



SVIJET MALVAZIJA  
IL MONDO DELLE MALVASIE  
THE WORLD OF MALVASIA

# **RULES AND REGULATIONS**

# **THE WORLD OF MALVASIA**

International Competition  
16<sup>th</sup> Edition

Poreč  
8<sup>th</sup> to 11<sup>th</sup> April 2025



## **Article 1.**

### **Organization**

The Region of Istria together with Vinistra – Association of Vinegrowers and Winemakers of Istria, in cooperation with the University of applied sciences of Rijeka – Agricultural Department in Poreč and University of Zagreb, Faculty of Agriculture - Department of Viticulture and Enology is organizing the sixteenth Edition of "The World of Malvasia" International Competition which, in accordance with these Regulations, will be held from April 8<sup>th</sup> to 11<sup>th</sup>, 2025 in Poreč.

## **Article 2.**

### **Organization Committee**

The Organisation Committee shall consist of the Prefect of Istrian County and two representatives of the Vinistra Association.

## **Article 3.**

### **Scientific Committee**

The Scientific Committee shall consist of representatives or employees of the following entities:

- Region of Istria
- Vinistra – Association of vinegrowers and winemakers of Istria
- University of applied sciences of Rijeka – Agricultural Department in Poreč
- University of Zagreb, Faculty of Agriculture - Department of Viticulture and Enology

## **Article 4.**

### **Executive Committee**

The Executive Committee shall consist of the members of the Scientific Committee and/or people capable of performing the activities of the Executive Committee.



## **Article 5.**

### **Objective**

The objectives of "The World of Malvasia" International Competition are to:

1. gather in one place as many different grape varieties of Malvasia as possible.
2. Emphasize the quality and peculiarity of various Malvasia varieties.
3. Enable the producers to exhibit and compare their products.
4. Award the best winemakers based on quality as assessed by the judges.
5. Become the place of keeping up with trends from various varieties of Malvasia.
6. Become the world point of reference for experts and consumers interested in the Malvasia wines.

## **Article 6.**

### **Eligibility Requirements**

"The World of Malvasia" International Competition can be entered by submitting wines by the producers, without discrimination, which have been obtained from grapes of one of the Malvasia varieties in accordance with the definitions of the "International Code of Oenological Practice" issued by OIV.

All wines must be bottled and ready for commercial sale and must carry the name of the country of origin where the grapes were harvested, and the wine was vinified.

The competition can be entered only by samples deriving from a homogenous batch of wine of at least 1.000 litres, the volume of which is indicated in Article 7, Point 2 of these Rules and Regulations. Exceptionally, a sample deriving from a batch of a smaller volume can be entered (not less than 100 litres) accompanied by a written justification for such a small production.

Wines submitted by single or associated producers who have been legally convicted of fraud or counterfeit shall not be evaluated.



## Article 7.

### Entry Requirements

Producers who intend to participate in "The World of Malvasia" International Competition must submit their application by March 19<sup>th</sup> 2025, by completing in full the Registration Form which can be found on [www.vinistra.hr](http://www.vinistra.hr).

After completing the application form, producers who intend to participate in the "The World of Malvasia" International Competition shall deliver by post, courier or in person by March 22<sup>th</sup>, 2025 to the address: Istarskog razvoda 1, 52440 Poreč - Parenzo, Istria – Croatia (Excise number HR00001886I00), the following:

1. for participants outside Croatia, **a payment confirmation of 100.00 EUR (one hundred euros) for each submitted wine must be attached.** The payment should be made to: Vinistra – Association of Vinegrowers and Winemakers of Istria, at Istarska Kreditna Banka, Poreč Branch, Aldo Negri 2, 52440 Poreč, Croatia, SWIFT CODE: ISKBHR2X, IBAN: HR3023800061110007193, purpose: entry fee for the international competition "The World of Malvasia." All bank charges are to be covered by the payer.

Or, for Croatian participants, payment slip (photocopy) for 80.00 EUR + VAT (eighty euros + VAT) for each delivered wine, paid to Vinistra – Association of vinegrowers and winemakers, Istarska Kreditna Banka, Branch Office Poreč, Aldo Negri 2, 52440 Poreč, Account 2380006-1110007193, IBAN HR3023800061110007193, purpose of payment: entry fee for "The World of Malvasia" International Competition.

2. **4 bottles from the same batch, of 0,75 litre in volume or alternatively 6 bottles from the same batch only for special wines (dessert, liqueur and aromatized), of 0.5 or 0.375 litre in volume,** including the label which will be used when the wine is marketed. All bottles shall be packed into a single packaging unit. On the outside of the samples the following shall be written in clear letters "SAMPLE – NOT FOR SALE for "The World of Malvasia" International Competition.

It is allowed to submit a maximum of 2 samples of wine per producer of the same vintage from each subgroup of wines within all categories and groups referred to

## APPENDIX A – Wine categorization.

Samples of wines that participated in previous editions can participate in the competition; however, they cannot be awarded twice with the "Best in show" special award.

Wines that have participated in previous editions of the competition are eligible to compete; however, they cannot be awarded the title of best-rated wine (champion) in the same wine subgroup within all categories and groups more than once, nor can they receive the special "Best in Show" award more than once.

3. The documentation should be delivered at the same time and in the same box as the samples.

The registration fee must be paid at the time of registration.

All costs related to the delivery of samples are entirely covered by the producers submitting the samples.

### **Article 8.**

#### **Responsibilities**

Each producer is responsible for the accuracy of the information when filling out the application form. If a subsequent analysis reveals incredulity and discrepancy of the data completed in the application, the sample will be disqualified from the competition.

The organizers accept no responsibility for possible delays in the delivery of samples by the set date, for the loss of all or any samples during shipping or for the conditions of samples during delivery.

### **Article 9.**

#### **Reception of Samples and Entry to the Competition**

The Executive Committee shall set up an appropriate system of acceptance of samples in order to ensure proper performance of the competition. Special attention shall be paid to:

1. acceptance of samples and accompanying documents – all samples which fail to meet the requirements referred to in the Rules and Regulations shall be rejected following the decision of the Executive Committee.
2. Registration of delivered and accepted samples – each sample shall be given the entrance number (code).
3. Division of samples into categories shall be carried out on the basis of declared characteristics or, where necessary, on the basis of sensory characteristics, in



accordance with the "Wine Categorization" included in these Rules and Regulations (APPENDIX A)

4. Storage of samples in accordance with good oenological practice till evaluation time.
5. Wine samples will be coded before being submitted for evaluation by the Committees.

Wines for which the entry fee has not been paid or which for any reason whatsoever fail to meet the requirements referred to in Rules and Regulations, shall be excluded from the competition.

Received samples that are excluded from the competition for any reason will not be returned to the sender, and the sender will not be eligible for reimbursement of the cost.



## Article 10.

### Wine Classification

"The World of Malvasia" International Competition will be open to the following wine categories:

- Malvasia still wines (or synonyms) of all quality categories conforming to the Wine Act (Official Gazette no. 32/2019) or the corresponding wine classification applicable in the country of origin.
- Malvasia sparkling and petillant wines (or synonyms) of all quality categories conforming to the Wine Act (Official Gazette no. 32/2019) or the corresponding wine classification applicable in the country of origin.
- Malvasia special wines, i.e., dessert, liqueur, and aromatized wines (or synonyms) of all quality categories conforming to the Wine Act (Official Gazette no. 32/2019) or the corresponding wine classification applicable in the country of origin.

For the purpose of categorization and validation of the above-listed labels, the definitions set by the European Union or by the country of production shall apply, in accordance with the Appendix "Wine Categorization" appended herewith (APPENDIX A).

The Organizer has the right to re-classify the categories depending on the number of entries.

## Article 11.

### Evaluation Preparation

The organizer's professional team, responsible for the evaluation process, classifies the received samples for assessment in accordance with these Regulations.

## Article 12.

### Evaluation

Wine evaluation will take place **from 8<sup>th</sup> to 11<sup>th</sup> of April 2025 at Vinistra, conducted by the Committee**. All members shall be competent in wine tasting techniques, most of them being oenologists or persons holding an equivalent diploma in the winemaking sector (e.g. sommeliers), while the remaining members may be persons with affirmed qualifications in wine tasting (e.g. specialized wine and food journalists).

Wine evaluation will be carried out by one or more wine evaluation committees, each consisting of at least 5 members. The number of committees depends on the number of registered samples. Committee members are appointed by the Executive Board, and the appointment is personal (*intuitu personae*); therefore, any replacement of a member can only be done by the Executive Committee.

Wines will be evaluated using the DIONIZ application, applying the 100-point method, with a mandatory description of each sample. Before starting the evaluation, the committees will have all the information about the evaluation method. The maximum number of samples per committee is 50.

Using data processing technology, the verification of the evaluation is conducted through confirmation in the DIONIZ application by each committee member and the chairperson of each evaluation committee.

The organizer commits to ensuring optimal conditions for the work of the evaluation committees.

The official language when commenting on samples and communication within the commission is English.

### **Article 13.**

Each member of the evaluation committee provides their score independently. Wines are tasted in series. Then, a provisional score for each wine is determined by calculating the arithmetic average of the individual scores from the evaluators. The samples are then discussed, and the final score is determined by the chairperson of the committee.

If there are significant deviations, the chairperson of the evaluation committee may request a re-tasting or seek assistance from the Head of the evaluation process.

When both the head of evaluation and the committee chairperson deem it necessary, the re-evaluation of a sample may be assigned to another committee. The score for the re-evaluated sample is determined by the arithmetic average of the individual scores from the new committee, and the final score is set by the head of evaluation, taking both tastings into account.

The final score is rounded to the nearest whole number if decimal points occur during the calculation. Decimals from 0.01 to 0.49 are rounded down, while decimals from 0.50 to 0.99 are rounded up.

If a sample is "eliminated" due to defects by at least two evaluators, it is considered eliminated.

### **Article 14.**

The evaluation is led by the presidency, which consists of:

1. Head of Evaluation
2. Secretary

The Head of Evaluation and the Secretary do not evaluate the wines.



### **Article 15.**

The duties of the Head of Evaluation and the Secretary are as follows:

1. Ensure the anonymity of the samples during the evaluation process.
2. Manage the distribution of samples.
3. Ensure the confidentiality of the results until the committees' work is completed.
4. Exclude samples identified by the evaluation committee as defective.
5. Supervise the work of the administrative and technical staff.
6. If considered necessary, request the re-evaluation of samples (e.g., smell of cork, incorrect wine ratings due to improper sequence, etc.).

### **Article 16.**

Members of the evaluation committees taste the wines poured from the original bottles, which are placed in fabric or textile bags. Each member of the committee tastes wines poured from the same bottle in series. The wines are tasted in series from the same group according to the "Wine Categorization," which is an integral part of these Regulations (Appendix A). All labels or markings that could indicate the producer must be removed from the neck of the bottle.

### **Article 17.**

Work of the committee:

1. Evaluators must work in complete silence.
2. Evaluators must not know the identity, or the scores achieved before the end of the evaluation process.
3. Entry is not allowed for individuals who are not involved in the organization of the evaluation.
4. Opening of bottles and preparation of samples is done in a separate room.
5. Clean and dry glasses are filled in front of the evaluators.
6. Each wine is evaluated individually.
7. Prior to the evaluation, a standardization process is carried out, and the results are discussed collectively.
8. The Head of Evaluation determines breaks during the evaluation process.
9. Water and bread are available to evaluators during the evaluation.

### **Article 18.**

Wines are tasted at the appropriate temperature as follows:

- white and rosé wines 10–12°C
- red wines 16–18°C
- sparkling wines 8–10°C
- naturally sweet and liqueur wines 10–14°C.

## **Article 19.**

The evaluation committee will taste the wines in the following order:

1. White sparkling wines
2. White still wines
3. Rosé sparkling wines
4. Rosé still wines
5. Red sparkling wines
6. Red still wines
7. Aromatized wines
8. Naturally sweet wines
9. Liqueur wines.

Within each of the listed wine types, dry wines will be tasted before sweet wines, young wines before aged wines, and non-aromatic wines before aromatic wines.

## **Article 20.**

### **Awards and Conferring the Awards**

The minimum number of points necessary to grant an award is 80/100.

Based on the points received wines shall be awarded the following awards:

- No award for scores from 0 to 79
- Bronze medal for scores from 80 to 84
- Silver medal for scores from 85 to 89
- Gold medal for scores from 90 to 94
- Platinum medal for scores of 95 or higher.

All samples scoring between 89 and 100 points will be re-tasted by the committee chairpersons, and the final medal will be determined. Committee chairpersons may change the scores from the first tasting during the re-tasting.

Wines that receive the highest score in a specific category, group, or subgroup will be re-tasted by all committee chairpersons, and based on the majority vote, the best-rated wine (champion) will be selected.

For each award, the producer's name, wine name, and vintage will be listed along with the medal achieved.

In each category, group and subgroup, the best-rated wine (champion) will be determined according to the classification, which is part of these Regulations (APPENDIX A), specifically for:

- Malvasia bianca lunga / Maraština / Rukatac
  - In category I, group A, subgroup I-A-1 for young wines from the 2024 vintage
  - In category I, group A, subgroup I-A-1 for wines from the 2022 vintage and older
- Malvasia di Candia aromatica
  - In category IV, group A, subgroup IV-A-26 for young wines from the 2024 vintage
  - In category VI, group B, subgroup VI-B-43 for wines from all vintages
- Malvasija dubrovačka / Malvasia di Lipari / Malvasia de Sitges / Malmsey
  - In category IV, group A, subgroup IV-A-26 for young wines from the 2024 vintage
  - In category VI, group B, subgroup VI-B-43 for wines from all vintages

The best-rated wine in a specific category will be directly chosen if it is the only sample that achieved an absolute score of at least 90 points in a competition with a minimum of 10 wines. Otherwise, the best-rated wine in each category will be selected through a tie-breaker between two or more wines that have achieved at least 90 points in a competition of at least 10 wines.

When selecting the best-rated wine, if two wines from the same vintage and producer are considered the best, the wine with the highest score will be chosen, or the one selected by the chairperson.

The best-rated wine in a specific category, group, or subgroup will be the one that receives the most votes from the evaluators. If two or more wines have the same number of votes after a tie-breaker, the chairperson's vote will be taken into account. Wines that have participated in previous editions of the competition can be entered again; however, they cannot be declared the best-rated wine in a specific category, group or subgroup more than once.

In case of a tie in the awarded samples with the same number of points, the results will be displayed based on the registration number.

## **Article 21.**

### **Announcement of Results**

The organizer of the competition will announce the results on April 18, 2025, at 12:00 PM on the website [www.vinistra.hr](http://www.vinistra.hr).

The organizer will publish the list of wines that have received 80 points or more, and wines cannot be extracted from the list at the request of the producers.



The competition results will be provided to both national and international press, and for the purpose of promoting the awarded wines, the organizer will present them at various press conferences, events and fairs.

A written certificate or "Medal" will be issued for all awarded wines. The organizer reserves the right to award an additional form of recognition for particularly significant prizes, in addition to the written certificate. Participation certificates will not be awarded.

The medals won can be presented in the form of official "Svijet Malvazija – World of Malvasia" stickers, which will be available for purchase exclusively through the organizer after the evaluation.

**The award ceremony will take place on May 7, 2025, as part of the annual International Wine and Winemaking Equipment Exhibition "Vinistra 2025".**

Prizes that are not collected during the award ceremony will be delivered to the winning participants at the organizer's expense. The organizer is not responsible for any potential loss or failure of delivery.

## **Article 22. Special Award**

The special award "Best in Show 2025" will be granted to the Malvasia wine, within all categories according to the "Wine Categorization" (APPENDIX A), which has achieved the highest absolute score. This wine will be excluded from receiving any additional awards.

## **Article 23. Controls**

Wines will not be included in the competition if the entry fee has not been paid or if, for any reason, they do not meet the conditions outlined in these Regulations.

Samples that are not included in the competition for any reason will not be returned to the sender, and the sender will not be entitled to reimbursement of any costs. Additionally, the received wine samples will not be returned.

In case of any doubt, the producer participating in the "The World of Malvasia" international competition must allow the organizer's representatives to conduct inspections in the cellar and potentially take wine samples for their own analysis and comparison.

If the organizer and the evaluation committee determine that the Rules and regulations have not been fully adhered to and that the wine sample does not correspond to the evaluated sample or the authenticity of the awarded sample, the organizer reserves the right to exclude the sample from the competition and withdraw the awarded recognition.

There will be no possibility to appeal the results of the evaluation committee.

In the interest of maintaining transparency in the award distribution, the organizer will keep all documents related to the evaluation of the samples, including the registration documentation, evaluator forms and samples of awarded wines, for at least 9 months.

#### **Article 24.**

##### **Acceptance of the Regulations**

By completing the registration form for participation in the "The World of Malvasia" international competition, the producer fully accepts these Rules and regulations and all the provisions contained within them.

#### **Article 25.**

##### **Competent Court and Alterations to the Rules and Regulations**

Should any litigation arise, the venue for all actions in a court of competent jurisdiction shall be in Poreč.

The Organisation Committee shall have right to alter the Rules and Regulations and the date of the competition at any time when necessary.

#### **Article 26.**

##### **Construe of the Rules and Regulations**

The Rules and Regulations shall be construed by the Executive Committee.

## WINE CATEGORIZATION

### "THE WORLD OF MALVASIA" INTERNATIONAL COMPETITION

Wines entering "The World of Malvasia" International Competition shall be divided into categories, groups and subgroups that have the following features:

| <b>CATEGORY I – WHITE WINES OF NON-AROMATIC GRAPE VARIETIES</b>  |        |
|--|--------|
| <b>Group A – Still wines</b> <sup>1</sup><br>These wines may have carbon dioxide pressure under 0.5 bar at 20 °C |        |
| Sub-group of wines containing not more than 4 g/L of sugar   | I-A-1  |
| Sub-group of wines containing between 4.1 g/L to 12 g/L of sugar   | I-A-2  |
| Sub-group of wines containing between 12.1 g/L to 45 g/L of sugar  | I-A-3  |
| Sub-group of wines containing more than 45 g/L of sugar  | I-A-4  |
| <b>Group B – Pearl wines</b><br>These wines may have a carbon dioxide pressure from 0.5 to 2.5 bar at 20 °C.     |        |
| Sub-group of wines containing not more than 4 g/L of sugar   | I-B-5  |
| Sub-group of wine containing more than 4 g/L of sugar  | I-B-6  |
| <b>Group C – Sparkling wines</b><br>These wines may have a carbon dioxide pressure greater than 2.5 bar at 20 °C |        |
| Sub-group of sparkling wines containing not more than 12 g/L of sugar with a tolerance of +3 g/L                 | I-C-7  |
| Sub-group of sparkling wines containing between 12.1 g/L to 32 g/L of sugar with a tolerance of +3 g/L           | I-C-8  |
| Sub-group of sparkling wines containing between 32.1 g/L to 50 g/L of sugar                                      | I-C-9  |
| Sub-group of sparkling wines containing more than 50 g/L of sugar  | I-C-10 |

| <b>CATEGORY II – ROSE WINES</b>  |         |
|--|---------|
| <b>Group A – Still wines</b> <sup>1</sup><br>These wines may have carbon dioxide pressure under 0.5 bar at 20 °C |         |
| Sub-group of wine containing not more than 4 g/L of sugar  | II-A-11 |
| Sub-group of wine containing between 4.1 g/L to 12 g/L of sugar  | II-A-12 |
| Sub-group of wine containing between 12.1 g/L to 45 g/L of sugar   | II-A-13 |
| Sub-group of wine containing more than 45 g/L of sugar   | II-A-14 |
| <b>Group B – Pearl wines</b><br>These wines may have a carbon dioxide pressure from 0.5 to 2.5 bar at 20 °C      |         |
| Sub-group of wines containing not more than 4 g/L of sugar   | II-B-15 |
| Sub-group of wine containing more than 4 g/L of sugar  | II-B-16 |
| <b>Group C – Sparkling wine</b><br>These wines may have a carbon dioxide pressure greater than 2.5 bar at 20 °C  |         |
| Sub-group of sparkling wines containing not more than 12 g/L of sugar with a tolerance of +3 g/L                 | II-C-17 |
| Sub-group of sparkling wines containing between 12.1 g/L and 32 g/L of sugar with a tolerance of +3 g/L          | II-C-18 |
| Sub-group of sparkling wines containing between 32.1 g/L and 50 g/L of sugar                                     | II-C-19 |
| Sub-group of sparkling wines containing more than 50 g/L of sugar  | II-C-20 |

<sup>1</sup> EXCEPTION Wines which are used to be presented with gas pressure above 0.5 bar and not above 1 bar can be classified in Group A – Still wines, provided that these wines are tasted after other still wines

| <b>CATEGORY III – RED WINES</b>   |          |
|---|----------|
| <b>Group A – Still wines <sup>2</sup></b><br>These wines may have carbon dioxide pressure under 0.5 bar at 20 °C. |          |
| Sub-group of wines containing not more than 4 g/L of sugar  | III-A-21 |
| Sub-group of wines containing more than 4 g/L of sugar  | III-A-22 |
| <b>Group B – Pearl wines</b><br>These wines may have carbon dioxide pressure from 0.5 to 2.5 bar at 20 °C.        |          |
| Sub-group of wines containing not more than 4 g/L of sugar  | III-B-23 |
| Sub-group of wine containing more than 4 g/L of sugar   | III-B-24 |
| <b>Group C – Sparkling wines</b><br>These wines may have a carbon dioxide pressure above 2.5 bar at 20 °C         | III-C-25 |

| <b>CATEGORY IV – WINES OF AROMATIC GRAPE VARIETIES</b>   |         |
|--|---------|
| <b>Group A – Still wines <sup>2</sup></b><br>These wines may have carbon dioxide pressure under 0.5 bar at 20 °C |         |
| Sub-group of wines containing not more than 4 g/L of sugar   | IV-A-26 |
| Sub-group of wines containing from 4.1 g/L to 12 g/L of sugar  | IV-A-27 |
| Sub-group of wine containing from 12.1 g/L to 45 g/L of sugar  | IV-A-28 |
| Sub-group of wines containing more than 45 g/L of sugar  | IV-A-29 |
| <b>Group B – Pearl wines</b><br>These wines may have a carbon dioxide pressure from 0.5 to 2.5 bar at 20 °C      |         |
| Sub-group of wines containing not more than 4 g/L of sugar   | IV-B-30 |
| Sub-group of wines containing more than 4 g/L of sugar   | IV-B-31 |
| <b>Group C – Sparkling wines</b><br>These wines may have a carbon dioxide pressure above 2.5 bar at 20 °C        |         |
| Sub-group of sparkling wines containing not more than 12 g/L of sugar with a tolerance of +3 g/L                 | IV-C-32 |
| Sub-group of sparkling wines containing between 12.1 g/L to 32 g/L of sugar with a tolerance of +3 g/L           | IV-C-33 |
| Sub-group of sparkling wines containing between 32.1 g/L to 50 g/L of sugar                                      | IV-C-34 |
| Sub-group of sparkling wines containing more than 50 g/L of sugar  | IV-C-35 |

| <b>CATEGORY V – WINES UNDER A FILM OF YEAST</b><br>(E.g. Jerez Fino, Tokaji Szamardni, Château-Chalon i sl.) |        |
|--|--------|
| <b>Group A - wines containing not more than 4 g/L of sugar</b>   |        |
| Sub-group of wines with alcoholic content not more than 15 %   | V-A-36 |
| Sub-group of wines with alcoholic content above 15 %   | V-A-37 |
| <b>Group B - wines containing from 4.1 to 20 g/L of sugar</b>  |        |
| Sub-group of wines with alcoholic content not more than 15 %   | V-B-38 |
| Sub-group of wines with alcoholic content above 15 %   | V-B-39 |
| <b>Group C – wines containing more than 20 g/L of sugar</b>  |        |
| Sub-group of wines with alcoholic content not more than 15 %   | V-C-40 |
| Sub-group of wines with alcoholic content above 15 %   | V-C-41 |

<sup>2</sup> EXCEPTION Wines which are used to be presented with gas pressure above 0.5 bar and not above 1 bar can be classified in Group A – Still wines, provided that these wines are tasted after other still wines

|  |         |
|--|---------|
| <b>CATEGORY VI - NATURAL SWEET WINE</b><br>(E.g. Late harvest, botrytised wine, ice wine etc.) |         |
| <b>Group A - Nonaromatic grape varieties</b>   | VI-A-42 |
| <b>Group B – Aromatic grape varieties</b>  | VI-B-43 |

|  |          |
|--|----------|
| <b>CATEGORY VII – LIQUEUR WINE</b>   |          |
| <b>Group A - Nonaromatic grape varieties</b> (E.g. Porto, Marsala, Madeira, Mistelles, Tokaji Aszu etc.) |          |
| Sub-group of liqueur wines containing not more than 6 g/L of sugar                                       | VII-A-44 |
| Sub-group of liqueur wines containing between 6.1 to 40 g/L of sugar                                     |          |
| With an alcoholic content not more than or equal to 18 %   | VII-A-45 |
| With an alcoholic content above 18 %   | VII-A-46 |
| Sub-group of liqueur wines containing between 40,1 to 80 g/L of sugar                                    |          |
| With an alcoholic content not more than or equal to 18 %   | VII-A-47 |
| With an alcoholic content above 18 %   | VII-A-48 |
| Sub-group of liqueur wines containing more than 80 g/L of sugar  |          |
| With an alcoholic content not more than or equal to 18 %   | VII-A-49 |
| With an alcoholic content above 18 %   | VII-A-50 |
| <b>Groupe B – Aromatic grape varieties</b> (E.g. Malvasia aromatica etc.)                                | VII-B-51 |
| <b>Group C – Liqueur wines under a film of yeast</b> (E.g. Jerez, Fino, Montilla-Morilles etc.)          | VII-C-52 |

REMARK: If in a sub-group there are very little samples, these samples can be included in another sub-group



