



## Concurso de Calidad de Vinos PRESS WINE COMPETITION In Blind Tasting Format

The Asociación Española de Periodistas y Escritores del Vino y los Espirituosos (Spanish Association of Wine and Spirits Journalists and Writers, hereafter AEPEV), a professional association of wine journalists, writers and communication professionals, is launching the PRESS WINE COMPETITION 2026 (hereafter PWC), a wines and spirits competition. This competition will be held with the help of a committee selected from among AEPEV members, including tasters, sommeliers, winemakers and communications professionals who work with wines and spirits.

The PWC 2026 will take place between 26 and 30 October 2026.

With PWC 2026, the AEPEV's aims to:

- Highlight fine wines deserving favourable reviews for their intrinsic quality, based on a blind tasting.
- Publicise wines with quality noted by a significant segment of public opinion both in the trade and among consumers.
- Continue helping to publicise wine culture and reasonable consumption of wine, which has so many healthy qualities in addition to personal enjoyment.
- Promote the wine market by developing a communication campaign stressing its social and economic values for Spanish society in fighting depopulation and protecting local products within the economy of each region.
- Maintain AEPEV's commitment to contribute to enthusiasts' knowledge and enjoyment of wines.
- Bring together winery owners and wine and spirits enthusiasts to highlight and emphasise their great assistance to the industry.





- Bring together well-known tasters and journalists from Spain to encourage professional contacts and so that they can make any appropriate suggestions to industry bodies.
- Stimulate public opinion via the media on all areas of the making, distribution, sale and consumption of wines and spirits.

## **RULES OF THE FIRST COMPETITION PRESS WINE COMPETITION 2026**

### **Article 1.- Competition scope.**

The competition covers the wines and spirits sold in Spain, without geographical limits on their origin.

Individuals, companies, associations and organisations producing or selling bottled wines and spirits can enter the competition.

### **ENTRY CONDITIONS.**

#### **Article 2.- Product categories allowed to compete. Wines, Spirits and Flavoured Wines.**

**The wines** entered for the competition must be included in one of the categories indicated in Appendix 1.

**The spirits** entered for the competition must be included in one of the categories indicated in Appendix 2.

**The flavoured wines** entered for the competition must be included in one of the categories indicated in Appendix 3.

#### **Article 3.- Entry fee.**

The entry fee is 125 euros (including tax) for the first sample and 100 euros (including tax) for each additional sample entered by the same winery.

There is an entry package costing 300 euros for up to three wines, vermouths or spirits.

There is an entry package costing 650 euros for up to ten wines, vermouths or spirits.





Samples must be entered in the register on the competition's website: [www.premiosaepev.es](http://www.premiosaepev.es) or using the registration form sent on paper or by e-mail.

The fee can be paid by credit card or bank transfer to the following current account:

AEPEV

EUROCAJA RURAL

Account number: **ES22 3081 0295 1050 0045 2696**

The name of the product and the name of the winery or organisation entering it must be given in the transfer details. Entry fees for samples lost or broken on the way to the competition, or any received later than the deadline, will not be refunded as they will be excluded from the competition for breach of the rules. These samples may be returned at the sender's request and at their own expense during the 30 days following the competition.

Samples for the competition must be sent with transport and delivery costs duly paid.

## Article 4.- Applications and entries.

The register at [www.premiosAEPEV.es](http://www.premiosAEPEV.es)

If you prefer to register manually, you can use the entry form (Appendix 4). The following information must be included:

- Full, accurate identification of the product entered and the tax details of the company to which an invoice must be sent.
- The exact product type, in accordance with the regulations, and its vintage.
- The geographical indication protecting its origin and other quality indicators, if mentioned on its label.
- The product category in the classification established in Appendix 1, 2 or 3.
- The grape variety or varieties and percentages; the principal ingredient in spirits, and a brief description of the ingredients, spices or botanicals of vermouths.
- Entry forms, correctly filled in, and entry fee payment documents must be sent by fax or e-mail to the competition address before 2pm on 24 October 2026.

AEPEV Premios PWC 2026

C/ Mártires Concepcionistas, 19

28006 Madrid

Telephone + 34 629178840

[registro@premiosaepev.es](mailto:registro@premiosaepev.es)





## Article 5.- Samples.

The samples of each product must be presented at that address before 2pm on 23 October 2026. Each one must consist of three bottles of between 70 cl and 100 cl. The bottles and their full original labelling will be sent in a properly sealed package, which must reach its destination with the seals intact.

The samples must be delivered before 1 November to

### NACEX/Premios PWC

C/ Yunque, 9-11, nave 16-A

28760 Tres Cantos, Madrid

Telephone 629178840 E-mail [info@premiosaepev.es](mailto:info@premiosaepev.es)

The following documents must be included with the samples:

- Original of the entry form as shown in Appendix 4
- The receipt for the payment or transfer of the entry fee.

## Article 6. – Management Committee.

The competition will take place under the authority of the Management Committee whose duty will be to ensure that the operations of preparing and examining the samples and the notification of the results are carried out correctly, in accordance with wine organisations' rules for international competitions. The Management Committee will consist of:

- The Chair of the competition, who will be: The President of AEPEV, Mr José Luis Murcia.
- The Technical Director of the competition, who will be Mr Ernesto Gallud Mira, General Secretary of AEPEV.

The Ministry from Agriculture, Fisheries and Food may appoint a representative to the Management Committee, and a member of the Management Committee may be appointed to represent the Spanish autonomous communities entering wines for the competition.

## Article 7.- Technical Director of the competition.

The duty of the Technical Director of the competition is to ensure that it takes place in accordance with these rules, and to oversee the proper preparation and sensory examination of the samples and the notification of the results.





The Technical Director of the competition personally selects and appoints the members of the Juries and their chairs.

## **Article 8.- Running of the competition.**

The Technical Director of the competition will establish and adopt the rules he thinks appropriate for the competition to run correctly, ensuring compliance with these rules. In particular:

- Registering and cataloguing the samples received and the corresponding documents.
- Taking care of the samples and keeping them in appropriate conditions.
- Ensuring the absolute anonymity of the wines, spirits and vermouths entered for tasting and keeping the results secret until the end of the competition.
- **The Juries will be made up of expert tasters belonging to AEPEV and CODHIVI, with long histories of involvement in international competitions.**
- Before the Juries are set up, controlling the organisation of the tasting, particularly the order of presentation of the wines.
- Checking compliance with the applicable regulations, particularly those corresponding to Protected Designations of Origin.
- Putting forward the Juries required to carry out the tasting to the Management Committee, depending on the number of samples in each of the categories established in Article 2.
- Each Jury will consist of at least three members, who will be experts, winemakers, sommeliers, representatives of the specialised press, etc. who are well known in their professions.
- Controlling the organisation and operation of the tasting sessions and ensuring the tasting notes are properly filled in.
- Handing over a copy of these rules and any other regulations applicable to the running of the competition to the members of the tasting Juries.
- For the calculation of the results, each sample will receive a rating, which will be the average of the scores given by the members of the Juries.
- Product tasting will be public and will be carried out under the blind tasting system, using the same sensory analysis forms as in the principal international competitions for still and sparkling/slightly sparkling wines.
- Only members of the Management Committee can have access to the results table.
- Only the names of the winners will be announced.
- The Jury's decision will be final.





## Article 9. - Operation of the Juries

- 1.- The Technical Director can call the Juries to meet for one or more information and joint tasting sessions so they can comment or share opinions.
- 2.- The Juries will scrupulously comply with these rules and will have access to them throughout the competition.
- 3.- Each member of the Jury must respect the absolute anonymity of the samples as a fundamental principle of the competition.
- 4.- The Juries will give scores through a computer system (using tablets) connected to a central computer, so the Director of the Tasting can monitor proceedings.
- 5.- Each Jury member will fill in the tasting form relating to the sample entered, marking the score box they consider appropriate and signing it in the appropriate place. If not all the boxes are filled in, or if there is no signature, the system will be halted and the Director will be informed.
- 6- There will be two tasting sessions for each Jury every day. The morning session will preferably be held between 11am and 2pm and the evening session between 5 and 9pm, with a maximum of 15 wines per session. No Jury will receive more than 30 samples per day. The Technical Director of the competition will establish the necessary breaks between sessions so that the Juries have enough rest.

## Article 10. - Order of presentation and temperature of the samples.

The samples will be presented to the Juries in successive homogeneous series in the following order:

### Wines

1. Sparkling
2. Whites
3. Rosés
4. Reds
5. Fortified and liqueur wines

In each category, dry wines will be tasted before the sweet wines and young wines before the old ones.

The wines will be tasted at the following temperatures:

- Sparkling wines: 6-10°C
- White wines: 6-10°C
- Rosé wines: 8-12°C
- Red and aged wines: 14-18°C
- Liqueur wines: 14-18°C
- Fortified wines (finos and manzanillas): 6-10°C





## Spirits

1. By product type or category
2. From lower to higher alcohol content
3. From lower to higher number of distilled ingredients

## Article 11. - Making awards

The procedure for making awards will follow the rules established by international wine bodies. The tasting sessions will be held between 26 and 30 October 2026 in Madrid and advance notice of them will be given.

For each wine category, awards will be made in accordance with the following scores:

- Grand Gold medal 95-100
- Gold medal 90-94.99 points
- Silver medal 85-89.99 points

The total number of medals awarded cannot exceed 35% of the total samples entered in the competition. Wines awarded a Gold medal that obtain a score of at least 96 points will be given a Grand Gold medal. The awards for each category will appear on a diploma.

The award-winning wineries will not be able to use the AEPEV's logo or the PWC mark or reproduce their image on bottles, leaflets or other advertising support without prior authorisation from the AEPEV.

The AEPEV will ensure publicity for the award-winning wines in the media belonging to members of the AEPEV and in any other media interested in publicising them. It will also bear them in mind in all its activities at trade fairs and conferences.

## Article 12. – Compliance with the rules.

Submission of a signed, sealed entry form, as required to take part in these PWC 2026 awards, implies acceptance by the entrant of the rules established in these articles.





# APPENDIX 1

## PWC 2026

### COMPETITION CATEGORIES

#### WINES

1. Sparkling wines
  - 1.1 Base wine not aged in wood
  - 1.2 Base wine aged in wood
2. White wines
  - 2.1. Whites not aged in wood
  - 2.2. Whites aged in wood
3. Rosé wines:
4. Red wines
  - 4.1. Not aged in wood
  - 4.2. Aged in wood and from the 2023 and 2024 vintages
  - 4.3. Aged in wood (previous vintages)
5. Fortified and sweet wines
  - 5.1. Fortified (finos and manzanillas)
  - 5.2. Sweet
  - 5.3. Liqueur wines

*If the minimum of eight entries is not reached in any category, the samples will be moved into the general category.*





## APPENDIX 2

### PWC 2026

#### COMPETITION CATEGORIES

##### VERMOUTHS

- A. - White vermouth
- B. - Rosé vermouth
- C. - Red vermouth
- D. - Dry vermouth
- E. - Other vermouths
- F. - Spritzes, red aperitifs

*If the minimum of eight entries is not reached in any category, the samples will be moved into the general category.*





## APPENDIX 3

### PWC 2026

#### COMPETITION CATEGORIES SPIRITS

##### *Made from grapes*

1. - Spirits aged in wood
2. - Unaged spirits
3. - Brandy, cognac, armagnac
4. - Pisco
5. - Others (not falling into the above categories)

##### *Non-wine-based spirits*

- A. - Anise liqueur, pacharán and anisette
- B. - Fruit-based spirits (calvados, Williams pear liqueur)
- C. - Cereal- or potato-based spirits
- D. - Tequila, mezcal
- E. - Gin
- F. - Vodka
- G. - Rum, cachaça
- H. - Whisky, whiskey
- I. - Cream liqueurs and other miscellaneous liqueurs
- J. - Others

*If the minimum of five entries is not reached in any category, the samples will be moved into the general category.*

