



MEXICO  
INTERNATIONAL  
WINE  
COMPETITION



## MEXICO INTERNATIONAL WINE COMPETITION CONVOCATORIA 2022

With the firm intent of granting recognition to the most outstanding labels in the wine industry, we present the "Mexico International Wine Competition", a platform with a global vision which guarantees the complete alignment of assessment procedures with guidelines established by the International Organization of Vine and Wine (OIV). Assessment procedures which include an innovative digital tasting system and specialized judges representing combined extensive experience in the wine industry. The competition is also committed to promoting wine marketing prospects and participation in other similar events.

The "Mexico International Wine Competition" (MIWC), organized by the Faculty of Enology and Gastronomy (FEG) of the Universidad Autonoma de Baja California (UABC), will be held on June 14 and 15, 2022. The event is grounded on the international code of oenological practices, within a fully institutional, academic, and transparent framework.

Currently, the occasion is a prestigious forum for the entire wine sector, laying the groundwork for global projection by adapting new trends in a comprehensive manner and clearly representing transformation by combining technology and professionalism, making it the official seal of quality wine in Mexico.

We are delighted to present the "Mexico International Wine Competition" to Mexico and the world!





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## Article 1 Eligible products

Wine products from white or red grapes may participate in the contest within the following categories:

- White Wines; still, semi-sparkling, and sparkling
- Rosé Wines; still, semi-sparkling, and sparkling
- Red Wines; still, semi-sparkling, and sparkling

The wines must be produced in accordance with definitions provided by the international code of oenological practices and may be presented by trading companies, as well as national or international producers. Producers are understood to be those who transform the grape, or must, into wine, or make wine according to details established by their respective countries of origin.

## Article 2 Exclusions

Wines which have won medals in previous editions may not participate. This refers to wines with the exact same characteristics, vintage, or varieties. Wines submitted by producers who have been convicted of fraud or adulteration may not participate.

## Article 3 Registration and sample delivery

1. Registration must be completed on-line at the following webpage:

**<http://concursodelvino.ens.uabc.mx>.**

2. Wine samples received must be accompanied by their proof of payment at the Faculty of Enology and Gastronomy facilities once the online registration has been completed. **Reception hours are from 10:00 a.m. to 6:00 p.m., Monday through Friday.**

3. **The closing date for reception of wine samples is May 27 of 2022.**





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4. International wine samples accompanied by their pertinent proof of payment will be received at the following address:

Gastronomía (Faculty of Enology and Gastronomy)  
416 W. San Ysidro Blvd-L 1850  
San Ysidro, CA 92173.249

5. The submitted samples must be accompanied by their pertinent Certificate of Analysis, specifying the name of the participating company, the registered wine, and the following parameters:

- a. Alcohol by volume at 20° Celsius
- b. Reducing sugars (g/L)
- c. Total acidity in (g/L) expressed in Tartaric acid
- d. Total Sulfur anhydride (mg/L)
- e. Volatile acidity (g/L)
- f. For semi-sparkling and sparkling wine, bottle/air pressure (atm)

**The contest organizing committee reserves the right to perform any collation and control analysis when deemed necessary. The results must be in accord with samples presented by the company for the contest. If they do not correspond, the organizing committee could invalidate the given grade and its corresponding medal.**





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## 6. Registration Fee

The registration fee is:

- I. From 1 to 5 samples: 95 dollars per sample
- II. From 6 to 9 samples: 90 dollars per sample
- III. Over 10 samples: 85 dollars per sample

Or the equivalent in national currency according to the current exchange rate.

A. Samples sent with pending payment will be discarded.

B. The registration fee may be deposited in any of the following bank accounts in the name of Universidad Autonoma de Baja California.

## NATIONAL DEPOSITS

### **SANTANDER M.N.**

UNIVERSIDAD AUTÓNOMA DE BAJA CALIFORNIA  
ACCOUNT NUMBER: 65500613577  
INTERBANK KEY: 014022655006135770  
BRANCH OFFICE: 4476

### **BANAMEX M.N.**

UNIVERSIDAD AUTÓNOMA DE BAJA CALIFORNIA  
ACCOUNT NUMBER: 200134089  
INTERBANK KEY: 002022000201340891

### **SANTANDER DÓLARES**

UNIVERSIDAD AUTÓNOMA DE BAJA CALIFORNIA  
ACCOUNT NUMBER: 82500712129  
INTERBANK KEY: 014020825007121298





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## INTERNATIONAL DEPOSITS

### **SANTANDER DLLS**

Beneficiary: **UNIVERSIDAD AUTONOMA DE BAJA CALIFORNIA**

Account no: **82500712129**

### **SWIFT CODE**

(SANTANDER): **BMSXMM**

### **NOTICE - IF AN INTERMEDIARY ACCOUNT IS REQUIRED:**

CORRESPONDANT BANK:	JP MORGAN CHASE
ADDRESS:	4 New York Plaza. Floor 15 New York City, 10004
PLAZA:	NEW YORK, N.Y. U.S.A.
ABA:	021000021
SWIFT CODE:	CHASUS33
REFERENCE:	BANCO SANTANDER (MEXICO), S.A.
ACCOUNT NO.	400047144

7. Each sample shall consist of four bottles with a capacity of 0.750 liters, perfectly packed, labeled, and gathered in a single package, which must be delivered and/or sent to

**Facultad de Enología y Gastronomía de la Universidad Autónoma de Baja California**, according to the following guidelines:

### **Sample origin**

### **Shipping method**

### **Regional/Local**

Facultad de Enología y Gastronomía

Km. 103 Carretera Tijuana-Ensenada

Edificio de Vinificación. Telephone number: 646 1750746





**National**

Universidad Autonoma de Baja California  
Faculty of Enology and Gastronomy  
Km. 103 Tijuana-Ensenada Highway, Ensenada, Baja  
California, Mexico  
Postal Code. 22860. Phone number: 646 1750746.

**International**

Faculty of Oenology and Gastronomy, UABC.  
416 w. San Ysidro Blvd-L 1850  
San Ysidro, CA 92173.2494

**Article 4. Sample storage**

- a. From their reception until tasting, samples will be safeguarded by the organizing committee.
- b. An identification code will be assigned to the samples in order to ensure their absolute anonymity.

The organizing committee will appoint a head judge, who will be responsible for coordinating the development of different stages of the contest.

**Article 5. Jury selection**

The organizing committee is in charge of selecting national and international judges who will provide an organoleptic evaluation of the samples.

Judges selected will be knowledgeable in tasting techniques and will have demonstrated extensive experience in wine tasting.

Once the jury is chosen, judges may be summoned to one or more private sessions prior to competition to explain and refine criteria for wine qualification, as well as to explain the use of a computerized system in the capture of organoleptic data.





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## Article 6. Organization of a wine tasting session

- a. Wines are evaluated by the jury and by session, nominally following regulations established by the OIV - “The tasting will be organized in a successive series of homogeneous samples according to the following categories and criteria: geographical origin, varieties, harvest, sugar content, aged or not, on wood”. as established in the 1st article of this call.
- b. The head judge is responsible for integrating the tasting panels and their number is based on the quantity and nature of the wines submitted. Tasting panels are appointed “intuitu personae”, whereby their replacement is limited to a decision of the authority, in this case, to the head judge.
- c. Absolute anonymity is the fundamental/basic principle of competition; therefore, identity of the wines shall not be known by the jury during the event.
- d. The judges will meet in the tasting room: a neutral atmosphere with proper lighting, totally free of odor, noise, and visual pollution. Access to the tasting room is restricted to authorized persons only, with identification granted by the organizing committee. The temperature of the tasting room will be maintained between 20° and 24° Celsius.

**Judges are not allowed to use their phones during the evaluation process of participating wines.**





e. There will be a "sample room" adjacent to the tasting room, out of sight for members of the jury. The room will be used for the preparation of samples and opening bottles. The criteria of neutrality used in the tasting room applies to this room as well.

f. Bottles will be assigned a code (a random number) and covered all the way up to the neck of the bottle, leaving only the necessary space for serving the wine.

**Wine presentation.** Each sample of wine is presented individually and not comparatively.

## Article 7. Designation of winners

Samples for each category will be awarded in accordance with the following table.

Award	*I.U.O Token
Mexico Medal	Awarded to the wine with the highest total points in its category: White, Rosé, Red and Sparkling
Gold Medal	$\geq 90$
Silver Medal	$\geq 85$

\*International Union of Oenologists

Total medals attributed to samples obtaining the best results should not exceed 30% of the total number of participating samples in the contest.







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The results will be announced on June 16th at the award ceremony and later published in the official FEG-UABC website, the MIWC, as well as in major newspapers, during the days following the closing event.

Results of the winning wines will be distributed in specialized magazines no later than one month after the competition.

### **Article 8. Responsibilities of the organizing committee**

Organizers are free from any kind of responsibility for delay in the arrival of samples on the established date, or for the total and partial loss of the samples during transportation, for chemical-physic and organoleptic alterations, for the effect of thermal excursion, for breakages or other anomalies suffered during their transportation. These circumstances will not give the company the right to ask for a refund of the registration fee paid. Therefore, the shipment is entirely the company's responsibility, with its own risks and hazards.

Rejected samples will not be returned. Universidad Autónoma de Baja California and the Faculty of Enology and Gastronomy are free from any responsibility of those who, by showing off as winners of the competition, have incurred in some fault or inaccuracy, either by default or intentionally, in relation to the required guidelines for said competition.

### **Article 9. Other responsibilities**

Adjustments not provided for in prior notice, will be resolved by the organizing committee.

