



## STATUS OF THE WINE COMPETITION

# VITIS AUREA MODRA 2022

The Organizing Committee has resolved on this statute, which is binding for all participants in the competition.

### 1. ORGANIZER

Vincúr - association of growers and winemakers of Modra, residence: Sládkovičova 44, 900 01 Modra, represented by Vincent Jakubec, chairman of the Association.  
Town MODRA – represented by Juraj Petrakovič, the mayor

### 2. TERMS

**10<sup>th</sup> March 2022 – Thursday** - 8.30 am.

Professional wine tasting for. XXI. VA MODRA Restaurant “Starý dom”  
Dukelská č. 2, 900 01 Modra, led by Prof. Ing. Fedor Malik. DrSc.

### **25<sup>st</sup>– 26<sup>th</sup> March 2022**

Friday from 14:00 – 21:00 o'clock

Saturday from 14:00 – 21:00 o'clock

### **Exhibition of wines VITIS AUREA MODRA 2022**

(Public tasting will be at cultural center, Sokolská 8, Modra)

### 3. COMPETITION CATEGORIES

- I. Still white, dry wines (residual sugar to 4 g / l)
- II. Other still white wines, semi-dry and semi-sweet (residual sugar from 4 - 45g/l)
- III. Still rosee wines, dry ((residual sugar to 45 g / l)
- IV. Still red dry wines (residual sugar to 4 g / l)
- V. Still red wines (residual sugar from 4 g - 45g / l)
- VI. Natural sweet wines (without description of color, residual sugar over 45 g/l)
- VII. Sparkling wines

### 4. REGISTRATION AND DELIVERY OF SAMPLES TO THE COMPETITION

Registration of wine samples is via [vinkoPRO](http://vinkoPRO) (the wine tasting, organization and evaluating program) [www.vinko.sk](http://www.vinko.sk) till 27. February 2022 12 o'clock.

From each registered wine sample, 3 bottles must be delivered (see application form). The applicant must provide the delivery of wine samples at his own costs in the tender period from 02<sup>th</sup> to 04<sup>th</sup> March 2022 to the following addresses:

4.1 Old Town hall – Štúrova 54, 900 01 Modra

Contact: Vincent Jakubec, tel.: 00421 904 910 105, Vladimír Poláček, tel.: 00421 907 327 443 on weekdays from Wednesday to Friday: 10:00 - 17.00 o'clock.

4.2 Collection point for Czech Republic - Dukelské square 15, 693 01 Hustopeče (cinema building) working days: Monday-Friday 8:00 - 14:30 o'clock till Friday 21 February 2020, contact person: Ing. Karolina Hrnčířiková, phone: +420/775 095 526, email: [hrncirikova@hustopece.cz](mailto:hrncirikova@hustopece.cz)

Exhibitors please note, that for technical reasons it will not be possible to include additional samples to the competition after the deadline.

Submitted samples become the property of the organizer. Each sample shall bear the following particulars:

- the variety,
- the name of the wine (the composition of the cuvée)
- Vintage
- Adjective
- Name and address of the exhibitor
- Category (I. - VII.)
- Analytical analyses (residual sugar, alcohol and acidity)
- if there is no analysis available put 0 into the column and the wine will be ranked to the end of the system)
- in the accompanying application all of the items must be completed

Samples of wines not registered via the "vinkoPRO" electronic system will be charged 5 EUR/ for each sample.

Vincúr - winegrowers and winemakers of Modra, located: Sládkovičova 44, 900 01 Modra, reserves the right to buy the highest – rated wines up to 12 bottles for the following prices:

- CHAMPION 10, - €
- GRAND GOLD 8, - €
- GOLD 7, - €
- ICE WINE, STRAW WINE 10, - €

## **5. APPLICATION FEE**

Fee for 1 sample is 20, - €.

There is no participation fee for ice, straw and Tokaj selection.

It is necessary, by registration of the wine samples to bring the filled application form VITIS AUREA MODRA 2022 if the form wasn't sent electronically before. Bank Account: Tatra banka, a. p., branch Pezinok; Account No. 2621061286/1100, IBAN: SK26 1100 0000 0026 2106 1286, SWIFT: TATRSKBX

Evidence of the money on organizer's account shall be demonstrated at the supply of samples. In the case of not paying the fee the sample will not be included in the competition.

## **6. ORGANIZATION AND PRINCIPLES OF THE COMPETITION**

Wines will be evaluated by the 100-point system UIE & OIV.

The process of evaluation will be overseen by the president of the competition: Prof. Ing. Fedor Malik DrSc.

Committee members will evaluate the wines anonymously at the roundtable.

Professional tasting will take place one day.

The tasted samples will be assessed by the competition category, year and by general principles of sensory evaluation of wine.

Wines will be poured into the tasting glass anonymously, to identify the variety and the year. Presidents and members of the five-member evaluation commission will be named by the presidency. Individual members of the commission will work alone and discuss at the roundtable. The grade of rated wines will be the figure, which emerges from the calculated average of the three internal values after eliminating the highest and lowest values.

Each evaluation committee shall forward a wine selected for the final shootout. Laboratory sugar content in g /l will be provided on the winning wines from the shootout. In a case of false designation of category the received medals will be unrecognized. One wine can get only one major award. Wine valued in recent years of VA MODRA cannot get the main price.

## **7. SCORING**

- Grand Gold Medal from 92.00 to 100.00 points
- Gold Medal from 88.00 to 91.99 points
- Silver medal from 84.00 to 87.99 points
- Bronze medal from 80.00 to 83,99 points

According to the rules of the competition a maximum of 30% of medals of the total number of exhibited wines will be awarded. VA MODRA 2022 is a nomination exhibition for the Slovak National Wine Salon of 2022, see status of the mentioned competition.

## **8. Stickers VITIS AUREA MODRA 2022**

Stickers bearing the champion, grand gold, gold and silver medals are a trademark of the VITIS AUREA MODRA competition. The organizer reserves the right for printing and distribution of the stickers with the logo VITIS AUREA MODRA 2022 for valued wines. The organizer will deliver the stickers to the producer on request according to the order for a predetermined price. The prices will be listed in the exhibition catalog.

Taking orders: [info@vincur.sk](mailto:info@vincur.sk)

Arbitrary labeling wines with the logo VITIS AUREA MODRA is considered a violation of the status and an interference of the rights of the organizer. Exhibitors who do not observe the status lose their right to participate in the next year of VITIS AUREA MODRA competition. (Note: Stickers VITIS AUREA can be used only on valued wines, which were classified under § 26 of Act no. 313/2009 Z. z. means of wine production and winery.)

## **9. ADVERTISEMENT in the catalogue VA MODRA 2022**

Product - A5 format, CMYK printing,  
advertising sizes: A5 (148 x 210 mm + 5 mm bleed)

Advertising Prices:

- 1/4 of a page for 70, - €
- 1/2 of a page for 100, - €
- 1/1 for 170, - €

## **10. Results of VITIS AUREA MODRA 2022**

Status and results of the wines will be posted on [www.vincur.sk](http://www.vincur.sk), [www.vinko.sk](http://www.vinko.sk)  
[www.nsvsr.sk](http://www.nsvsr.sk), [www.mvc.sk](http://www.mvc.sk)

## **11. PRIZES AND AWARDS**

Prizes and diplomas will be handed on 25<sup>th</sup> March 2022 at 16.00 pm.(Friday) in the Cultural center, Sokolská 8, Modra at the opening ceremony.

## **12. AWARDS VITIS AUREA MODRA 2022**

The condition is 15 evaluated samples in the category.

12.1 Champion highest rated wines in each category.

12.2 The price of the editor-in-chief of the daily Truth

for the best wine collection from a Modra winegrower \*1

12.3 Chairman of Bratislava Region Award

for the best collection of red wine \*4

12.4 The Mayor of Modra Award

for the highest rated Grüner Veltliner (The highest rated wine of a typical variety Grüner Veltliner, made from the grapes of the Modran vineyard region typical variety of Modra) \*3

12.5 Blue grater 2022 Award - Prof. Malík

Price for supporting to the revival of the Small Carpathian wine region.

12.6 EVIRS Award

the highest rated wine of the year 2020 \*3

12.7 ASRA company Award

for the best wine made out of Slovak new crossed varieties

12.8 Director of SVOŠ Modra Award

highest rated rosee wine from a Modra exhibitor, made of grapes from Modra \*3

12.9 Small Carpathian Wine Route Award

for the best collection of wines from the Small-Carpathian wine region \*2

12.10 Small Carpathian Information Office Award

the most successful foreign exhibitor at the competition\*4

Champion will receive a diploma and all the grand gold, gold and silver medals, which shall not exceed the limit of 30% of participating samples.

## **13. BOARD OF DIRECTORS for VITIS AUREA 2020**

Prof. Ing. Fedor Malík, DrSc, president of the competition

Ing. Vladimír Sodoma, the director of the competition

Ing. Miroslav Dudo, JUDr. Artúr Soldán, Vincent Jakubec, Juraj Štiglic.

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\* 1 The most successful collection of wines Modra exhibitors which:

- must be delivered to competition at least 4 samples,
- in the case of the same medal valuation determines the number of points awarded.
- the grapes must be from the Modra winegrowing region

\* 2 wine collection - at least 5 samples from one exhibitor. The wine must be made from grapes of the Small Carpathian wine region.

\* 3 The award-winning wine may not be the champion of VA MODRA.

\* 4 At least 3 samples from one exhibitor.