

# RULES & REGULATIONS

## PIWI International Wine Challenge 2026

The PIWI International Wine Challenge is far more than just a competition – it is a platform for the future of wine. Here, PIWI wines from all over the world compete, impressively demonstrating the high standards of quality these innovative grape varieties have now achieved.

The aim is to discover and recognise the best PIWI wines and to showcase their appeal far beyond the wine industry. At the same time, a unique international comparison emerges, bringing to life the diversity of origins, the winemakers' individual styles and the distinctive characteristics of the regions through sensory experience.

For winemakers, the Wine Challenge offers the opportunity to prove themselves on the international stage, to network and to be part of a dynamic, forward-looking movement – a movement that is shaping viticulture in a sustainable way.

### 1. Organisation

The competition is organised by the Národní vinařské centrum, o.p.s. (National Wine Centre), Sobotní 1029, 691 42 Valtice, Czech Republic, in cooperation with the umbrella organisation PIWI International.

The competition complies with the national standards for wine competitions in the Czech Republic and is being held for the third time by the National Wine Centre in Valtice in cooperation with PIWI International.

### 2. Conditions for participating

The wines entered must comply with the conditions set out in these regulations and must be produced in accordance with the wine legislation of the wine's country of origin. By registering a wine the applicant agrees to comply with the conditions set out in these regulations.

The registered wine sample must be made exclusively from PIWI grapes and must be produced in accordance with good oenological practice that does not contravene legal regulations.

### 3. Date of tasting

The tasting will take place on **29 June 2026** at the National Wine Centre in Valtice.

The **awards ceremony** will take place this year on **29 Juli in Trento** and is being organised in collaboration with PIWI Italia at the Renaissance Palazzo Roccabruna in the city centre of Trento.

#### **4. Wine registration and delivery**

Wine registration is carried out via an online system on the website [www.elwis.cz](http://www.elwis.cz).

The applicant must provide the following information for each wine

- Trade name of the wine (as shown on the wine label)
- Variety (or blend composition in the cuvée)
- Vintage
- Quality category or appellation
- Country of origin, and wine region if applicable
- Residual sugar content in g/l
- Acidity in g/l
- Alcohol content in %
- Competition category in accordance with these regulations.

**Deadline for wine entries: 15 June 2026**

**Delivery address:**

**National Wine Centre**

Centrum Excellence, Sobotní 1029,  
69142 Valtice, Czech Republic

**Tel. Contact: Petr Gondas +420 602 470 261**

**One sample consists of: 2 fully filled bottles (0.75 l or 0.5 l)**

All wine samples must be presented in a condition ready for sale and must comply with the legal requirements of the country of origin. Should incorrect details have been provided at the time of registration, the organiser reserves the right to withdraw the sample from the competition without refunding the registration fee.

**The following must be submitted with the wine sample:**

- A registration form, printed from the online system and signed by an authorised person on behalf of the entrant.
- For organisational reasons, all wine samples must be delivered between 15 June and 19 June, i.e. during calendar week 25!

## 5. Registration fee

The registration fee must be paid directly to PIWI International. **PIWI International is exempt from VAT and does not charge any additional VAT on the fee.**

Each entrant must pay the entry fee by bank transfer prior to the tasting, in accordance with the invoice sent by the organiser via email. If the fee is not paid on time, the wine will be excluded from the competition.

Entry fee per wine for members: **85€** (the entry fee for each additional wine is €50)

For non-members: **105€** (the entry fee for each additional wine is €85)

Each entrant must pay the entry fee by bank transfer prior to the tasting, in accordance with the invoice sent by the organiser via email. If the fee is not paid on time, the wine will be excluded from the competition.

Konto: **PIWI International**  
Bank Name: **Postbank NL Karlsruhe**  
IBAN: **DE55 6601 0075 0339 7627 59**  
BIC/SWIFT: **PBNKDEFF**

**PLEASE NOTE:** The winery or winegrower is responsible for ensuring that the wines are received on time. If the wines do not arrive at the Wine Centre, the entry fee will NOT be refunded.

## 6. Composition of the Jury

The Jury President, in collaboration with the Director and the Oenologist, oversees the work of the jury and supervises the conduct of the competition. The President decides on the evaluation method and resolves any disputes arising during the wine evaluation. The President is involved in the preparation of the samples and ensures the anonymity of the wines presented to the tasters.

The competition director, in collaboration with the jury president and the oenologist, decides on organisational matters and manages the staff.

An oenologist is responsible for the correct handling and labelling of the wines, the correct entry of the wines into the computerised evaluation system, the correct sorting of the wines for the juries, the temperature and the correct presentation of the wines, as well as ensuring the anonymity of the wines presented. At the request of the Jury President, he provides detailed analytical data on any samples that may be in dispute; however, only in a manner that does not breach the principle of anonymity of the wines presented.

### Chair and members of the jury

The wines are evaluated by an international jury comprising leading wine experts from the Czech Republic, as well as from Italy, Austria, Germany and Switzerland. The number of jury members per tasting group must not be fewer than five.

The individual jury members are appointed by the organiser from among widely recognised experts in the field of sensory wine analysis. Jurors from the Czech Republic must have passed a valid sensory examination in accordance with the European standard CSN ISO 8586-2 or CSN EN ISO 8586 for sensory experts, or an equivalent examination.

The panel of tasters is led by the jury chair appointed by the organiser, who has experience of demanding national or international wine competitions. The jury chair's assessment is included in the overall evaluation.

## **7. Wine Evaluation**

The wines are evaluated on a 100-point scale in accordance with the 2009 OIV standard, using the ELWIS computer system for wine evaluation operated by the National Wine Centre. The rating result for a sample is calculated as the arithmetic mean of the individual ratings given by the jury members, with outliers excluded. In the event of a tie, in accordance with Article 9 of these Statutes, the deciding criteria are the arithmetic mean and then the median. If a decision on an award cannot be reached even then, the award is granted to all samples or collections with the same rating.

A taster's final assessment is signed by the taster and the chair of the jury on a printed form of the assessment system and archived for at least 5 years.

The temperature in the tasting room is between 21 and 23 °C, and the room is protected from external influences, in particular odours, noise, etc.

The wines are classified by category, then by variety, and then by residual sugar in ascending order.

The wines are presented for evaluation at the following temperatures:

- White and rosé wines, naturally sweet wines and fortified wines: 10–12 °C
- Red wines: 16–18 °C
- Sparkling wines: 9–10 °C

The wine evaluation is strictly anonymous, and the organiser ensures that the sample cannot be identified prior to the sensory evaluation.

Each taster evaluates the wines individually and has a separate tasting station equipped in accordance with the tasting rules, in particular with still water, white bread, napkins and a vessel for decanting the wine.

The wines are evaluated independently, with great emphasis placed on ensuring a high degree of objectivity in the evaluation. Discussion of a sample prior to submitting the evaluation is permitted if the chairperson agrees.

The jury generally evaluates the wines in the morning in individual series, interspersed with breaks; the evaluation period is set from 8.30 am to 5.30 pm. Each day of evaluation begins with a discussion and a calibration sample. On any given day, 3–4 sessions of 12–15 samples are usually evaluated. The total number of samples evaluated by a jury in a single day does not exceed 50.

## **8. Awards**

**88 to 90.99 points: very good = SILVER**

**91 to 94.99 points: excellent = GOLD**

**95 points and above: outstanding / top wine = TOP GOLD**

### **Option to label the bottles**

On the basis of the certificate confirming the relevant award or medal, the producer is entitled to affix adhesive labels to the bottles of the relevant production batch, stating the award and the competition.

The applicant may purchase these adhesive labels from PIWI International. Any labelling of the bottles other than with the labels issued by the organiser is prohibited.

Furthermore, the applicant may use a graphic representation of the medal in their promotional material, price lists, catalogues, on websites, etc.

## **8. Announcement of the results**

The competition results will be published in the competition catalogue, which will be released on the day the results are announced, and the awards ceremony takes place. Only wines with a score of 88 points or above (Silver) will be listed in the catalogue. (The organiser reserves the right to change this threshold at a later date.) The results will also be published by media partners, on social media channels and on the PIWI International websites.

## **9. Categories**

These are the categories of entry:

Category 1A: dry (less than 9g residual sugar) and up to 12% alcohol (white)

Category 2A: dry (less than 9g residual sugar) and over 12% alcohol (white)

Category 3A: wine with residual sweetness over 9g residual sugar (white)

Category 1B: dry up to 4g (red wine)

Category 2B: wine with residual sweetness above 4g residual sugar (red)

Category C: Rosé wines

Category D: Naturally sweet wines (red/white and rosé with over 45g residual sugar)

Category E: Sparkling wines and semi-sparkling wines

Category F: Natural and orange wines

The number of categories can be changed by mutual agreement if necessary. Category winners may also be proclaimed.