



MEXICO  
INTERNATIONAL  
WINE  
COMPETITION

## MEXICO INTERNATIONAL WINE COMPETITION 2024

With the purpose of recognizing the quality of the most outstanding wine labels in the industry, we are pleased to present a platform with a global vision: "**Mexico International Wine Competition**" (**MIWC**). This competition ensures rigorous evaluation processes, aligned with the standards of the International Organization of Vine and Wine (OIV), and employs an innovative digital tasting system, with specialized judges who have extensive experience in the world of wine.

In addition to its focus on oenological excellence, **MIWC** offers a profile aimed at promoting wine marketing opportunities through a variety of complementary activities during the competition.

The 2024 edition of **MIWC** will take place on **October 29 and 30**. This event is organized by the **Faculty of Enology and Gastronomy (FEG)** of the **Universidad Autónoma de Baja California (UABC)** in **Ensenada Baja California, México**, following the definitions established in the international code of oenological practices, in an institutional and academic environment that guarantees absolute transparency.

MIWC represents a clear transformation in the wine landscape, becoming a crucial forum for the sector. This competition lays the groundwork for global projection, adapting to new trends and merging technology and professionalism to become the official seal of quality for wine in Mexico.

We feel extremely proud to offer the "Mexico International Wine Competition" to the country and the entire world.



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## **Article 1st. Eligible products**

Wine products from white or red grapes may participate in the contest within the following categories:

- Sparkling whites
- Still whites
- Sparkling rosés
- Still rosés
- Sparkling reds
- Still reds
- Sweet wine with residual sugar derived from grapes

The wines must be produced in accordance with definitions provided by the international code of oenological practices and may be presented by trading companies, as well as national or international producers. Producers are understood to be those who transform the grape, or must, into wine, or make wine according to details established by their respective countries of origin.

## **Article 2nd. Exclusions**

Wines which have won medals in previous editions may not participate. This refers to wines with the exact same characteristics, vintage, or varieties. Wines submitted by producers who have been convicted of fraud or adulteration may not participate.



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### Article 3rd. Registration and sample delivery

1. Registration must be completed on-line at the following webpage:  
<http://concursodelvino.ens.uabc.mx>.

**It is of great importance to double check the information entered in the registry for each sample as it will be the same details contained in the medal in case of award..**

2. Registration deadline is on **August 30th 2024**.
3. Samples will be accepted starting from **August 5th, 2024**, exclusively accompanied by their payment receipt at the offices of the Faculty of Enology and Gastronomy, Campus Ensenada, once online registration has been completed.

**The reception hours are from 10:00 a.m. to 5:00 p.m. Monday to Friday.**

**Carretera Transpeninsular Ensenada-Tijuana #3917, Fracc. Playitas C.P.  
22860, Ensenada, Baja California, México. (646) 152.82.46**

4. Deadline for payment and sample reception is **September 27th, 2024**.
5. International samples accompanied by the corresponding payment receipt will be received at the following P.O. Box address:

Facultad de Enología y Gastronomía, UABC  
PMB # 562  
416 W. San Ysidro Blvd-L 562  
San Ysidro, CA 92173



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6. All submitted samples must be accompanied by their analysis certificates, specifying the name of the participating company, the registered wine, and at least, the hereinafter specifications:

1. Alcoholic strength by volume at 20 degrees centigrade ..... % vol
2. Sugar (glucose + fructose)..... g/L  
(Residual sugar)
3. Total acidity ..... meq./L
4. Volatil Acidity ..... meq./L
5. Sulphur dioxide (SO<sub>2</sub>) total ..... mg/L
6. Sulphur dioxide (SO<sub>2</sub>) free ..... mg/L
7. Concerning sparkling and pearl wine:  
Pressure in bottle ..... (bar)  
..... hPa

**The contest organizing committee reserves the right to perform any control analysis when deemed necessary. The results must be consistent with the samples presented by the company. If samples are found contradictory, the organizing committee will invalidate the given grade and its corresponding medal.**



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## 8. Registration fee

- I. From 1 to 5 samples \$120 USD per sample
- II. From 6 to 9 samples \$110 USD per sample
- III. From 10 or more samples \$95 USD per sample

Please note that:

- a) Samples sent with pending payment will be discarded.
- b) Registration fee may be deposited in any of the following bank accounts under the name of Universidad Autónoma de Baja California.

## NATIONAL DEPOSITS

### **SANTANDER M.N.**

UNIVERSIDAD AUTÓNOMA DE BAJA CALIFORNIA  
NÚMERO CUENTA: 65500613577  
CLABE INTERBANCARIA: 014022655006135770  
SUCURSAL: 4476

### **SANTANDER DÓLARES**

UNIVERSIDAD AUTÓNOMA DE BAJA CALIFORNIA  
NÚMERO DE CUENTA: 82500712129  
CLABE INTERBANCARIA: 014020825007121298

## INTERNATIONAL DEPOSITS

### **SANTANDER DLLS**

Beneficiario: **UNIVERSIDAD AUTÓNOMA DE BAJA CALIFORNIA**  
Número de Cuenta: **82500712129**

### **SWIFT CODE**

(SANTANDER): **BMSXMM**



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9. Each sample consists on four bottles with a capacity of 0.750 liters, perfectly packed, labeled, and gathered in a single package, which must be delivered and/or sent to **Facultad de Enología y Gastronomía de la Universidad Autónoma de Baja California**, according to the following guidelines:

<b>Sample Origin</b>	<b>Shipping Address</b>
<b>Regional/Local</b>	Facultad de Enología y Gastronomía Km. 103 Carretera Tijuana-Ensenada Edificio de Vinificación. Phone #: 646 1528246
<b>National</b>	Universidad Autónoma del Estado de Baja California Facultad de Enología y Gastronomía Km. 103 Carretera Tijuana-Ensenada Ensenada, Baja California, México. CP. 22860. Phone #: 646 1528246
<b>International</b>	Facultad de Enología y Gastronomía, UABC PMB #562 416 W San Ysidro Blvd-L 562 San Ysidro, CA 92173



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## **Article 4th. Sample Storage**

- a. From their reception until tasting, samples will be safeguarded by the organizing committee.
- b. A random identification code will be assigned to the samples in order to ensure their absolute anonymity.

## **Article 5th. Jury selection**

The organizing committee is in charge of selecting national and international judges who will provide an organoleptic evaluation of the samples.

Selected judges will be knowledgeable in tasting techniques and will have demonstrated extensive experience in wine tasting.

Once the jury is chosen, judges may be summoned to one or more private sessions prior to competition to explain and refine criteria for wine qualification, as well as to explain the use of a computerized system in the capture of organoleptic data.

The organizing committee will appoint a head judge, who will be responsible for coordinating the development of the different stages of the contest.

## **Article 6. Organization of the wine tasting session**

- a. Wines are evaluated by the jury and by session, following OIV regulations:  
“The objective of categorizing wine and spirituous beverages of vitivinicultural origin shall essentially be to present homogenous, successive series of samples based on the following categories and criteria: geographic provenance, vine varieties, vintage, sugar contents,



wooded or unwooded characteristics. These series must be reviewed in a rational order.”

- b. The head judge is responsible for integrating the tasting panels and their number is based on the quantity and nature of the wines submitted. Tasting panels are appointed “intuitu personae”, whereby their replacement is limited to a decision of the authority, in this case, to the head judge.
- c. Absolute anonymity is a fundamental principle of a competition; therefore, the identity of the wines shall not be known by the jury during the event.
- d. The judges will meet in the tasting room: an isolated, quiet, well-lit, well-ventilated, odour-free room. Access to the tasting room is restricted to authorized persons only, with identification granted by the organizing committee. The temperature of the tasting room will be maintained between 20° and 24° Celsius.
- e. A second adjacent room, outside the jurors' view, shall be reserved for opening bottles and for concealing all signs enabling the sample to be identified. The criteria of neutrality used in the tasting room applies to this room as well.
- f. Bottles will be assigned a code (random number), and then covered up to the neck, leaving only the space necessary for proper wine service visible.
- g. Wine presentation. Each sample of wine is presented individually and not comparatively.

**Judges are not allowed to use their phones during the evaluation process.**





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## Article 7th. Designation of winners

The sum of all the medals awarded to the samples must not exceed 30 % of the total of samples presented at the competition. If this percentage is exceeded, the samples that obtained the lowest score are eliminated.

The samples having obtained a determined number of points for a tasting are classified according to the following award level categories:

Award	IU.O. Token *
<b>México medal</b>	Awarded to the wine with the highest total points in its category: White, Rosé, Red and Sparkling.
<b>Grand gold medal</b>	<b>&gt;=92</b>
<b>Gold medal</b>	<b>&gt;=88</b>
<b>Silver medal</b>	<b>&gt;=83</b>
<b>Bronze Medal</b>	<b>&gt;=80</b>

\*International Union of Oenologists.

El total de medallas, atribuidas a las muestras que han obtenido los mejores resultados, no deben superar el 30% del total de las muestras participantes al concurso.



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## **Article 8th. Responsibilities of the organizing committee**

The organizers decline any responsibility for any potential delay in the arrival of the samples regarding the established date, for the total or partial loss of the samples during transportation, for chemical-physical and organoleptic alterations due to thermal excursions, for breakages, or for other anomalies suffered during transportation. This will not entitle the company to the refund of the registration fee paid; therefore, the shipment is entirely at the company's expense and at its own risk.

Rejected samples will not be returned to the company at the expense of the organizing committee. The Autonomous University of Baja California and the Faculty of Enology and Gastronomy are exempt from any responsibility towards all those who, by presenting themselves as winners in the competition, have incurred in any fault and/or inaccuracy, whether by omission or intentionally, in relation to the guidelines required for said competition.

## **Article 9th. Delivery and publication of results**

The results will be announced at the Award Ceremony to be held on October 31st, 2024, in the city of Ensenada, Baja California, México. Winning wines will receive a diploma and an award identifying the winning sample. The published results will be final and unappealable. The MIWC organizers reserve the exclusive right to provide self-adhesive prints of the competition medals, as well as the reproduction rights of these medals on labels, back labels, and other types of media.



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Additionally, the results will be published on the official website of the FEG-UABC, MIWC (<https://concursodelvino.ens.uabc.mx/>) and in the most circulated regional print and digital media in the two days following the event's conclusion. Also, information about the winning wines will be distributed in specialized magazines within a period not exceeding one month after the competition's celebration.

### **Article 10th. Refund Policy**

All labels received at the FEG facilities and/or P.O. Box after the reception deadline will not be considered for the competition, nor stored for the next edition of the wine competition. In such cases, the company may request the return of its samples, covering its shipping costs and logistics. Furthermore, it is important to be aware of the registration time and processes, as paid registrations cannot be refunded and will not be retroactive for the following edition.

### **Article 11th. Other responsibilities**

Adjustments not foreseen in this call will be resolved by the organizing committee.



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## Important date Calendar MIWC 2024

Online registration opening: <a href="http://concursodelvino.ens.uabc.mx">http://concursodelvino.ens.uabc.mx</a>	April 1st, 2024
Sample delivery opening	August 5th, 2024
Online registration deadline	August 30th, 2024
Payment and sample delivery deadline	September 27th, 2024
MIWC 2024	October 29 - 30th, 2024
Award Ceremony MIWC 2024	October 31st, 2024
Results publishing	November 1st, 2024

**For more information, please contact:**

Area	Email	Phone Number
General Information	miwc@uabc.edu.mx	+52 (646) 152.82.46
Label Registration	registro.miwc@uabc.edu.mx	Whatsapp:+52 (646) 108 58 04
Invoice and payments	facturación.miwc@uabc.edu.mx	+52 (646) 152.82.46 Extensión 64204