

QUINTESSENCE – 2020 Competition Rules



QUINTESSENCE- 2020 Palinka and Distillate Competition XI Competition Rules

Prologue:

The Quintessence Pálinka and Distillate Competition closed a ten-year-old, successful period and is going to start a new, hopefully a more successful decade. The rest of the positive experiences and foreshadowing progresses are saved from the past, but the old elements of the competition have to be renewed from judging to the positioning of the competition. This realization makes the organizers restructure the rules of judging, who recognized the need for these changes and who are able to handle this as a challenge. The year of 2020 is a temporary period on the new way which last aim can be indicated around the Hungarian meaning of the word QUINTESSENCE.

The law and the contradictions of law in connection with the pálinka competition make us go towards changing. We hope we will feel the positive changes on this field as well to be able to change direction with challenges, to be able to step into the newer, positive parts of pálinka competitions.

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 create 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:

- Wednesday 8 January 2020 till 4:00 p.m.

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Samples can be entered:

The number of samples is optional, but for the advertised so called big prizes (best commercial distillery, best wage distillery, best private distillery), only the ten best results count according to the followings:

- The entering of any number of samples are accepted per subcategories, but from those only the best per subcategories, the result of maximum 1-1 product counts for the big prizes.

- It is compulsory to enter minimum 1 sample from the 10 samples to the category of stone-fruit 2 or to the category of Apricots 2.3 or to the subcategory of Plums 2.6.

- All above it is compulsory to enter minimum 1 sample from the entered ones to the category of Apple Products or to the subcategory of Apples 1.1, to Quince 1.2 or to the subcategory of William's Pear 1.5.

- All above it is compulsory to enter minimum one sample to the category of Grapes 1.4 or to the Picked forest or wild fruit category 1.6 or to the others category or to any subcategories of these.

Entering fees:

The entering fees are changing according to the entered samples. The person who pays the entering fee entitles the person to take part in the competition and has the possibility to take part in the announcement of the results for private and wage distilleries alone or with one more person freely. The participation of pálinka gala for commercial distilleries has got a participatory fee.

entered samples	private distiller/wage distiller Ft/piece	commercial Ft/piece
participation fee at the gala in Lillafüred	private distiller/wage distiller Ft/piece	commercial Ft/piece
1-2 7000	14 000 50 000 50 000	
3-5 5500	12 000 25 000 25 000	
6-9 4000	10 000 15 000 15 000	
10 above	3500 8000 10 000 -	

in EURO:

entered samples	private distiller/wage distiller EUR /piece	commercial EUR/piece
participation fee at the gala in Lillafüred	private distiller/wage distiller EUR/piece	commercial EUR/piece
1-2 21 42	150 150	
3-5 18 36	75 75	
6-9 15 30	45 45	
10 above	12 24 24 -	

- 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

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0719 0000 0000) you have to notice, that it is an entering fee for the pálinka competition. You can have an invoice about your entering by the organizers after receiving your entering fees.

The receiving of samples:

- Personally to the competition office in Onga (4 Gyöngyvirág street Onga 3562) till the 8 January 2020 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 in case of foreign entering:

According to the Excise Act in case of foreign competitor 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 refer 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 15 and 17 January 2020 Depending on the entering numbers these days can be different or can take other days to judge the entered samples.
- The public prize pálinka is chosen from the champion-prized ones on the day of 25 January 2020 by the public jury invited specially for this occasion.

The time and place of ceremonial announcement of the results:

- The results of the entered private and wage distilled distillates will be announced 25 January 2020 at 2:30 in Miskolc. In the exclusive room of the DVTK stadium. Address: 61 Andrassy Gyula street.

- 25 January 2019: The announcement of results of entered pálinkas, the commercially available ones. The place of the announcement is Miskolc/Lillafüred – Hungest Hotel Palota, a gala and ball organized by the Cultural Association of Onga.

The conditions of taking part in the ceremonial announcement of the results:

The announcement of results of private and wage distilleries : The entered private or wage distiller can take part in the announcement freely on his/her own and with plus one more person in case he/she has a medalled sample. The list of medalled competitors can be seen on the website of the competition on 18 January 2020. (The number and the colour of the medals won't be seen, only if the competitor has at least one medalled sample.) According to the law you have not got the possibility to taste the samples of entered and medalled private or wage distillates. the gold medalled ones (only among commercial distillates) can be tasted at the pálinka gala/ball in Miskolc/Lillafüred at the Hungest Hotel Palota.

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The announcement of results of commercial samples: Those commercial companies that entered with at least 10 samples can get a free ticket for two only to the announcement of samples they have entered into and to the gala/pálinka ball.

Those companies that entered with less than 10 samples have to pay a participatory fee. the deadline for this is 20 January 2020.

The entered private and wage distillers can take part if they have paid the participatory fee until the date of 20 January 2020. (See the details in the competition rules p 2)

A so called supporter ticket can be bought for 100 000 Forints which allows the entrance for two people to the gala 25 January and to the VIP ceremony

Communication between the organizers and the competitors:

Communication can be kept only by e-mail or by newsletters by the organizers. It is compulsory for enterers to give a live e-mail address and accept the organizers to send them automatic newsletters.

The official website of the competition:

<http://quintessence-palinka.hu>

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

- The competition Organizer Committee
- The Jury
- 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 November of 2019 on the website of [www. okeonga.hu](http://www.okeonga.hu) and to the <http://quintessence-palinka.hu/hu>

or with the findings of some potential competitors in different papers in the country and in the bordering countries.

The members of the jury

- The jury of the competition can be both internationally and nationally recognized judges of pálinka in- and outside of the country for the invitation of the organizer of the competition.

- 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 has taken part earlier 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 one preparing trainings are organized for the members of the jury. The planned training is in December 2019 or January 2020. 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.

- At the same time maximum two employees of a commercial distillery can judge the samples.

The competition Organizer Committee:

The director of the competition: László Takács

Members:

- Ákos Árvai
- Eszter Borkuti

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- Luca Buzas
- Zoltán Buzas
- Zoltánné Buzas
- Lilla Cserhalmi
- Noémi Ferencz
- József Juhász
- Eniko Rác Juhaszné
- Ágnes Becse Karabinszkyné
- Gáza Karabinszky
- Laszlo Kerékjártó
- Ildikó Kerégyártóné Makranczi
- Éva Garadnai Kovácsné
- György Kovács
- József Kovács
- Ágnes Nagy Kovácsné
- Máté Lanku
- Márta Urszin Poroszkainé
- Gábor Prion
- Péter Polák
- Zsuzsanna Polák
- Attila Rác
- Linda Rác
- Rita Ujházy
- József Takács
- Virág Takács
- Tamás Taksár
- 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.

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- 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 tasks 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 2020 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 14-16 January 2019
- 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.

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Awards and titles:

- “Quintessence – the best commercial distillery of 2020” in all the winner of the whole competition
- “Quintessence – the best pálinka of 2020”
- “Quintessence - the public prize of 2020”
- “Quintessence – the best private and wage distilled distillation of 2020”
- “Quintessence – the best wage distillery of 2020”
- “Quintessence – the best wage distiller of 2020”
- “Quintessence – the best private distiller of 2020”
- “Quintessence – the best palinka/distillate in Onga of 2020”

The award of a public prize will be chosen from the golden medalled palinkas on 25 January 2020 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 by subcategories if there are at least 8 samples entered in a given category - and there was a golden medalled among them. If the entered sample cannot get a golden medal in its subcategory because of lower entered samples number it cannot get the champion prize and it automatically goes to the other apple, stone-fruit etc. categories. for the champion prize.

Those samples that are known better among consumers, the commercial selling numbers, the consumers’ traditions, and the higher numbers at competitions are over represented are emerged from champion prizes and get plus points at the announced big awards. They are the following: apple, pear, William’s pear apricot, plum and fragranced grapes. The competition does not want to put those pálinkas and distillates into a disadvantaged position which are known only for a small amount of consumers (e.g.: whitebeam), but wants to appreciate and award the product and its producer as well.

- 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:

The competitors get a certificate and a medal with their names on them according to their results

The medals are the following:

- golden: 18,0 - 20,0 points
- silver: 16,0 - 17,0 points
- bronze: 14,0 – 15,0 points

Other possible special prizes.

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

Labels on the neck of the bottle:

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- Competitors are allowed to put a label on their pálinkas 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.

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



The prices of the labels are the following:

Till 500 pieces: 55 Forints

500-1000 pieces: 50 Forints

Over 1000 pieces: 45 Forints

The labels can be ordered until 1 March 2020

- The scoring of the best commercial distillery:
- The scoring takes into consideration the results of 10 entered samples, according to the followings:
 - In the announced 11 categories, by subcategories only the best maximum 1-1 result can be taken into consideration for the main prize.
 - It is compulsory to enter minimum one sample in the category of Stone fruit 2 or in the category of Apricots 2.3 or in the subcategory of plum 2.6.
 - All above it is compulsory to enter from the ten categories minimum 1 sample from the Apple category or from the Apple 1.1 or Quince 1.2 or William's pear 1.3 subcategories.
 - All above it is compulsory to enter minimum one sample from Grapes 4 or Picked forest or wild products or others 6 categories ' subcategory.
 - For every bronze medalled palinka, distillate: 3 points
 - For every silver medalled: 5 points
 - For every golden medalled: 8 points
 - For every Champion prize: 10 points
 - For every eminent Champion-prize: 15 points
 - For the best palinka: 15 points

The scoring of the best wage distillery and private distillery:

- For every bronze medalled pálinka or distillate: 3 points
- For every silver medalled: 5 points
- For every golden medalled: 8 points
- For every category winner sample: 10 points
- For every eminent category winner sample: 15 points
- For the best distillate: 15 points

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The scoring of the best wage distillate:

- Wage distilleries for the best can take part in the competition with the certificate of the pálinkas 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 pálinka: 3 points
- For every silver medalled: 5 points
- For every golden medalled: 8 points
- For every category winner sample: 10 points
- For every eminent category winner sample: 15 points
- For the best distillate: 15 points

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The categories and subcategories of the competition:

1. Apple types:
 - 1.1. apples (eminent category, champion)
 - 1.2. quince, quince-pear, wild quince
 - 1.3. pears (eminent category, champion)
 - 1.4. medlar
 - 1.5. William's pears
 - 1.6. other apple types

2. Stone-fruits:
 - 2.1. cherries
 - 2.2. sour cherries
 - 2.3. apricots (eminent category, champion)
 - 2.4. peaches
 - 2.5. nectarine
 - 2.6. plums (eminent category, champion)
 - 2.7. other stone fruits

3. Berries:
 - o 3.1. cranberries
 - o 3.2. elderberries
 - o 3.3. rosehips
 - o 3.4. mulberries
 - o 3.5. chokeberries
 - o 3.6. gooseberries
 - o 3.7. raspberries
 - o 3.8. currants
 - o 3.9. currants-gooseberries
 - o 3.10. currants-gooseberries
 - o 3.11. strawberries
 - o 3.12. blackberries
 - o 3.13. other berries

4. Grapes and products made from grapes:
 - 4.1 grapes (fragrant-muscat, eminent category, champion)
 - 4.2 grapes marc
 -
5. Pomace and other products from grapes:
 - 5.1 grapes lees – fragrant-muscat
 - 5.2 pomace
 - 5.3 lees
 - 5.4 wine distillate
 - 5.5 other grapes and products made from grapes

6. Gathered forest fruit and wild fruit:
 - 6.1 rowans sorbs
 - 6.2 juniper
 - 6.3 blood hilder
 - 6.4 dateplum
 - 6.5 chokeberry
 - 6.6 wild strawberries
 - 6.7 fig
 - 6.8 brambleberries
 - 6.9 murali
 - 6.10 water melon
 - 6.11 sea-buckthorn
 - 6.12 Japanese quince
 - 6.13 kivi
 - 6.14 sloe
 - 6.15 hackberries
 - 6.16 mahaleb
 - 6.17 melon
 - 6.18 cornel-berries
 - 6.19 bullace
 - 6.20 sweet chestnut
 - 6.21 firethorn
 - 6.22 wild apple
 - 6.23 wild elderberries
 - 6.24 wild cherries
 - 6.25 wild pear
 - 6.26 wild raspberries
 - 6.27 wild sour cherries, forest sour cherries
 - 6.28 wild peach
 - 6.29 wild blackberries
 - 6.30 myrobalan plums
 - 6.31 Zelnice sour cherries
 - 6.32 other fruits

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7. Mixed pálinkas/distillates

7.1 mixed without signing types

7.2 mixed with signing types

8. Aged and bedded pálinkas

8.1 pálinkas ripen in barrel

8.2 pálinkas ripen in fruit bed (The bedding can be done only on dried or fresh fruit beds.)

8.3 pálinkas or distillates ripen in oak barrel or on fruit bed

9. Exotic fruit distillates

9.1 pineapple

9.2 banana

9.3 lemon

9.4 date fruit

9.5 granat apple

9.6 grapefruit

9.7 mango

9.8 satsumas

9.9 maracuja

9.10 orange

9.11 other exotics

10 “Lifestyle distillates” (only for commercial distilleries with the suitable permission)

10.1 Bitters

10.2 Brandy

10.3 Calvados

10.4 Gin

10.5 Grappa

10.6 Rum

10.7 Slivovitz

10.8 Tequila

10.9 Vodka

10.10 Whisky

10.11 Liqueurs

10.12 Other lifestyle distillates

11 Vegetable and other distillates (Only for commercial distilleries, for private and wage distillers with permission)

11.1 beetroot

11.2 bread

11.3 malt

11.4 paprika

11.5 tomato

11.6 parsnip

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- 11.7 carrot
 - 11.8 beer
 - 11.9 pumpkin
 - 11.10 cucumber
 - 11.11 celery
 - 11.12 other distillates
- Judging papers:

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 points 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.

It is made based on a twenty points judging system.

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 points of medals are the following:

- golden: 18,0-20,0 points
- silver: 16,0-17,0 points
- bronze: 14,0-15,0 points

As an attempt in the subcategory of grapes pomace 5.2 a new 100 pointed systems will be introduced, which is similar, but not the same as the system used for wines. The samples will be judged in this category according to the new system. The aim of this new system is to try some international examples at the competition, getting experience about the introduction of the 100 pointed system, which can cause a better and easier way to judge good qualified palinkas/distillates.

Other discounts:

- A discounted possibility of accommodation at the weekend of the gala in the Hotel Palace in Lillafüred, can be validated at the booking of accommodation at the Hunguest Hotel

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Palace with the promo code from the Cultural Association of Onga. (The needed promo code is: palinka2020)

- The golden medalled products get into the book of Pálinka Világa with a description in Hungarian and in English as well)
- In an unusual way the private or wage distillers getting a golden medalled will be introduced to the public in the book of Pálinka Világa 2020.
- The golden medalled commercial products will be introduced to the public in the summer of 2020, at an unusual cultural organization.

Other conditions:

- The director of the competition must determine the order of samples under examination. In all cases the judging has 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 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 person who takes part in travelling, supplying, preparing and serving of samples cannot be the member of the jury.
- In case of the same kind of samples they have to be ordered according to the growing of taste and smell effects. In case of series examinations the same tasted and smelled products should be judged.
- During examinations judges have to eat some taste neutralizers. Water, mineral water, rolls, cheese, apples or coffee. can be neutralizers.
- 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.
- Participants get their results in an electronic way from 27 January to 1 February 2020. Information about the results can be inquired only after the announcement of results. Until this time the organizer cannot give any information.
- 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 (sugar content, methanol etc.) 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 pálinkas and distillates for the posterity:

- Participants contract if their entered palinkas/distillates 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 at the pálinka museum for the posterity.

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The possibility of changing the competition rules after its edition:

The organizers have the right to change the competition rules if a new law, rule is introduced to the public during the time of the competition. The organizers have the right to change the competition rules on the official website.

Onga, 8 November 2019

On the behalf of the Cultural Association of Onga:



Takács László
OKE elnök, versenyigazgató

