



QUINTESSENCE- 2022 Palinka and Distillate Competition XII Competition Rules

Prologue:

The organizers of the Quintessence Pálinka and Distillate Competition have been being inspired by the specific situation of the Covid since the Quintessence XI. The substance of it is around the meaning of the word QUINTESSENCE: „*hard distillate, essence, quintessence, the essence of something*”. This recognition made the organizers – who recognized the need of this change - restructure the rules of the judging system. The positive parts and experiences have been remained by the organizers, but some parts of the system from the judging to the position of the competition have been renewed.

The main parts of this:

- The judging of the pálinka and distillate competition will be done by the unique 100 pointed system, leaving the 20 pointed system structure. The 100 judging system according to the experiences of marketing experts of wine competitions can result in an easier way of qualifying pálinkas and distillates. It gives possibility to make differences among the pálinkas and distillates.
- The competition '*Quintessence*' should be placed as one of the best ones. To expand time on their products and the opinions of their products. Competitors can get a deeper, detailed and more objective feedback about their pálinkas.
- We can rise the value of the champion prize. Only the most excellent ones can get the exceptional appreciation, the bigger value a big golden award will be.
- We invite applicants to be the best woman private distiller.
- We change the place of the gala of the announcements of results with bigger media part.

- We appreciate the best jury members.
 - **Epidemiological provisions**
- The unabolished epidemiological provisions can modify the rules of the competition, can influence the competition or its result announcement. The rules in connection with the modifying can be followed on the official website of the competition. Those who have entered for the competition so far are going to get an e-mail about the changes.
- Only those people can take part in the work of the jury, who have immunity certificates or those who have a negative COVID test made two days before jurying.
- Only those people can take part in the announcement of the results who have immunity certificates or who have a negative COVID test made two days before the gala.

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 the marketing of commercially available products popular,
- 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:

- Commercial distilleries, wage distillers or private distillates, can enter from any part of the country or even from beyond the borders.

Entering deadline:

Tuesday 11 January 2022 till 4:00 p.m.

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 **eight 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 3 samples from the 8 samples – who wants to win as the winner of the competition, who wants to be the best wage distiller, the best private distiller or the best woman distiller – from the following subcategories: ***quince, William’s pear, apricot, plum and grapes.***

Entering fees:

The entering fees are changing according to the entered samples, the amount did not change according to the earlier years. 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. The participation of pálinka gala for commercial distilleries has got a participatory fee.

<i>entered samples</i>	<i>private distiller/wage distiller Ft/piece</i>	<i>commercial Ft/piece</i>	<i>participation fee at the gala in Debrecen (Ft/ 2 people)</i>	
			<i>private distiller/wage distiller Ft/piece</i>	<i>commercial Ft/piece</i>
1–2	7000	14 000	25 000	55 000
3–5	5500	12 000	20 000	45 000
6–9	4000	10 000	15 000	35 000
10 above	3500	8000	10 000	25 000

in EURO:

<i>entered samples</i>	<i>private distiller/wage distiller EUR /piece</i>	<i>commercial EUR/piece</i>	<i>participation fee at the gala in Lillafüred</i>	
			<i>private distiller/wage distiller EUR/piece</i>	<i>commercial EUR/piece</i>
1–2	20	38	70	150
3–5	18	33	55	120
6–9	16	28	40	95
10 above	12	22	30	70

- 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 pálinka competition. You can have an invoice about your entering by the organizers after receiving your entering fees.

Entering conditions in case of foreign countries:

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 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

- Between 13 and 23 January 2022 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 28 January 2022 by the public jury invited specially for this occasion.

The time and place of ceremonial announcement of the results:

- 28 January 2022: The announcement of results of entered pálinkas, the commercially available ones. The place of the announcement is 1-3 Hunyadi Street, Debrecen, Hotel Lyceum at a gala and ball organized by the Cultural Association of Onga.
- The results of the entered private and wage distilled destillates will be announced 29 January 2022 (Friday) at 6:00 in Debrecen in the Hotel Lyceum at 1-3 Hunyadi street at 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 for the wage and private distillers (29 January 2022 Debrecen)

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The entered private or wage distiller can take part in the announcement with one more person by paying a participation fee depending on the number of the entering numbers. The deadline of the paying is 18 January 2022.

If somebody wants to take part in the gala, it must be indicated to the organizers on the official website of the competition until 18 January 2022.

The announcement of results of commercial samples (28 January 2022 Debrecen)

Two participants of a commercial company can take part at the gala by paying a participation fee, the deadline of the payment is 18 January 2022.

If a commercial company wants to take part at the gala it must be indicated to the organizers on the official website of the competition until 18 January 2022.

It is needed to buy a supporter ticket if plus participants want to take part in the gala.

Supporter tickets for the gala (28-29 January 2022 – Debrecen):

Supporter tickets can be bought - depending on the amount of the support – for more people for both days, which gives a possibility to be able to choose the public prize pálinka with a VIP reception and celebration. (For more details see the and call the given phone numbers)

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>

The entering side of the competition:

<http://palinka-verseny.hu/>

E-mail addresses in connection with the competition:

oke.quintessence@gmail.com

takacslaszlo.onga@gmail.com

Telephone numbers in connection with the competition:

06-46/ 621-023 (pálinka museum – the place of receiving pálinkas)

+36-70/363-8836 (the manager of the pálinka competition)

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 15 of November in 2021 on the website of www.okeonga.hu and to the <http://quintessence-palinka.hu/hu/>

or with the searching 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 appreciated 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, being met by its requirements and they have been judges at the Quintessence Pálinka and Distillate Competition or at the National Pálinka Excellence Programme.

- A preparational training is organized for the members of the jury. The time of the planned training is 26 November 2021. Those people who took part in the Quintessence VIII training in autumn and received 80% get an invitation for the preparational training. 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: The members of the Cultural Association of Onga and those are asked for the tasks by the competition manager.

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 control 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.

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.

Awards and titles:

- **“Quintessence – the best commercial distillery of 2022” in all the winner of the whole competition**

- **“Quintessence – the best pálinka of 2022”**
- **“Quintessence - the public prize of 2022”**
- **“Quintessence – the best private and wage distilled distillation of 2022”**
- **“Quintessence – the best wage distillery of 2022”**
- **“Quintessence – the best wage distiller of 2022”**
- **“Quintessence – the best private distiller of 2022”**
- **„Quintessence – the best woman private distiller of 2022”**
- **“Quintessence – the best palinka/distillate in Onga of 2022”**
- **„Quintessence – the best jury member of 2022”**

The award of a public prize will be chosen from the golden medalled commercial palinkas 28 January 2022 by the public jury invited specially for this occasion.

- **The Champion-prizes**

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 (95-100 points) among them. If the entered sample cannot get a minimum of 95 points 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.

At choosing the champion- prize, the 5 best ones, with the highest points are in front of the jury.

If there is an equality in points, then the higher point given to the taste or aroma is the received. if there is still equality in points, then the come the points given tthe smell. If there is no decision, then they taste them again before given the champion prize. The jury members give their decision about the best 5 samples with the help of the software.If there is a voting equality, the jury president’s vote will decide about the campion 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.

- **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 qualifications are the following:

- Champion : 95-100
- Excellent (golden): 80- 94 points
- Outstanding (silver):79 – 88 points
- Average, good (bronze):69–78 points
- Acceptable with smaller mistakes : 58-68 points
- An imperfect sample: under 57 points

Other possible special prizes:

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

Labels on the neck of the bottle:

- 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. You have the possibility to order neck labels after the competition until 1 March 2022.



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

- The scoring takes into consideration the best results of 8 entered samples, according to the followings:

- o Every outstanding sample 79-88 pointed gets 3points
- Every excellent sample 89-94 pointed gets 5 points
- Every sample probably champion prized 95-100 pointed gets 7 points
- Evers champion-prized sample gets 9 points
- Every outstanding champion prized sample gets 11 points

Only one sample per subcategories from the 9 announced categories can be taken into consideration.

Who wants to be the winner of the competition of commercial distilleries have to enter in the following subcategories with at least 3 different samples like: quince, William's pear, apricot, plum and grapes.

The scoring of the best wage distiller and private distiller and woman distiller's point counting:

For this title you have to take into consideration the points' counting of the best commercial distillery.

The scoring of the best wage distillery:

- 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 8 samples can take to the results of the best wage distillery.

The categories and subcategories of the competition:

1. **Apple types:**

- 1.2 quince, quince-pear, wild quince
- 1.5 William's pears

2. **Stone-fruits:**

- 2.3 apricot
- 2.6 plum

- 3. **Berries, picked forest and wild types**

- 4. Grapes and products made from grapes:**
 - 4.1 grapes-fragrance/muscat
- 5. Mixed pálinkas/distillates**
- 6 Aged and bedded pálinkas**
- 7. Exotic fruit distillates**
- 8. “Lifestyle distillates”(gin, rum, whiskey, liqueur etc.)**
- 9. Vegetable and other distillates geists**

Judging papers:

The judging papers are filled by the judges with the help of a software system developed by the association itself. The committee or if it is needed a new paper is filled by the new committee and writes an evaluation for every sample.

Every sample is tasted by 5-6 members or if it is needed by the top jury.

Jurying is made based on a hundred points judging system never been used so far. Where the main categories are divided into subcategories indicating with different numbers the value of a pálinka or distillate. these are the following.

I. Smelling

- technological cleannes
- intensity
- fruit character
- dry-test

II. Tastes

- technological cleannes
- intensity
- fruit character
- mouth feeling

III. Harmony

Other discounts:

- A discounted possibility of accommodation at the weekend of the gala in the Hotel Lyceum in Debrecen, can be validated at the booking of accommodation at the Hotel Lyceum with the promo code from the Cultural Association of Onga.
- The golden medalled commercially available products get into the book of Pálinka Világa 2022 with a description in Hungarian, English and Romanian 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 2022.
- The golden medalled commercial products will be introduced to the public in the summer of 2022, at 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.

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- Participants get their results in an electronic way from 30 January to 1 February 2022. 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.

Keeping 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.

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.

15 November 2021

On the behalf of the Cultural Association of Onga:

Takács László



Takács László
Takács László
OKE elnök, versenyigazgató

