTER IV. ORGANISATION OF THE TASTING

Article 14. Classification, order of presentation and anonymisation of samples

(1) The Organiser shall check, register and classify the samples on the basis of the registration forms and the physico-chemical parameters, in accordance with Annex 1.

(2) Within a category, samples shall be presented in descending order of vintage and in ascending order of sugar and alcohol content, taking into account, where applicable, wood maturation. The order of categories on the day of tasting is that in Annex 1: white sparkling wines, still white wines, white wines with maceration, rosé wines, red wines, special wines, and then spirituous beverages, which are not tasted in the same series as wines.

(3) The anonymity of samples shall be ensured as follows:

a) bottles shall be placed in opaque packaging that conceals the shape of the bottle and any identifying marks for the entire duration of the tasting; original stoppers shall be replaced with an anonymous closure system where necessary;

b) the serving number on the packaging shall be different from the registration code; the correspondence table shall be accessible only to the Secretariat and the President of the Competition Jury;

c) bottles shall be opened in a separate room, out of the jurors' sight and inaccessible to them;

d) glasses shall be filled in the tasting room, in front of each juror, after the serving number has been checked.

(4) If the first bottle shows a defect (closure defect, accidental oxidation, etc.), the second bottle of the sample shall be opened, in compliance with Article 23.

Article 15. Tasting conditions

(1) The tasting room shall be soundproofed, well lit, well ventilated and free of foreign odours, with the ambient temperature maintained, as far as possible, between 20 and 24 °C. Access by persons not directly involved in organising the tasting is prohibited.

(2) Smoking and vaping are prohibited in the room. The use of perfumes shall be avoided. Mobile phones shall be switched off or kept on silent mode if they are used with the Competition application.

(3) Each juror shall be given a permanent number and a table with a white surface bearing that number, and shall have at their disposal cold water, bread, paper napkins and a discard receptacle. Products shall be served in quality glasses complying with ISO 3591: 1977 and suited to the category.

(4) Efforts shall be made to ensure that products are tasted at the following temperatures: white and rosé wines – 10/12 °C; red wines – 15/18 °C; sparkling wines – 8/10 °C; naturally sweet wines, ice wines,

liqueur wines and mistelles – 10/14 °C; spirituous beverages – 12/16 °C. Products of the same type within the same session shall be tasted at the same temperature.

(5) Each product shall be tasted individually, not in comparison with another. Before the first session, a warm-up sample shall be presented to the jurors, and its scoring shall be discussed within the panel.

Article 16. Tasting sessions and limits

(1) A juror shall taste no more than 45 wine samples per day, in three sessions of approximately 15 samples each, preferably in the morning, not counting warm-up and calibration samples. Exceptionally, this limit may be exceeded, up to a maximum of 50 samples per day, with prior notice to participants. For non-fortified naturally sweet wines, mistelles, liqueur wines and wines under a veil of flor yeast, the distribution of samples across sessions shall follow the OIV Guidelines.

(2) A juror shall taste no more than 30 samples of spirituous beverages per day, in five sessions of approximately 6 samples each. Exceptionally, the limit may be raised to 35 samples, with prior notice to participants.

(3) A break of at least 15 minutes shall be provided between sessions, in a separate room, with beverages and food that do not influence the evaluation. Before re-entering the tasting room, jurors shall wash their hands.

Article 17. Electronic score sheets

(1) The tasting shall be conducted using the Automated Data Information System (tasting software). Each juror shall enter the evaluation results electronically, which ensures accuracy and makes the results available immediately after the tasting is completed. Paper score sheets shall be used only in the event of equipment failure.

(2) Each juror shall check and, where necessary, complete the information on the sample sheet, evaluate the sample and confirm the evaluation in the application. Until confirmation, jurors shall not exchange opinions; after confirmation, jurors may discuss.

(3) The panel chair shall check that data have been entered correctly and shall sign daily the summary sheet showing the average scores. Jurors shall not be left with copies of the score sheets.

(4) At the end of each tasting day, the Organiser shall provide the jurors with a list of the geographical origin and, where possible, the varieties of the samples tasted.

CHAPTER V. THE COMPETITION JURY

Article 18. Composition of the Competition Jury

(1) The Competition Jury is composed of international experts and experts from the Republic of Moldova with competence in tasting vitivinicultural products. Jurors are invited by the Organiser on the basis of their competence, not on the basis of the number of samples entered by the entity they represent.

(2) The Jury shall be organised into tasting panels of 5 or 7 members. The number of panels shall be determined by the Organiser according to the number and nature of the samples entered.

(3) Each tasting panel shall meet the following conditions:
a) it has at least 5 members (7 recommended);
b) experts from the Republic of Moldova do not exceed half of the members;
c) an absolute majority of the members do not come from the same country;
d) it includes at least one oenologist;
e) for spirituous beverages – it includes at least one person with knowledge and experience in the production or tasting of such beverages (for example, a distiller);
f) it is recommended that the majority of members be oenologists or persons with equivalent training in the field of wine or spirituous beverages.

(4) The Organiser shall keep information proving the qualifications of each juror.

Article 19. Appointment of jurors, chairs and tasting panels

(1) The jurors, the President of the "Wine of Moldova" Competition Jury and its secretary are appointed *intuitu personae (in consideration of the person)* by order of ONVV and may be replaced or dismissed only in compliance with the same procedure. It is recommended that the President of the Jury be an oenologist or a person with equivalent training.

(2) Each tasting panel and its chair are appointed by the President of the Jury and the secretary. The panel chair shall ensure, in cooperation with the Organiser, the proper functioning of the panel.

Article 20. Jury discipline and juror training

(1) Jury members shall work in silence and shall not make gestures or facial expressions that express personal impressions during the tasting. The anonymity of samples and the confidentiality of results shall be ensured throughout the Competition.

(2) Tasting comments may be made public or mentioned only if they result from the tasting carried out within the Competition.

(3) Before the first tasting, the Organiser shall hold a training session for all jurors on the use of the tasting application, the score sheet and the descriptors, illustrated by one or two practical examples, followed by a joint tasting of one or two samples and a comparison of the results.

CHAPTER VI. SCORING AND RESULTS

Article 21. Scoring scale

(1) The evaluation shall be made on a 100-point scale, using the score sheets in Annex 3 (still wines, sparkling and semi-sparkling wines, spirituous beverages of vitivinicultural origin). The juror shall assign a value for each descriptor and may make comments on each organoleptic characteristic.

(2) The sheet shall indicate the panel number and the juror number. Definitions of the descriptors shall be made available to jurors in the languages they understand.

Article 22. Calculation of results

(1) The Secretariat shall check that the sheets have been fully completed and the total score given by each juror.

(2) The score of a sample is the average of the scores given by the jurors of the panel, calculated to two decimal places. Scores that deviate by more than 7 points from the panel average shall be excluded from the calculation. The calculation method shall be communicated to the jurors during the training session.

(3) A sample marked "eliminated" for a major defect by at least two jurors may not receive any award.

Article 23. Conditions for opening the second bottle of a sample

(1) Where the first bottle of a sample shows a defect that may affect the evaluation of the wine, including a closure defect, accidental oxidation or other similar defects, the panel chair may request that the second bottle of the sample be opened.

(2) The request to open the second bottle shall be made by the panel chair, with the support of a simple majority of the panel members (50% + 1).

(3) The decision on opening the second bottle rests with the President of the Competition Jury.

CHAPTER VII. AWARDS

Article 24. Awards

(1) Samples shall be awarded as follows:

Award	Score
GRAND GOLD MEDAL	Minimum 93.0 points
GOLD MEDAL	89.0 – 92.99 points
SILVER MEDAL	85.0 – 88.99 points

(2) The total number of medals shall not exceed 30% of the number of samples submitted to the jury (admitted to the Competition). If this percentage is exceeded, the samples with the lowest scores shall be removed from the ranking of awards.

The 30% cap applies at the level of each group of categories; the option chosen shall be communicated to participants before registration opens.

(3) Samples that have not received an award shall not receive diplomas or certificates of participation.

Article 25. Diplomas, medals and stickers

(1) Awards shall be attested by a diploma indicating the exact name of the awarded sample and the identification of the producer. Awards in the form of medals shall indicate the year of the Competition.

(2) At the participant's request, the Organiser shall provide, free of charge, stickers showing the medal won, to be placed on the bottle, on the basis of the certificate of conformity for the volume declared in the registration form. The number of stickers is strictly limited to the quantity declared at registration.

(3) The award relates exclusively to the batch entered in the Competition. The participant may not use it for another batch or another product.

(4) The Organiser shall withdraw the award if it is shown that the label does not comply with the legislation of the country of origin, that the award is being used improperly, or that the data in the registration form are false.

CHAPTER VIII. ANNOUNCEMENT OF RESULTS AND DATA PROTECTION

Article 26. Confidentiality and announcement of results

(1) The results of the Competition shall be confidential until its conclusion.

(2) The date of announcement of the results and presentation of the diplomas shall be set by the Organiser. The official list of results shall be published on the official website of the Competition.

(3) The Organiser reserves the right to mention in the print media, on radio, TV, the internet, in presentation catalogues and on the website of the "Wine of Moldova" Competition the results of the Competition, the name of the product, the name of the producer and the award obtained, for the awarded products.

Article 27. Protection of personal data

(1) The personal data of contact persons, authorised persons and jurors shall be processed by the Organiser exclusively for the purpose of organising and conducting the Competition, in accordance with national personal data protection legislation and the principles of Regulation (EU) 2016/679 (GDPR), to which the OIV Guidelines refer.

(2) At registration, the participant gives consent to the processing of data and the publication of results under the conditions of Article 26(3) of the Regulation. Data subjects may exercise their rights by written request to the Organiser: office@wineofmoldova.com; 59 Sfatul Țării Street, Chișinău.

CHAPTER IX. OBLIGATIONS AND LIABILITY

Article 28. Obligations of the Organiser

The Organiser’s designated representatives are responsible for the conduct of the Competition and shall:

a) ensure the anonymity of samples and the confidentiality of results until the conclusion of the Competition;
b) verify the order of presentation of samples;
c) control the opening of bottles, the temperature, and the identity and anonymity of samples;
d) test, before the panels are constituted, the organisation of the tasting, the electronic scoring system and the functioning of the Secretariat;
e) supervise the Secretariat responsible for the score sheets and calculations;
f) organise the training session for all jurors, under the conditions of Article 20(3);
g) allow a second tasting where necessary, under the conditions of Article 14(4) and Article 23;
h) keep the documents and samples under the conditions of Article 12(4) and Article 13.

Article 29. Obligations of the participant

(1) The participant shall be liable for all information and data in the registration form and in the accompanying documents.

(2) The participant shall ensure that the samples conform to the declared data, the commercial label and the legislation, comply with the deadlines and conditions for delivery, and use the awards under the conditions of Article 25.

Article 30. Verification of information

The Organiser may verify the validity of the information in the registration form, in particular the conformity of the product information with the control sample retained by the Organiser, including by laboratory analysis. False data or established non-conformity shall result in disqualification of the sample or withdrawal of the award, under the conditions of Article 25(4).

CHAPTER X. APPEALS AND DISPUTES

Article 31. Appeals and dispute resolution

(1) Complaints and claims concerning the organisation, conduct, implementation and awarding shall be addressed in writing to the Organiser within 10 calendar days of the announcement of the results.

(2) Appeals shall be examined by the Appeals Committee, constituted by order of the Director of ONVV and composed of 5 members, none of whom may be a member of the tasting panel concerned. The reply shall be communicated within 15 calendar days.

(3) The organoleptic assessment of the jury may not be contested on the merits; procedural violations and material calculation errors may be contested.

(4) Disputes shall be settled amicably. If this is not possible, they shall be resolved by the competent courts.

CHAPTER XI. FINAL PROVISIONS

Article 32. Special cases

(1) The Organiser may postpone or cancel the Competition in the event of force majeure or if the number of samples entered is insufficient, informing participants by e-mail and on the official website of the Competition.

(2) If fewer than 10 samples are entered in a category, the category shall be merged with a similar one, under the conditions of Article 7(2).

Article 33. Entry into force

This Regulation enters into force on the date of its approval by order of the Director of ONVV. Annexes 1–3 form an integral part of the Regulation.

ANNEX 1. CATEGORIES AND SUB-CATEGORIES OF PRODUCTS

The codes are those given in Annex I to the OIV Guidelines.
The order of the groups corresponds to the tasting order (Article 14(2)).
Sub-categories may be divided or merged under the conditions of Article 7(2).

Group	Sub-categories and codes	Sub-division criteria
Group 3 – Effervescent wines	Semi-sparkling wines (0.5–2.5 bar; origin: exclusively fermentation), e.g. frizzante, pétillant white and blanc de noirs sSW, rosé sSRo, red sSR, Sparkling wines (above 2.5 bar), exclusively from fermentation: white and blanc de noirs (SW), rosé (SRo), red (SR) method: traditional method (tr) or tank (Charmat) method (ta) SW-1tr traditional method SW-1ta tank (Charmat) method Semi-sparkling wines (0.5–2.5 bar; origin: partially or wholly exogenous CO_2) White, blanc de noirs PW, Rosé – PRo, Red – PR	Semi-sparkling (0.5–2.5 bar): sSW-1 / sSRo-1 / sSR-1 – up to 4 g/L; sSW-2 / sSRo-2 / sSR-2 – above 4 g/L; Sparkling (above 2.5 bar): SW-1 / SRo-1 / SR-1 – up to 12 g/L (tolerance +3); SW-2 / SRo-2 / SR-2 – 12.1–32 (tolerance +3); SW-3 / SRo-3 / SR-3 – 32.1–50; SW-4 / SRo-4 / SR-4 – above 50 g/L; Semi-sparkling (0.5–2.5 bar): exogenous CO_2 PW-1 / PRo-1 / PR-1 – up to 4 g/L; PW-2 / PRo-2 / PR-2 – above 4 g/L;
Group 1 – Still white wines	White wines from non-aromatic varieties (W) White wines from aromatic varieties (WAr) White wines with maceration, orange (O)	W-1 / WAr-1 / O-1 dry, up to 4 g/L sugar; W-2 / WAr-2 / O-2 medium-dry, 4.1–12; W-3 / WAr-3 / O-3 semi-sweet, 12.1–45; W-4 / WAr-4 / O-4 sweet, above 45 g/L Wood maturation is taken into account (threshold to be applied at sub-category level)
Group 2 – Still rosé and red wines	Rosé (Ro) Red (R)	Ro-1 / R-1 – dry, up to 4 g/L sugar; Ro-2 / R-2 – medium-dry, 4.1–12; Ro-3 / R-3 – semi-sweet, 12.1–45; Ro-4 / R-4 – sweet, above 45 g/L Wood maturation is taken into account

Group	Sub-categories and codes	Sub-division criteria
Group 4 – Special wines	Non-fortified naturally sweet wines – *ice wine, botrytised wine, straw (passerillé) wine* (NS) Mistelles (Mi) Liqueur wines: LL: 15–18% vol; LH: 18–22% vol Wines under a veil of flor yeast: alcohol content up to 15% vol – YL, alcohol content above 15% vol – YH Dealcoholised wines: reduced alcohol content achieved by dealcoholisation – D, Beverages with reduced alcohol content, modified by dealcoholisation – BEV1, BEV2 – beverage obtained by dealcoholisation of wine Aromatised wines [national category, with no equivalent in OIV Annex I]	NS-1 – non-aromatic varieties; NS-2 – aromatic varieties LL-1 / LH-1 – up to 6 g/L; LL-2 / LH-2 – 6.1–40; LL-3 / LH-3 – 40.1–80; LL-4 / LH-4 – above 80 g/L YL-1 / YH-1 – up to 4 g/L; YL-2 / YH-2 – 4.1–20; YL-3 / YH-3 – above 20 g/L D-1 – at least 8.5% alc. BEV1-8.5 – alc. below 8.5% BEV1-4.0 – alc. below 4.0% BEV2 – alcohol < 0.5% vol.
Group 5 – Spirituous beverages of vitivinicultural origin	Wine spirits (SB-1), including divin Brandy / Weinbrand (SB-2) Grape spirits (SB-3) Raisin spirits (SB-4) Grape marc spirits (SB-5) Wine lees spirits (SB-6) Other spirituous beverages based on wine or wine spirit – vodka, balsam, liqueur [national category, outside OIV Annex I]	By type of beverage and, where applicable, by age and wood maturation

ANNEX 2. PHYSICO-CHEMICAL PARAMETERS AND ANALYSIS CERTIFICATE

The sample shall be accompanied by a quality certificate or test report with the parameters specified in Annex 2, issued by an accredited or competent (certified) laboratory in accordance with the legislation, or by a declaration on own responsibility issued by the winery, as applicable, in compliance with points 189–192 of the Regulation on the Organisation of the Wine Market, approved by Government Decision No. 356/2015, which includes at least:

Product	Mandatory parameters
Wines	actual alcoholic strength by volume, % vol at 20 °C; sugars (glucose + fructose), g/L; total acidity, g/L; volatile acidity, g/L; total sulphur dioxide, mg/L; free sulphur dioxide, mg/L.
Sparkling and semi-sparkling wines	in addition: pressure in the bottle, bar at 20 °C (above 2.5 bar for sparkling wines; 0.5–2.5 bar for semi-sparkling wines; 3 bar for bottles under 0.25 L).
Spirituous beverages of vitivinicultural origin	alcoholic strength, % vol at 20 °C; sugars, g/L; volatile substances, g/hL of 100% vol alcohol; methanol, g/hL of 100% vol alcohol.

The methods of analysis are those set out in the OIV Compendium of International Methods of Wine and Must Analysis and, for spirituous beverages, in the OIV Compendium of Methods of Analysis of Spirituous Beverages of Vitivinicultural Origin.

ANNEX 3. SCORE SHEET – MAXIMUM SCORE PER DESCRIPTOR

The score sheets correspond to the OIV-UIOE model in the OIV Guidelines (Annexes 3.1–3.3). Definitions of the descriptors are made available to the jurors in accordance with Article 21(2).

Aspect / descriptor	Still wines	Sparkling and semi-sparkling wines	Spirituous beverages
VISUAL ASPECT			
Limpidity	5	5	5
Colour & nuances (spirituous beverages: colour & viscosity)	5	5	5
Effervescence (visual)	–	5	–
SMELL			
Purity	10	10	10
Olfactory intensity	10	10	10
Olfactory complexity	10	10	10
TASTE			
Effervescence (in the mouth)	–	5	–
Purity	10	10	10
Intensity of flavours	10	10	10
Structure & complexity	10	–	10
Complexity & persistence (sparkling wines)	–	10	–
Persistence	10	–	10
OVERALL IMPRESSION			
Balance & harmony	10	10	10
General appreciation	10	10	10
TOTAL	**100**	**100**	**100**

Permitted values: limpidity – 5, 3 or 1;
colour and effervescence – from 5 to 1;
10-point descriptors – from 10 to 6.
The sheet includes a “defect” field, the juror’s signature or electronic confirmation, and the signature of the panel chair.