

**RULES FOR THE INTERNATIONAL CONTEST «ZARCILLO AWARDS»  
OF CASTILLA Y LEÓN 2023  
(XIX INTERNATIONAL EDITION AND XI NATIONAL EDITION)**

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**ARTICLE I – ORGANIZATION.**

The contest will be organized by the INSTITUTO TECNOLÓGICO AGRARIO de CASTILLA Y LEÓN (ITACYL) (Agriculture Technology Institute of Castilla y León), an entity belonging to the Regional Government of Castilla y León.

Tasting sessions will take place in **Valladolid on 23<sup>th</sup>, 24<sup>th</sup>, 25<sup>th</sup> and 26<sup>th</sup> March 2023.**

The contest is open to all and every wine produced, all over the world, in wine growing countries. The wine concept will be ruled under the definition adopted by the International Organisation of Vine and Wine (O.I.V.).

**ARTICLE II- ENTRY AND SUBMISSION OF SAMPLES.**

Every participant shall fill in the corresponding *Registration Form* including, at least, the following information:

- Participant identification.
- Product country of origin and country where the vinification and the winemaking process have taken place.
- The product category according to the classification in Annex A (O.I.V.'s International Contests regulations).
- A brief physical-chemical description indicating the sugar content g/l and actual alcoholic strength %volume.
- Grape varieties and their percentage.
- Year of harvest (at least 85% of it shall come from the mentioned harvest). If the wine comes from a blend of different harvests, this circumstance should be stated.
- Quantity of wine in stock corresponding to the registered sample.

For each registered wine, at least *4 bottles of 0.75 liters or 3 magnum bottles of 1,5 liters* must be sent. The bottles shall be sent fully labelled, in duly sealed packaging and they must reach destination with intact seals.

The envelope containing the sample documentation must be included in the bottles crate.

The admission of samples for the contest closes five days before the starting date of the contest at 14:00.

All the samples received after this date shall lose the right to participate in the Contest but they may be returned, at the participant's expense, to the origin point within 30 days after the Contest celebration.

### ARTICLE III - APPOINTMENT OF THE CONTEST CHAIRMAN AND TECHNICAL DIRECTION.

This organization appoints:

- As President of the Contest, Mr. Gerardo Dueñas Merino, President of the Agriculture Technological Institute and Regional Minister of Agriculture, Livestock and Rural Development.
- As Chairman of the Contest, Mr. Pedro Ballesteros Torres, Master of Wine.
- The Technical Direction of the Contest will be performed by Ms. Inmaculada Sáez González and Mr. Martín Baz.

Both the O.I.V and the World Federation of Major International Wine and Spirits Competitions (VINO FED) will appoint, each of them, an expert as a delegate in charge of the Contest supervision.

The Technical Direction task is to guarantee the fulfillment of these Rules and to ensure the right development of the samples' organoleptic examination and preparation as well as the sharing of final results. To meet these objectives, the Technical Direction shall be supported, upon its demand, by the technical team of the Oenological Station of Castilla y León.

### ARTICLE IV- CONTROL OF SAMPLES RECEIVED.

The Technical Direction shall implement the sample control system deemed appropriate for the right development of the Contest and, particularly, it shall verify:

- 1.- The reception of the samples and the accompanying documents. Where appropriate, samples that do not meet the Rules may be rejected.
- 2.- The registration of all the received samples either admitted or not. Each sample shall be assigned an entry number. An acknowledgement of receipt stating the number and

reception date shall be issued.

- 3.- The right use of PDO / GPI and other geographical indications, according to the principles of the O.I.V. The Technical Direction shall be entitled to eliminate those samples whose labelling does not comply with these principles. In any case, the winemaker or bottler are responsible for the labelling irregularities according to the law of the country of origin.
- 4.- The arrangement of the wine samples according to the categories in Annex A, under the O.I.V.'s guidelines on International Wine Contest. It shall be done according to the declared characteristics or, if necessary, based on the proved characteristics. This initial classification may be reviewed and modified by the Technical Direction's Contest.
- 5.- The samples' preservation under the suitable ambient conditions in order to keep them in perfect conditions during the tasting sessions.

#### ARTICLE V- DESIGNATION OF JURIES.

- 1.- The Technical Direction of the Contest decides the number of juries, appoints the members of each of them and their respective president of jury. For that purpose, he shall request the O.I.V. and the World Federation of Major International Wine and Spirits Competitions, the experts' listings of the different countries. The number of juries shall be determined according to the registered samples and the wine categories.
- 2.- There shall be five members in each jury, experts in sensory analysis. Among them there shall be three wine-tasters from countries other than the organizing one and other that shall be preferably selected from a consumer country. The number of members may be increased up to seven, if the Organization entity considers it appropriate.
- 3.- Jury members are appointed in their personal capacity. Therefore, only the Technical Direction of the Contest is entitled to replace any of them.

#### ARTICLE VI - SPECIFIC FUNCTIONS OF THE JURY PRESIDENTS.

- 1.- Regarding each jury's roles, its president shall assure the observance of these Rules according to the Contest's general guidelines.

If the Technical Direction expressly determines it, a president may control other jury's activity and if necessary the own Technical Direction may act as the president of one or

more juries.

2.-The president of each jury shall ensure:

- The right development of samples preparation.
- The completely anonymous nature of the samples. For that purpose, the bottles shall be exhibited in a packaging that hides its shape in order to avoid the identification of any information related to the labelling. The primary corks shall not be exhibited to the jury to avoid the possibility of the samples identification.
- The proper service and the wine temperature. Wine shall be served in standard glasses and in the presence of the jury.
- The proper presentation of the samples, correcting any errors in the prior grouping, if necessary, or suggesting the Technical Direction the exclusion of samples that, in the jury's opinion, do not meet the requirements of the Rules.
- The silence while the tasting, without any comments or statements among the jury's wine tasters.
- The correct completion of the tasting cards for each sample.

3.-The president of the jury may reject the defective bottles upon request of two or more members of the jury, or based on his own decision, demanding a new bottle for examination if the defect is related to the cork or to other specific circumstances of the packaging.

4.-The president of the jury may order the repetition of a sample's examination, whether in the same tasting session or in a different one, if it was requested by at least two members of its jury or if there is a great disagreement regarding the points awarded by the members of the jury. Also, the president may suggest the Technical Direction the repetition of the tasting of a sample by another jury or juries to achieve concordant results.

## **ARTICLE VII - OTHER FUNCTIONS OF THE TECHNICAL DIRECTION.**

1.- Before the constitution of the juries, the Technical Direction shall control the organization of the tasting sessions, verifying the order of the wine presentation and the number of samples subject to be analyzed by each jury.

- 2.- It shall implement the necessary control means to comply with the requirements in article VI, section 2 of these Rules. Particularly, he shall control the proper ambient conditions of the tasting room and that the bottle uncorking is carried out in an adjacent room. The tasting room or rooms -entrusted for this matter- can only be accessed by those people directly linked to the Contest.
- 3.- It shall control the proper functioning of the Secretariat and particularly, the samples treatment in order to avoid any possibility of mistake, thus guaranteeing the secret of the results until the moment of their dissemination as well as the participants' anonymity.

#### **ARTICLE VIII – ORDER OF PRESENTATION OF THE SAMPLES IN THE TASTING SESSIONS.**

If different types of wine are presented to the jury during the same tasting session, the tasting shall be done according to the following order: sparkling wines, semi-sparkling wines, white wines, rosé wines, red wines, Crianza wines under veil and liqueur wines.

In each of these groups the dried wines shall be tasted before the semi-dried ones and the sweet ones, the young wines before the ageing ones.

The tasting among the wines with the vintage year shall follow a decreasing order in relation to the harvest year. Wines from the same harvest shall follow an increasing order regarding to the ageing time in wooden barrel or taking into account the lingering finish of each wine in mouth.

#### **ARTICLE IX - RULES GOVERNING THE JURY.**

- 1.- The Technical Direction of the Contest may bring the juries together for one or more information and tasting sessions, commenting on or comparing opinions.
- 2.- The juries shall fully comply with the Rules whose text shall be available during the Contest.
- 3.- Each member of the jury, as a basic principle of the Contest, must respect the complete anonymous nature of the samples.
- 4.- Each wine shall be presented separately according to the order under article VIII of these Rules. The president must confirm that all wines have been properly assessed.

- 5.- Every day, there shall be three or four tasting sessions for each jury with a maximum of 15 wines per session and shall take place, preferably, from 9:00 h to 14:00 h. The number of samples submitted to a jury cannot exceed 45. The Technical Direction of the Contest shall establish the necessary breaks between sessions in order to offer the judges the adequate recess.
- 6.- The wines that will obtain a score equal to or greater than 93 points will be submitted to a second special tasting session, called **Final Tasting**, carried out by a jury made up of members of the different juries that participated in the tasting sessions, the initial sessions. The final score for these wines being the one obtained in this Final Tasting. ARTICLE X - TASTING CARD.

To evaluate the wines exhibited in the Contest, the O.I.V.-U.I.O.E. card will be used together with its application rules.

#### ARTICLE XI - SERVING TEMPERATURE.

As a rule, the wines shall be tasted at the following temperatures approximately:

- |                                      |          |
|--------------------------------------|----------|
| ➤ White and Rosé Wines               | 10-12 °C |
| ➤ Red and Sweet Wines                | 15-18 °C |
| ➤ Sparkling and Semi-Sparkling Wines | 8-10 °C  |
| ➤ Dried Liqueur Wines                | 8-10 °C  |
| ➤ Crianza under veil Wines           | 10-14 °C |
| ➤ Semi-sweet and sweet Liqueur Wines | 12-14 °C |

#### ARTICLE XII - TRANSCRIPTION AND CALCULATION OF RESULTS.

The awards given by Castilla y León Regional Government are the following:

- > Grand Gold Zarcillo.
- > Gold Zarcillo.
- > Silver Zarcillo.

They shall be awarded according to the following marks:



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<b>DISTINTIONS</b>	<b>MAXIMUM PERCENTAGE OF PRIZES</b>	<b>SCORING LIMIT</b>
GRAND GOLD ZARCILLO	5%	100 - 93
GOLD ZARCILLO	12%	92 - 89
SILVER ZARCILLO	13%	88 - 85

If the number of awards of one category does not reach the maximum percentage, the remaining percentage shall be added up to the next category. The number of awards cannot exceed 30% of total the total registered samples for the Contest. For this purpose, a computer program shall execute the right calculation. Each award shall be accompanied by the diploma issued by the Castilla y León Regional Government as a supporting document where the identification of the wine samples and its winemaker shall be recorded.

The withdrawal of the distinction of a wine shall take place if its labelling does not comply with the statutory provisions of the origin country legislation, or if there has been an illegal use of the PDO / GPI and other geographical indications, at the documented proposal of the Technical Direction of the Contest.

The VINO FED Award will be awarded to the wine that has obtained the highest score of all the valued wines.

The Castilla y León Special Mention Zarcillo Prize will be awarded to the wine made in Castilla y León that obtains the highest score.



## ANNEX A.

### GROUPING OF WINES BY CATEGORIES

Among *stricto sensu* wines, the whites, the rosés and the reds that do not come from aromatic varieties represent different categories. The semi-sparkling wines, the sparkling wines and the liqueur wines are also distinguished in different categories. Also, wines of aromatic varieties are considered an independent category no matter if they are white, rosé, red or sparkling.

Each one of these categories are subdivided in groups and subgroups depending on different facts: wines protected by geographical indications, including the protected designations of origin (P.D.O.) and geographical indications (P.G.I.), or equivalent, in accordance with the principles of O.I.V., as well as by the harvest age, the wine ageing in wooden barrels, vinification method or other specific features.

Regarding sparkling wines, semi-sparkling wines and liqueur wines, the European Union Regulator's descriptions are adopted; these are included when it is relevant, at the end of each category.

The established categories, groups and subgroups are as follows:

#### CATEGORY I: WHITE WINES.

1.1.- Wines with geographical indications (P.D.O. and P.G.I., or equivalent).

- 1.1.1. White wines from the 2022 – 2021 vintages.
- 1.1.2. Previous vintage white wines or a blending of different vintage.
- 1.1.3. Wines fermented or aged in wooden barrels.
- 1.1.4. White wines with maceration (Orange Wine).

1.2.- Other wines.

These include analogous subgroups numbered from 1.2.1 to 1.2.3. A division is considered in each subcategory:

- A) For dried wines rich in reducing sugars equal or less than 4 g/l.
- B) With higher sugar content.

## **CATEGORY II: ROSÉ WINES.**

2.1.- Wines with geographical indications (P.D.O. and P.G.I., or equivalent).

- 2.1.1. Rosés from the 2022 – 2021.
- 2.1.2. Previous vintages or a blending of different vintages.
- 2.1.3. Rosés fermented and aged in wooden barrel.

2.2.- Other wines.

These include analogous subgroups numbered from 2.2.1 to 2.2.3. A division is considered in each subcategory:

- A) For dried wines rich in reducing sugars equal or less than 4 g/l
- B) With higher sugar content.

## **CATEGORY III: RED WINES.**

3.1.- Wines with geographical indications (P.D.O. and P.G.I., or equivalent).

- 3.1.1. Red wines from the 2020 – 2021 - 2020 vintages.
- 3.1.2. Red wines from the 2019 -2018 – 2017 vintages.
- 3.1.3. Red wines from the previous vintages.
- 3.1.4. Red wines blending from different vintages.

3.2.- Other wines.

These include analogous subgroups numbered from 3.2.1 to 3.2.3. A division is considered in each subcategory:

- A) For dried wines rich in reducing sugars equal or less than 4 g/l
- B) With higher sugar content.

## **CATEGORY IV: SEMI-SPARKLING WINES.**

4.1.- Wines with geographical indications (P.D.O. and P.G.I., or equivalent).

- 4.1.1. White wines.
- 4.1.2. Rosé wines.

#### 4.1.3. Red wines.

#### 4.2.- Other wines:

These include analogous subgroups numbered from 4.2.1 to 4.2.3. A division is considered in each subcategory:

A) For dried wines rich in reducing sugars equal or less than 4 g/l

B) With higher sugar content.

The sparkling wines have carbonic dioxide gas from endogenous origin exclusively, an excess pressure ranging from 1 and 2.5 bar, with total alcohol content not less than 9% vol.

### **CATEGORY V: SPARKLING WINES, CAVA, CHAMPAGNE.**

#### 5.1.- Traditional method (champenoise and similar):

5.1.1. Brut Nature (sugar content less than 3 g/l)

5.1.1.1. With geographical indications (P.D.O. and P.G.I., or equivalent).

5.1.1.2. Others.

5.1.2. Brut (sugar content less than 15 g/l)

5.1.2.1. With geographical indications (P.D.O. and P.G.I., or equivalent).

5.1.2.2. Others.

5.1.3. Dried Wines (sugar content less than 35 g/l)

5.1.3.1. With geographical indications (P.D.O. and P.G.I., or equivalent).

5.1.3.2. Others.

5.1.4. Others (sugar content superior to 35 g/l)

5.1.4.1. With geographical indications (P.D.O. and P.G.I., or equivalent).

5.1.4.2. Others.

#### 5.2.- Granvas or Cuve Close methods.

The same subgroups of the traditional method have been included here following the same criterion of numbering.

#### 5.3. - Other methods.

The same subgroups of previous cases have been included here following the same criterion of numbering.

#### CATEGORY VI: LIQUEUR WINES.

6.1.- With biological ageing.

6.1.1. Vino generoso seco.

6.1.2. Vino generoso de licor

6.1.3. With biological ageing but without Designation of Origin.

6.2.- Natural sweet wines

6.2.1. Natural sweet wines

6.2.2. Vins doux naturels.

6.3.- Vinho generoso.

6.4.- Other liqueur wines.

6.4.1. Liqueur wines with Geographical Indication (P.D.O. and P.G.I., or equivalent) obtained from must without fermentation.

6.4.2 Other liqueur wines with Designation of Origin.

6.4.3. Other liqueur wines.

The liqueur wines are produced by adding fortifying spirits or alcohol in wine to a cuvee, to a must being fermented or to the blend of both. But in some of the P.D.O. and P.G.I., this is done by adding it to a must or to a combination of must and wine. Also, in specific circumstances this operation occurs by adding some sweetener agent originated in the grape (concentrated must, etc.).

The actual alcohol level will range from 15% vol. minimum and 22% vol. maximum. The total alcohol content, that is, the actual plus the potential alcohol content should not be less than 17.5% except for the dried liqueur wines in which the limited alcohol content is 15% vol.

The designation *vino generoso* and *vino generoso de licor* comes exclusively from Spanish P.D.O., as provided for in the EU Regulations. Specifically, *generoso* is reserved for organically aged wines.

The designation *vinho generoso* comes exclusively from the following portuguese wines

P.D.O.: Porto, Madeira, Muscatel from Setúbal and Carcavelos.

The designations *vino dulce natural*, *vinho doce natural*, *vino dolce natural* y *vin doux naturel* are traditional terms for certain P.D.O. of Spain, Portugal, Italy and France, respectively.

The winemaking and characteristics of wines using these terms must comply with the provisions of Commission Delegated Regulation (EU) 2019/934 of 12 March 2019 supplementing Regulation (EU) No. 1308/2013 of the European Parliament and of the Council as regards the wine-growing areas where the alcoholic strength may be increased, the authorized oenological practices and the restrictions applicable to the production and conservation of wine products. No. 1308/2013 of the European Parliament and of the Council as regards the wine-growing zones where the alcoholic strength may be increased, the authorized oenological practices and restrictions applicable to the production and conservation of wine products, the minimum percentage of alcohol for by-products and the disposal thereof, and the publication of the OIV files.

#### **CATEGORY VII: OTHER SWEET WINES.**

7.1.- Wines made from overripe grapes, with an actual alcoholic strength equal to or higher than 12% Vol. having a total alcoholic strength by volume, i.e. actual plus potential, equal to or higher than 16% Vol. without addition of alcohol or enrichment.

7.2.- Other wines naturally sweeten with an actual alcoholic strength equal or higher than 6% vol. and total alcoholic strength not less than 14% vol. without addition of alcohol or enrichment.

#### **CATEGORY VIII: WINES OF AROMATIC VARIETIES.**

8.1.- Wines with geographical indications (P.D.O. and P.G.I., or equivalent).

- 8.1.1. White Wines
- 8.1.2. Rosé Wines
- 8.1.3. Red Wines
- 8.1.4. Sparkling and Semi-Sparkling wines

8.2.- Wines lacking Designation of Origin.



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They include analogous subgroups numbered from 8.2.1. to 8.2.4.

Wines coming from varieties like Muscatel, Gewürztraminer, some Malmsey, some Sauvignon, Scheurebe, ... are within this category. The sparkling wines of aromatic types will be included in section 8.1.4. or 8.2.4 where appropriate.

**ANNEX B**  
**REGISTRATION FOR THE CONTEST**

The registration form must be sent together with proof of the bank transfer made for the registration fees to the Technical Secretariat of the Zarcillo 2021 Awards to:

C/ Santísimo Cristo, 16 47490 RUEDA (Valladolid) Telf.: (900 430 452)  
[zarcillo@premioszarcillo.com](mailto:zarcillo@premioszarcillo.com) / [www.premioszarcillo.com](http://www.premioszarcillo.com)

**1. PARTICIPANT'S INFORMATION. (\*) Required data.**

NAME/BUSSINESS NAME*		NIF*	
ADDRESS*			
COUNTRY*		DISTRICT*	
CITY*		POSTCODE*	
TELEPHONE*	MOBILE PHONE		
CONTACT PERSON*		E-MAIL*	
WEB			

**2. PLACE AND DATES OF THE CONTEST.**

The Contest "Premios Zarcillo 2023" sponsored by the International Office of Vine and Wine (O.I.V.) and the World Big International Contests of Wines and Sparkling Federation (VinoFed) will be held in Burgos from 23th to 26th March 2023. It will be organized by the Agriculture, Livestock and Rural Development Regional Ministry through the Agriculture Technology Institute of Castilla and León.

**3. SAMPLE REGISTRATION.**

The participant registers a total of \_\_\_\_ \* samples in "Premios Zarcillo 2023" Contest. The registered samples comply with the rules in Annex A of the Contest Rules and with the results expressed in the analysis bulletin enclosed.

**4. REGISTRATION FEES.**

Number of samples submitted by the same company name and NIF	Non-EU countries and Spain except the Canary Islands (€-VAT inc.)	EU countries and Canary Islands (€)
1 <sup>er</sup>	105	86,78
2 <sup>nd</sup>	75	61,98
3 <sup>rd</sup>	50	41,32
4 <sup>th</sup> and following	0	0

The payment of the Registration fees will be done by bank transfer or online payment at [www.premioszarcillo.com](http://www.premioszarcillo.com) addressed to: **INSTITUTO TECNOLÓGICO AGRARIO DE CASTILLA Y LEÓN (PLAZA ZORRILLA N.º 3, 47001 VALLADOLID).**

**UNICAJA BANCO. IBAN: ES54 2103 2260 3600 3286 5140**

**SWIFT CODE: UCJAES2M**

**CONCEPT: "Name/Business Name followed by "Zarcillo"**

**The proof of the bank transfer must be sent with the registration application by mail to: [zarcillo@premioszarcillo.com](mailto:zarcillo@premioszarcillo.com)!!!**

The registration fees will not be refunded if the sample don't arrive to destination, due to break or lost, or if it arrives once the time limit is over, although they will excluded of the Contest.

**5. SAMPLES SUBMISION.**

For each wine sample, the competitor must send **4x0,75liters bottles (or 2x1,5 liters bottles)** properly sealed to the next address: SECRETARÍA TÉCNICA PREMIOS ZARCILLO. C/ Santísimo Cristo, 16, 47490 RUEDA (Valladolid) ESPAÑA The samples will be sent with transport, delivery and taxes and customs properly paid.

**THE LIMIT REGISTRATION AND SAMPLE RECEPTION DATE IS: 17<sup>th</sup> MARS 2023**