



MEXICO
INTERNATIONAL
WINE
COMPETITION

MEXICO INTERNATIONAL WINE COMPETITION 2023

ENTRY INFORMATION

With the firm intent of granting recognition to the most outstanding labels in the wine industry, the Autonomous University of Baja California (UABC) proudly presents the "Mexico International Wine Competition" (MIWC), a platform with a global vision that guarantees a full and transparent wine assessment under the guidelines and procedures established by the International Organization of Vine and Wine (OIV). MIWC offers an innovative digital tasting system and specialized judges with extensive experience in the wine industry. We are also committed to the promotion of new commercialization opportunities, offering parallel activities involving winemakers, Mexican brands, distributors and international judges.

The 2023 edition of the Mexico International Wine Competition will be held on June 13 and 14. The event is grounded on the international code of oenological practices, within a fully institutional, academic, and transparent framework.

This 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 combining technology and professionalism, making it the official seal of wine quality 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:

- Sparkling whites
- Still whites
- Sparkling rosés
- Still rosés
- Sparkling reds
- Still reds
- Sweet wine with residual sugar derived from grapes

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.





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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>.

It is of great importance to double check the information entered in the registry for each sample as it will be the same details contained in the medal in case of award.

2. **The closing date for registration is April 30, 2023.**

3. 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.**

4. **The closing date for reception and payment of wine samples is May 12, 2023.**

5. International wine samples accompanied by their pertinent proof of payment will be received at the following P.O. Box address:

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





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6. All submitted samples must be accompanied by their analysis certificates, specifying the name of the participating company, the registered wine, and at least, the hereinafter specifications:

1. Alcoholic strength by volume at 20 degrees Centigrade.....vol.%
2. Sugar (glucose + fructose)g/L
(Residual sugar)
3. Total aciditymeq/L
4. Volatile aciditymeq/L
5. Sulphur dioxide (SO₂) totalmg/L
6. Sulphur dioxide (SO₂) freemg/L
7. Concerning sparkling and pearl wine:
Pressure in the bottle.....(bars)
.....hPa

The contest organizing committee reserves the right to perform any control analysis when deemed necessary. The results must be consistent with the samples presented by the company. If samples are found contradictory, the organizing committee will invalidate the given grade and its corresponding medal.





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7. Registration fee

The registration fee is as follows:

- I. From 1 to 5 samples: 115 USD per sample
- II. From 6 to 9 samples: 105 USD per sample
- III. 10 or more samples: 90 USD per sample
or the equivalent in national currency according to the current exchange rate.

Please note that:

- a) Samples sent with pending payment will be discarded.
- b) Registration fee may be deposited in any of the following bank accounts under the name of Universidad Autónoma 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:

CORRESPONDENT 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

8. Each sample consists on 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

Regional/Local

Shipping method

Facultad de Enología y Gastronomía
Km. 103 Carretera Tijuana-Ensenada
Edificio de Vinificación.
Telephone number: 646 152 82 46





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National

Universidad Autónoma de Baja California
Faculty of Enology and Gastronomy
Km. 103 Tijuana-Ensenada Highway,
Ensenada, Baja California, Mexico
Postal Code. 22860. Phone number: 646 152 8246.

International

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

Article 4. Sample storage

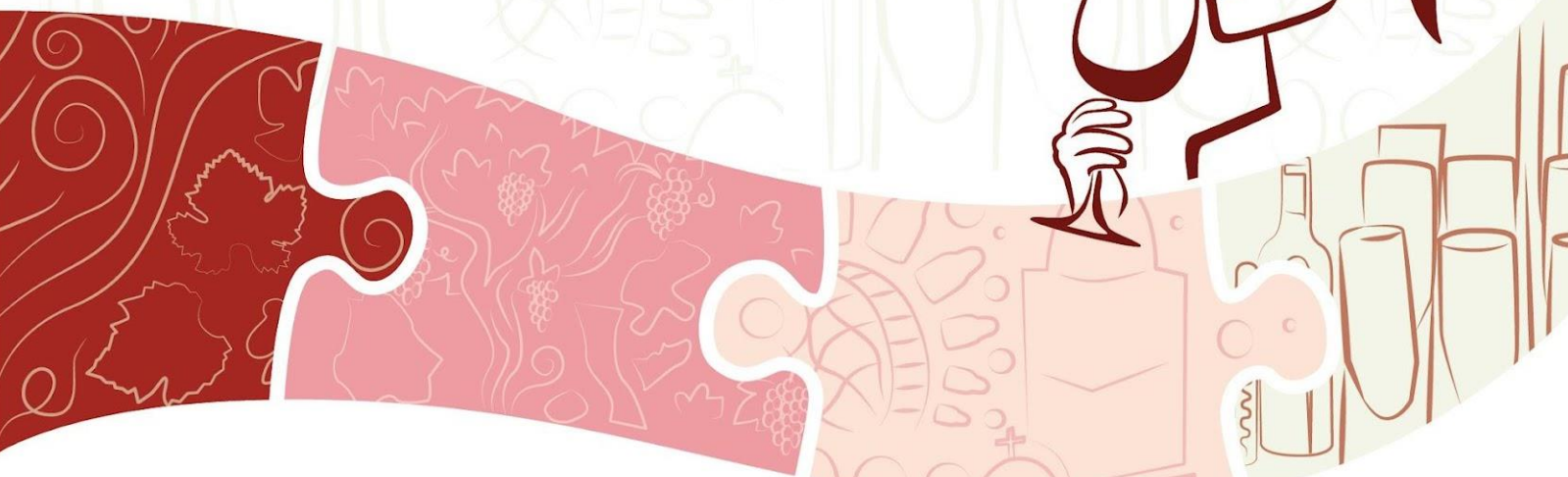
- a. From their reception until tasting, samples will be safeguarded by the organizing committee.
- b. A random identification code will be assigned to the samples in order to ensure their absolute anonymity.

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.

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

Article 6. Organization of the wine tasting session

- a. Wines are evaluated by the jury and by session, following OIV regulations: “The objective of categorising wine and spirituous beverages of vitivinicultural origin shall essentially be to present homogenous, successive series of samples based on the following categories and criteria: geographic provenance, vine varieties, vintage, sugar contents, wooded or unwooded characteristics. These series must be reviewed in a rational order.”
- 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 a fundamental principle of a competition; therefore, the identity of the wines shall not be known by the jury during the event.
- d. The judges will meet in the tasting room: an isolated, quiet, well-lit, well-ventilated, odour-free room. 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.





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- e. A second adjacent room, outside the jurors' view, shall be reserved for opening bottles and for concealing all signs enabling the sample to be identified. The criteria of neutrality used in the tasting room applies to this room as well.
- f. Bottles will be covered all the way up to the neck of the bottle, leaving only the necessary space for serving the wine and showing the random code assigned.
- g. **Wine presentation.** Each sample of wine is presented individually and not comparatively.

Judges are not allowed to use their phones during the evaluation process.

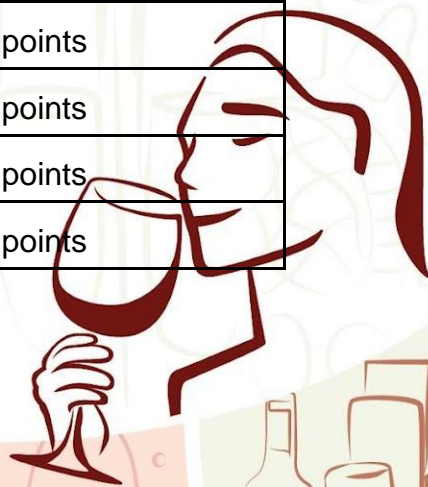
Article 7. Designation of winners

The sum of all the medals awarded to the samples must not exceed 30 % of the total of samples presented at the competition. If this percentage is exceeded, the samples that obtained the lowest score are eliminated.

The samples having obtained a determined number of points for a tasting are classified according to the following award level categories:

Award	*I.U.O Token
Mexico Medal	Awarded to the wine with the highest total points in its category: White, Rosé, Red and Sparkling
Grand Gold	at least 92 points
Gold	at least 85 points
Silver	at least 82 points
Bronze	at least 80 points

*International Union of Oenologists





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The results will be announced on June 15 at the award ceremony and later published in the official FEG-UABC and MIWC websites, 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 not responsible for delays in the arrival of samples after the established deadline, total and partial loss of the samples during transportation, chemical-physical and organoleptic alterations, effect of thermal excursion, breakages, nor other anomalies suffered during shipping. 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.





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Article 9. Refunds

All samples received in the FEG- UABC facilities or the PO Box after the deadline will not be admitted in the competition, considered nor storage for another edition of the competition. If the company shall require the samples back, the shipping fee will be covered by the company.

It is of great importance to be aware of set dates and process of registration. Once the payment has been made, there will be no refunds and it will not be effective for any other edition of the competition.

Article 10. Other responsibilities

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

