

# QUINTESSENCE- 2018

## Palinka and Distillate Competition

### Competition Rules

#### The competition organized by:

- The Cultural Association of Onga (2/A Görgey street Onga 3562)

#### The aims of the competition:

- To make the cultural consumption of palinka popular,
- To make the pálinka more popular as a Hungaricum in and beyond the borders,
- To have the entered palinkas/distillates competed,
- To improve the palinkas' quality through the own results of distilleries,
- To make popular the marketing of commercially available products,
- The positive influence of consumers' attitude in connection with palinka,
- The appreciation of the work of private or wage distillers and commercial distilleries who are creating good quality palinkas

#### The circles of the announced competition:

- Private distilleries, wage distilleries or commercial distilleries can enter from any part of the country or even from beyond the borders.

#### Entering deadlines:

- Friday 5 January 2018 till 5:00 p.m.

#### Entering samples:

- The private and wage distillers can enter with minimum 2x 0,35 litres per types, commercial distilleries can enter with 3x 0,35 litres or with 2x 0,5 litres per types. (For choosing the public award pálinkas from the champions the organizers do not want any other amount apart from the entered ones.)

#### Entering fees:

- If you enter with 1-2 samples and you are a private or wage distiller you have to pay 5000 Forints per samples or 17 EUR per samples. If you want to enter as a

commercial distillery with 1-2 samples you have to pay 8000 Forints or 25 EUR per samples. In case of entering with 3-4 samples as a private or wage distiller you have to pay 4000 Forints or 13 EUR per samples. For commercial distilleries it is 6500 Forints or 22 EUR per samples. If you are a private or wage distiller and you want to enter with 5 or more samples you have to pay 3000 Forints or 10 EUR per samples. For commercial distilleries the entering of 5 or more samples take 5000 Forints or 17 EUR per samples.

- The amount can be paid personally at the entering of samples or can be transferred to the bank account of the Cultural Association of Onga Felsőzsolca és Vidéke Takarékszövetkezet Ongai Kirendeltsége 54500198- 10000719, (IBAN: HU33 5450 0198 1000 0719 0000 0000) you have to notice, that it is an entering fee for the palinka competition. You can have an invoice about your entering by the organizers after receiving your entering fees.
- The Cultural Association of Onga as the organizer have a contract with other pálinka competitions as if you get a gold or silver medal for your pálinka or distillate you are going to get a 10-20% discount of the same sample's entering fee.

#### **The receiving of samples:**

- Personally to the competition office converted in the flats of Onga ( 4 Gyöngyvirág street Onga 3562) till the 5 January 2018 on weekdays from 8:00 a.m. to 4:00 p.m. or can be delivered by post to the following address of the Association (Cultural Association of Onga 2/A Görgey Street Onga 3562).

#### **Entering conditions:**

According to the law of CXXVII of 2003 and to the law of LXVIII of 2016 about the excise tax and the distribution of excise goods commercial distilleries (according to Excise Act), wage distilleries according to Excise Act and the private distilleries can also enter the competition with the acceptance of the competition rules, with the filling of the entering page and with the paying of the entering fees.

You can enter your palinkas as a commercial distillery according to a law of 2008 numbered LXXIII with the drinks qualified as palinkas, while as a wage or private distiller you can enter to the competition with distillates according to the law 3-4 and 19-21 of 3§ of LXVIII of 2016. You have to certify legitimately the origin of your pálinka and distillate and you have to certify legitimately its taxation as well.

- **Commercial distilleries:** A distillery according to the Excise Act, trader with the suitable documents: licensee of the commercial distillery can enter the competition with released, tax-stamped, taxed product which origin is certified on a simplified, enclosed certification and with tax stamp to the name of the organizer of the palinka competition.

- **Wage distilleries:** A wage distillery according to the Excise Act of 2016 of the law of LXVIII in the paragraph of 3 § (3) according to 3-4.  
*“3. wage distiller: is the person who is a fruit grower over the age of 18, who has wage distilled distillate made from his own fruit;*  
*4. wage distilled distillate: a prepared distillate from wage distiller’s base material in tax stock for the wage distiller;*  
 According to the law of paragraph 66§ a wage distillery is which certifies the origin of the created distillate with a certification of its origin.
- **Private distiller:** A private distiller is according to the law of LXVIII of 3§ (3) point 19-20 of 2016:  
*19. private distillation : the preparation of a distillate by a private distiller can be at the home place or in the fruit garden of the private distiller or in case of more owners at the home or in the fruit garden of any owners in a distiller equipment which cannot be bigger than 100 litres made for distillate preparation.*  
*20. private distiller: is the fruit grower person who is over 18, who has his own fruit, has own base material from fruit and has his own distiller equipment suitable for making distillates.*

- The copies of the above documents have to be given to the organizer of the competition. The competitors must present the amount of the pálinka in degrees of hectolitre on the entering paper. In case of commercial distilleries the reference number of the bottled items has to be given as well.

- Wage distilleries and private distilleries can enter the competition according to excise rules, according to the rules of competitions. With the accept of the rules the competitors are making a statement that the sample is made from original Hungarian fruit, it was mashed and made here it does not contain any sugar, as it cannot get the name of pálinka without these statements.

- There is a possibility to enter for two people, as the mashing was made together. The official wage distillery document is a demand here as well.  
 According to the Excise Act in case of foreign competitors other distilleries, bonded warehouses, member state commercials from the European Union can enter with a released product, which can be given to the organizers with a simplified certification. As a third country the farmers can send their entered distillate as a sample, which can be certified with a certification of customs clearance. The entered sample by a farmer is not imported as a commercial product so you need not to put a tax stamp on it according to the Excise Act of 72§ (2) b. In case of member state individuals according to the Guidelines of 92/83 the rules of the given member state refers to the area of the member state only. Those foreign

individuals who entered the competition have to declare that they suit to their own national excise rules in everything and they have to enclose for the entering an origin certification according to their home country's law.

### **Judging (Open)**

- Between 11 and 13 January 2018 (2 Görgey Street Onga media and I.T. rooms of the new building).
- The public prize pálinka is chosen from the champion-prized ones on the day of 20 January 2018 by the public jury invited specially for this occasion.

### **The time and place of ceremonial announcement of the results:**

- 19-20 January 2018 Pálinka Ball and Gala organized by The Cultural Association of Onga in Lillafüred – Palace Hotel.
- 19 January 2018: The announcement of results of distillates (the entered wage and private ones).
- 20 January 2018: The announcement of pálinkas (the entered commercially available ones).

### **Committees and Groups guaranteeing the level and immaculacy of the competition:**

- The competition Organizer Committee
  - The Jury
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- The transaction of the competition occurs according to the written present rules
  - The announcer of the competition releases a call for competition, the rules and conditions of the competition in October of 2017 on the website of [www.okeonga.hu](http://www.okeonga.hu) and finds some potential competitors in different papers in the country and in the bordering countries.

### **The members of the jury**

- The president of the jury is György Lovassy, a food chartered engineer a Hungarian member of Pálinka Sommelier and Destillata and other international pálinka

competitions' Hungarian jury member, an official pálinka trader and judge, the official Hungarian representative of the firm KOETHE.

- There are minimum 22 – maximum 32 people in the jury, for the suggestion of the president of the jury, and for the invitation of the organizer of the competition both internationally and nationally recognized judges of pálinka in- and outside of the country.
- Only those people can take part in the judgement who are suitable to judge impartially and correctly, those who are members of the Quintessence judging team, who took part in one of the organized preparatory Quintessence trainings, where they met the requirements and they have been judges at the Quintessence Pálinka and Distillate Competition.
- Minimum two preparing trainings are organized for the members of the jury. The first planned training is 10-11 November Onga. The second training's time will be indicated later. The participation at the training does not mean that you can automatically be a member of the judging team. The choosing and invitation of the members can be made by the competition manager with the suggestion of the president of the jury.

### **The competition Organizer Committee:**

The director of the competition: László Takács

#### Members:

- Ákos Árvai
- Adam Bihari
- Bettina Bekus
- Eszter Borkuti
- Luca Buzas
- Zoltán Buzas
- Zoltánné Buzas
- Lilla Cserhalmi
- Noémi Ferencz
- József Juhász
- Eniko Rác Juhaszné
- Ágnes Becse Karabinszkyné
- Gáza Karabinszky
- Laszlo Kerékjártó
- Éva Garadnai Kovácsné
- György Kovács
- József Kovács

- Ágnes Nagy Kovácsné
- Márta Urszin Poroszkainé
- Gábor Prion
- Péter Polák
- Zsuzsanna Polák
- Attila Rácz
- Linda Rácz
- Rita Szakáczki-Ujházy
- József Takács
- Zoltán Tóth
- Bernadett Zsarnai

### **Tasks of the competition director**

- To publish the competition announcement.
- To make a suggestion for a sample chosen by a pre-tasting, valued by the professional jury.
- To decide the judgement and the order of samples, to hand out groups of samples to the jury.
- To decide in important questions coming up during judging.
- To check the putting down and estimation of results in a correct way.
- To prepare the personal and objective conditions of the jury and data processing.
- To control the right way of judging to make sure that the judges do not check and influence each other's opinion.
- To confirm the final results to determine the categories of the competition in which a category-winner can be announced.
- To keep contact with the president and the members of the jury.
- To provide the certificates, medals, presents; to provide the filling of certificates and the engraving of medals.
- To provide the sponsors donating awards.
- He is the only person who is entitled to give data for competing people only after the announcement of results.
- The director of the competition besides retaining anonymity provide all the necessary information for the valuable work of the jury.
- The professional direction of the competition.
- To take good care of correct judging, provides the food neutralizers constantly during judging.
- To organize the professional distributing of samples for the jury.

- To guarantee the purity of the competition its transaction according to the rules.
- To provide the place of the competition.
- To give general professional advice for contributors.
- To check the maintenance of anonymity of products in the competition till the results. He provides all the necessary information for the jury beside anonymity.

#### **Tasks of the members:**

- To help the work of the competition director, his continual checking and support.
- The competition director's personal suggestion's discussion then to help to make decisions and control him.
- The Competition Organizer Committee makes decisions in difficult questions with majority voting and in case of equality of notes the competition director decides.
- The entered samples are recorded, identified in a secret way, labelled with special, unique labels. The certificates are collected, the entering and entering fees are checked if they are suitable for the conditions of the competition.
- The members provide the samples to be encrypted, to be kept in a closed place, where nobody can enter.
- Until the closing of the competition all the members can use the data only for their work. All the data and information given for an uninvolved can take criminal consequences.

#### **The task of the jury:**

- All the palinkas and distillates are examined by sense perception by the jury.
- They value the samples individually then make a consensus in the evaluation of the samples.
- They choose the Champion-awards, the best palinkas/distillates of a category, the winners of the announced awards of 2018 **Quintessence Palinka and distillate Competition.**
- They make suggestions for special prizes and for diplomas.
- Sense perception is directed only by the competition director.
- According to the rules of the competition the different items are judged together in the order of categories.
- The time of the sensory jury is on 11-13 January 2018
- The sensory jury is open, but any kind of communication is allowed with the jury members.
- The recordings of the results of palinkas and distillates are made electronically by the jury with the help of a software processed by the association.
- In case of equality in choosing the Champion and category winners the president of the jury decides.

- The trainings are kept by the president of the jury. In case of any difficulties the competition manager can ask another person for substitution.

#### **Awards and titles:**

- **“Quintessence – the best commercial distillery of 2018”** in all the winner of the whole competition
- **“Quintessence – the best pálinka of 2018”**
- **“Quintessence - the public prize of 2018”**
- **“Quintessence – the best distillate of 2018”**
- **“Quintessence – the best wage distillery of 2018”**
- **“Quintessence – the best wage distiller of 2018”**
- **“Quintessence – the best private distiller of 2018”**
- **“Quintessence – the best palinka/distillate in Onga of 2018”**

The award of a public prize will be chosen from the palinkas of Champion-prize on 20 January 2018 by the public jury invited specially for this occasion.

- **The Champion-prizes from the golden samples**

According to the Excise Act the Champion-prize can be given to the distillate for the product qualified as palinka with a tax-stamp, available commercially. Only those products can get this prize which are available commercially.

At Strong palinkas (high alcoholic content of 48%V/V above alcohol) a special Champion-award is given.

The Champion-award can be given only if from the given kind of palinka at least 5 samples were entered and there was a golden medalled among them. According to the jury's decision there is a possibility to get in a given category the Champion-prize of so called clean palinkas if the number of sample reaches 10. (e.g. beside the plum Champion-award the Cecenska Lepotica Champion award can be given as well if there are at least 10 valued samples of this category and there is a golden medalled one among the palinkas).

- **Category winners:**

A category winner can be only that distillate entered by a wage or private distiller. The rules for this prize are the same with the conditions of winning a Champion-prize.

- **Golden-silver and bronze certificates, medals.**

- **Other possible special prizes.**

The prizes are given with different presents, sponsored offers and gifts.

**There can be presents, sponsored offers, gift parcels beside Champion prizes.**

- The competitors get certificates and medals from the organizers, presents from the possible sponsors according to their results.

- Competitors are allowed to put a label on their palinkas by the organizer, which contains the results reached at the competition. In this case the users have to certify the number used, which can be controlled by the organizer.

**Labels on the neck of the bottle:**

Competitors can use labels permitted only by the Association of Onga and bought from them in gold, silver or bronze.

**Other grants:**

- People entered for the competition with minimum 5 samples (maximum 200 people) get free entry for two people for the ceremonial announcement of the results and for the ball at the Palota Hotel in Lillafüred (in case of two people's entering only two and not four tickets can be given).
- A 50% discount from the accommodation at the weekend of the ball and gala at the Palotaszálló in Lillafüred.

**The scoring of the best wage distillery and private distillery:**

In this category the five best samples can be taken into consideration.

- For every bronze medalled palinka or distillate:3 points
- For every silver medalled : 5 points
- For every golden medalled : 10 points
- For every Champion-prize : 10 points
- For the best distillate : 15 points

**The scoring of the best wage distillate:**

- Wage distilleries for the best can take part in the competition with the certificate of the palinkas distilled at their distillery by the private distillates. The result of private distillates having distilled at a commercial distillery are summed up.
- In this category the number of wage distillates is not limited. Every wage distillate with his best 10 samples can take to the results of the best wage distillery.
  - For every bronze medalled palinka : 3 points
  - For every silver medalled : 5 points
  - For every golden medalled : 8 points
  - For every winner of every category prize : 10 points
  - For the best distillate : 15 points

**The scoring of the best commercial distillery:**

- In this category the best 10 samples can be taken into consideration for the participants

- For every bronze medalled palinka : 3 points
  - For every silver medalled : 5 points
  - For every golden medalled : 8 points
  - For the Champion prize : 10 points
  - For the best palinka : 15 points
- Commercial distilleries can compete with other wage or private distilleries by their own palinkas entered for other prizes.

**Judging categories:**

1. Unmixed fruit distillates, palinkas - in different types

1. Apple types:

- apples,
- pears,
- William's pears,
- quince, quince-pears

2. Berries:

- strawberries,
- mulberries,
- raspberries,
- blackberries,
- currants,
- gooseberries
- noble elderberry

3. Stone-fruits:

- cherries,
- sour cherries,
- apricots,
- peaches,
- plums

4. Grapes and products made from grapes:

- grapes,
- grapes marc,
- lees,
- brandies

5. Other fruits:

- loquat,
- hackberry,
- melon,
- water melon

6. Gathered forest fruit and wild fruit:

- dog berries,
- sorbs
- hawthorn
- rosehip
- elderberry
- cranberries, hippophae
- wild raspberries,
- forest strawberries,
- wild blackberries,
  - wild apples,
  - wild pears,
  - wild cherries,
  - wild peaches,
  - wild quince
  - danewort
  - juniper,
  - nettle-free
  - others

7. Mixed palinkas

8. Ripen and bedded palinkas and distillates

- palinkas ripen in a wooden barrel
- palinkas ripen in fruit bed
- palinkas older than 5 years

9. In case of entering as distillates:

- orange
- banana
- grapefruit
- mango

- kiwi
- pineapple
- fig
- pomegranate
- pumpkin
- carrot
- parsnip
- cucumber
- beetroot
- celery
- tomato
- malt
- bread
- others

#### 10. Beer distillate

- beer distillate (only for commercial distilleries with a necessary permission)

#### 11. Liqueurs:

- liqueurs (only for commercial distilleries with their necessary permission)

#### **Judging papers:**

It is made based on a twenty points judging system, which is the same as the point system of Austrian Destillata and divided as the following:

- **Cleanness: 5 points:** It is not an optical cleanness it is the cleanness of the distillate itself. Technological mistakes are examined (mildew mash, turning sour) on the base of smells. It is 5 points if the mistake cannot be smelled. Points are deducted depending on the measure and quantity of mistakes.
- **Fruit character: 5 points:** It is examined on the base of smell and taste, how it equals with the type of fruit named on. If the jury does not feel the taste or smell of the given fruit or it is absolutely neutral for them it is 1 point. From this point the more typical, more intensive or more pleasant what they taste or smell the more points can be given till 5.
- **Feel of mouth: 5 points:** Tastes, their permanence, their pleasure and their elegance is examined here in the mouth.

- **Harmony: 5 points:** All the impressions, tastes, the harmony of tastes are valued here. The better it is, the more points can be given. The harmony of tastes and smells are taken into consideration.
  
- The judging papers are filled by the judges with the help of a software system developed by the association itself. All the palinkas are qualified by four judges independently. If there is no agreement or above 14 points there is minimum three point difference among the judgements, then the sample automatically goes to a new jury, then if it is necessary to the top jury. Finally with the help of the computer programme the committee fills in a sum up paper per samples based on agreed opinions. The members of the dry-test examine the clearness or the faults of a product by consensus. A medal can be given only for the product without any faults.
  
- The points of medals are the following:
  - golden:18,0-20,0 points
  - silver: 16,0-17,0 points
  - bronze: 14,0-15,0 points

**Other conditions:**

- The person who takes part in travelling, supplying, preparing and serving of samples cannot be the member of the jury.
- In case of breaking the rules of the competition the person in the jury will be relieved from judging by the director of the competition according to his release law.
- The director of the competition must determine the order of samples under examination. In all cases the judging have to be started with neutral tasted and smelled products then they are followed by more intensive smells and smells. First the samples of low alcohol content are presented to the jury. The alcohol content of the samples gets to the jury by categories – as information. The strong (above 48%) samples are under judgement in the second round.
- In case of same kinds of samples they have to be ordered according to the growing of taste and smell effects. In case of series examination the same tasted and smelled products should be judged.

- Between each examination judges have to eat some taste neutralizers. The neutralizers can be water, mineral water, rolls, cheese, apples or coffee.
- During the judgement some breaks have to be held in different periods. It is the jury's president's task to adjudicate the jury's potency.
- During the judgement the jury members mustn't speak about samples or make any remarks about the samples apart from the evaluation discussion.
- During data processing data can be given only for the competition director, which are kept in secret until the announcement of results.

#### **The order of data processing:**

- The recording and evaluation of judging papers filled in by the jury,
- The preparation of summed up order of points of medals and the evaluation of competition categories.
- Those participants of the competition, who take part in the ceremonial announcement of results, get the entered samples results printed from the organizers in the location of the announcement.
- Those who do not take part in the ceremonial announcement of results will get the sample results between 29 January and 04 February 2018 by e-mail.
- For the purity of the competition the Organizers of the Competition reserve the right both from the entered and from the awarded samples to have one chosen by a draw examined by an analytical laboratory according to the origin of the sample and to the law rules. If the result is positive, the obtained award will be recalled and it also releases in the press.

#### **The publicity of the competition:**

- The organizers of the competition try to have the biggest publicity as far as possible. They organize the judgement to be open for anybody but the work cannot be disturbed and cannot be influenced.

#### **Saving of golden medalled palinkas and distillates for the posterity**

- Participants contract if their entered palinkas achieve a golden medal, then they offer freely from each one with a bottle of 0,35 litres for Darvas House and Museum where they are retained as part of a collection of palinka glasses for the posterity.

10 October 2017 Onga

László Takács

The chairman of the Cultural Association of Onga,  
the competition director

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