



## Georgian Wine Association

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### **The First International Qvevri Wine Competition**

The Georgian Wine Association, supported by the National Wine Agency of Georgia, is conducting the first « International Qvevri Wine Competition” in Georgia, in September 2017.

### **Aims of the Competition**

- To introduce the best Qvevri Wine to the world (both from Georgia & other countries);
- To encourage the production and consumption of Qvevri Wine;
- To increase awareness and different characteristics of Qvevri wines produced in different countries

### **Terms and Conditions for Participation**

The competition is open exclusively to qvevri wine producers\* from all countries and wine regions in the world. Wineries, winegrowers, individual winemakers, cooperative groups or unions are eligible to enter the competition.

Conditions for entering the Qvevri Wine competition are as follow:

- Wines entered must be bottled;
- The competing wines must come from a consistent batch of at least 500 bottles and be stored with the intention of being sold;
- Bottle labels must include following information:
  - Name of the producing company, individual or cooperative
  - Brand name
  - Vintage
  - Grape variety
  - Country/ region
  - Volume

### **General conditions for sample shipping:**

To compete, the wines must come from a consistent batch. Each sample entered must meet the following conditions:

- 3 bottles per entry (75 cl bottles)
- Bottles must display their commercial label

To enter the competition participants must send a completed form by email to [info@gwa.ge](mailto:info@gwa.ge) before August 25<sup>th</sup>, 2017.

Samples must be delivered to **Georgian Wine Association, 12. Mtatsminda str. 0108 Tbilisi, Georgia before August 25<sup>th</sup>, 2017**

Delivery times are Monday to Friday from 10am to 18pm. Transport costs are at the expense of the participant and at his/her own risk (shipping, customs and taxes to be paid by the sender). Samples can be sent via the carrier of your choice. Any samples sent freight collect will be rejected.

Samples that do not comply with competition rules will not be returned and will remain the property of the GWA.

### **Entry fees and methods of payment**

Complimentary, due to the shipment costs.

### **Sample checks and storage**

The GWA will check all samples received and their accompanying documentation. Samples which do not comply with all clauses of the rules will be rejected. The competition's organiser will store all samples in a secure location where temperature and general conditions ensure the wines enjoy optimal storage conditions.

### **Judges**

Samples will be assessed by national and international judges, whose number will depend on the amount of wines entered in the competition.

Anonymity of the wines is a fundamental principle of the competition.

### **Awards**

A diploma certifying the reward, will be handed or addressed to the owner of the wine declared on the registration sheet.

Awarded wines ( best in the national and international category) will be presented by Master of Wine – Lisa Granik in the Cite du Vin, Bordeaux, during the Qvevri Wine Master class on September 17<sup>th</sup> at 15:00.

*\* **Definition Qvevri and Qvevri Wine:** The Qvevri is an egg-shaped earthenware vessel used for making, ageing and storing the wine. The wine-making process involves pressing the grapes and then pouring the juice, grape skins, stalks and pips into the Qvevri, which is sealed and buried in the ground so that the wine can ferment for one to six months (white and red wine fermentation process differs). Ancient Georgian traditional Qvevri wine-making method was inscribed on the representative list of UNESCO intangible heritage in 2013.*