

RULES AND REGULATIONS

THE WORLD OF MALVASIA

International Competition
15th Edition

Poreč
10th to 11th April 2024

Article 1.

Organisation

The Region of Istria together with Vinistra – Association of Winegrowers and Winemakers of Istria, in cooperation with the University of applied sciences of Rijeka – Agricultural Department in Poreč and University of Zagreb, Faculty of Agriculture - Department of Viticulture and Enology is organizing the fifteenth Edition of "The World of Malvasia" International Competition which, in accordance with these Regulations, will be held on April 10th and 11th, 2024. in Poreč.

Article 2.

Organization Committee

The Organisation Committee shall consist of the Prefect of Istrian County and two representatives of the Vinistra Association. The Organisation Committee shall use the services of a Public Notary in order to monitor the regularity of all activities determined by these Rules and Regulations, especially during the samples coding.

Article 3.

Scientific Committee

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

- Region of Istria
- Vinistra – Association of winegrowers and winemakers of Istria
- University of applied sciences of Rijeka – Agricultural Department in Poreč
- University of Zagreb, Faculty of Agriculture - Department of Viticulture and Enology
- International Union of Winemakers (Union Internationale des Œnologues).

Article 4.

Executive Committee

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

Article 5.

Objective

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

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

Article 6.

Eligibility Requirements

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

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

The competition can be entered only by samples deriving from a homogenous batch of wine of at least 1.000 litres, the volume of which is indicated in Article 7, Point 3 of these Rules and Regulations. Exceptionally, a sample deriving from a batch of a smaller volume can be entered (not less than 100 litres) accompanied by a written justification for such a small production.

All samples must be labelled and packed as indicated in Article 7, Point 3 of the Rules and Regulations. If the product is bottled especially for the Competition, it shall be accompanied by documents justifying the special packaging.

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

Article 7.

Entry Requirements

Producers who intend to participate in "The World of Malvasia" International Competition must submit their application by March 20th 2024, by completing in full the Registration Form which can be found on www.vinistra.hr.

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

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

After completing the application form, producers who intend to participate in the "The World of Malvasia" International Competition shall deliver by post, courier or in person by March 23th, 2024 to the address: Prolaz E. Jelušića 1, 52000 Pazin, Istria – Croatia (Excise number HR00001886I00), the following:

1. A photocopy of the Registration Form
2. Payment slip (photocopy) for € 87,50 (eighty-seven Euro and fifty cents) for each delivered wine sample, payable to Vinistra – Association of winegrowers and winemakers, Istarska Kreditna Banka, Branch Office Poreč, Aldo Negri 2, 52440 Poreč, SWIFT CODE ISKBHR2X, IBAN HR3023800061110007193, purpose of payment: Entry Fee for "The World of Malvasia" International Competition. All bank charges shall be borne by the payer.

or for Croatian participants, payment slip (photocopy) for € 70,00 + VAT (seventy Euro + VAT) for each delivered wine, payable to Vinistra – Association of winegrowers and winemakers Istarska Kreditna Banka, Branch Office Poreč, Aldo Negri 2, 52440 Poreč, Account 2380006-1110007193, IBAN HR3023800061110007193, purpose of payment: Entry Fee for "The World of Malvasia" International Competition.

3. 6 bottles from the same batch, of 0,75 litre in volume or, for special wines only (dessert, liqueur and aromatised), of 0.5 or 0.375 litre in volume, including the label which will be used when the wine is marketed. All bottles shall be packed into a single packaging unit. On the outside of the samples the following shall be written in clear letters "SAMPLE – NOT FOR SALE for "The World of Malvasia" International Competition.

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

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

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

The organizer reserves the right to perform his own analysis for comparison and control.

Article 8.

Responsibilities

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

All shipment costs relating to the delivery of samples shall be fully borne by the producers submitting the samples.

Prior to and during the Competition the Organiser shall provide a technically qualified person to be at disposal to the representative of the OIV.

By registering, contestants fully accept these Rules and Regulations and all its provisions.

Article 9.

Reception of samples and entry to the competition

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

1. acceptance of samples and accompanying documents – all samples which fail to meet the requirements referred to in the Rules and Regulations shall be rejected following the decision of the Executive Committee;
2. registration of delivered and accepted samples – each sample shall be given the entrance number (code);
3. division of samples into categories shall be carried out on the basis of declared characteristics or, where necessary, on the basis of sensory characteristics, in accordance with the "Wine Categorization" included in these Rules and Regulations (APPENDIX A);
4. storage of samples in accordance with good oenological practice till evaluation time.

Wine samples, before being tasted by the Juries, shall be made anonymous by using two codes

- first code given to the sample by the Executive Committee upon acceptance (Point 2 of this Article);
- second code given by the Notary Public prior to the presentation to the tasting Juries.

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

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

Article 10.

Wine Classification

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

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

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

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

Article 11.

Evaluation

Wine evaluation will take place on the 10th and 11th of April 2024 at Vinistra, by Juries consisting of minimum five members, based on the model defined by the OIV Regulations (Resolution 332A/2009). All members shall be competent in wine tasting techniques, the majority of them being oenologists or persons holding an equivalent diploma in the winemaking sector (e.g. sommeliers), while the remaining members may be persons with affirmed qualifications in wine tasting (e.g. specialised wine and food journalists).

The number of Juries shall be defined based on the number and categories of entered samples. Members of the Jury are designated by the Executive Committee. The Jurors are designated *intuitu personae* and may only be replaced by the Executive Committee.

The Juries shall evaluate the samples based on the evaluation model set in the OIV Rules (Resolution OIV 332A/2009). Ratings shall be expressed by each Juror independently, and the final rating shall be calculated by average with elimination of the extremes. The final grade is rounded to a whole number if decimals appear during the calculation, in such a way that decimals from 0.01 to 0.49 are rounded to a lower grade, and decimals from 0.50 to 0.99 are rounded to a higher grade.

Prior to commencing their work, Juries shall be introduced with the evaluation method. Maximum number of samples per Jury shall be 45.

Where a sample shall be "eliminated" due to a defect by at least two Jurors, it is considered eliminated.

When the President of the evaluation and the President of the Jury consider it to be necessary repeated evaluation of an sample can be entrusted to another Jury. The rating of the repeated sample shall be calculated by average of the second Jury after excluding the highest and lowest scores, while the final score is determined by the President of the evaluation after taking into account both tastings.

The results of the Jury are final and cannot be appealed against.

The Organiser shall ensure optimum working conditions for the Juries, in compliance with the provisions of the Resolution OIV (Concours 332A/2009).

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

Article 12.

Confidentiality

For the purpose of preserving the reputation of the producers who have entered the competition, the Organizer shall disclose only the list of awarded wines and not the list of all wines or names of participating producers.

Article 13.

Awards and Conferring the Awards

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

Based on the points received and the provisions of the OIV Rules (International Vine and Wine Office in Paris) and respecting the 30% limit set by the OIV, all wines belonging to the same categories shall be equally awarded the following awards:

- Platinum Medal: for the number of points that is greater than or equal to 95;
- Gold Medal: for the number of points from 90 to 94
- Silver Medal: for the number of points from 85 to 89
- Bronze Medal: for the number of points from 80 to 84

The evaluation score sheet is an integral part of this document. Using IT data processing, the verification of score sheets is made in the DIONIZ app with a confirmation from an individual member of the commission and the president of a particular evaluation panel, thereby replacing the signatures on the evaluation score sheet. Upon completion of the work of the evaluation committees, the total list of evaluated wines per commission shall be signed by the evaluators and the chairperson of each evaluation panel, while the summary report is verified by the Chairperson of all Commissions.

The Awarding ceremony will take place on 8th May 2024 within the Wine Fair "Vinistra 2024". A stand shall be provided where all producers of awarded wines will be able to offer the awarded wines to the guests of "Vinistra 2024" Fair.

All awarded wines shall receive a written certificate or "Diploma". Apart from the written certificate, the Organiser of the Competition reserves the right to award a different kind of acknowledgement to outstanding wines. Certificates of participation will not be allocated.

All order wines that achieved the same number of points when the results are published will be displayed according to the principle of the order number of the application.

The obtained awards will be able to be presented in the form of official "Svijet Malvazija – World of Malvasia" stamps which can be purchased only through the organizer.

The Organiser of the Competition shall deliver the list of winners to the national and international press and the results shall also be posted to the official Vinistra website www.vinistra.hr . In order to promote the awarded wines, the Organiser will also be presenting them in a number of press conferences, events and trade fairs.

Awards which cannot be accepted during the Award Ceremony shall be shipped to the awarded entrants at the Organiser's cost. The Organiser, however, shall not be responsible for any losses and missed deliveries.

Article 14.

Special award

The special award "Best in show 2024" will be awarded to the wine of the Malvasia variety within all categories in accordance with the "Wine Categorisation" which is an integral part of these Rules and Regulations (APPENDIX A), which won the highest absolute rating, and is excluded from additional awards.

Article 15.

Controls

In case of any doubt whatsoever, the winners of "The World of Malvasia" International Competition must allow the representatives of the Organiser to carry out inspections of the cellar and wine sampling if necessary.

If it is confirmed that the Rules and Regulations have not been followed strictly, the conferred award will be withdrawn.

In order to preserve transparency of the awards ceremony the Organiser of the Competition shall keep all documents related to wine evaluation, including the entrance documents, evaluation forms and samples of awarded wines for at least 9 months.

Article 16.

Acceptance of the Rules and Regulations

By signing and stamping the Registration Form for "The World of Malvasia" International Competition, the competitors accept the provisions contained in the Rules and Regulations.

Article 17.

Competent Court and Alterations to the Rules and Regulations

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

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

Article 18.

Construe of the Rules and Regulations

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

APPENDIX A

WINE CATEGORIZATION

"THE WORLD OF MALVASIA" INTERNATIONAL COMPETITION

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

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

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

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

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

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

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

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

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

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

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

APPENDIX B SCORE SHEET



OCJENJIVAČKI LISTIĆ /
SCORE SHEET

MIRNA VINA /
STILL WINES

Komisija / Jury		N°	Uzorak / Sample	N°	Kategorija / Category	N°
Izgled / Visual	Bistroća / Limpidity	<input type="checkbox"/> (5)	<input type="checkbox"/> (4)	<input type="checkbox"/> (3)	<input type="checkbox"/> (2)	<input type="checkbox"/> (1)
	Drugi dojam osim bistroće / Aspect other than limpidity	<input type="checkbox"/> (10)	<input type="checkbox"/> (8)	<input type="checkbox"/> (6)	<input type="checkbox"/> (4)	<input type="checkbox"/> (2)
Miris / Nose	Čistoća / Genuineness	<input type="checkbox"/> (6)	<input type="checkbox"/> (5)	<input type="checkbox"/> (4)	<input type="checkbox"/> (3)	<input type="checkbox"/> (2)
	Intenzitet pozitivni / Positive intensity	<input type="checkbox"/> (8)	<input type="checkbox"/> (7)	<input type="checkbox"/> (6)	<input type="checkbox"/> (4)	<input type="checkbox"/> (2)
	Kvaliteta / Quality	<input type="checkbox"/> (16)	<input type="checkbox"/> (14)	<input type="checkbox"/> (12)	<input type="checkbox"/> (10)	<input type="checkbox"/> (8)
Okus / Taste	Čistoća / Genuineness	<input type="checkbox"/> (6)	<input type="checkbox"/> (5)	<input type="checkbox"/> (4)	<input type="checkbox"/> (3)	<input type="checkbox"/> (2)
	Intenzitet pozitivni / Positive intensity	<input type="checkbox"/> (8)	<input type="checkbox"/> (7)	<input type="checkbox"/> (6)	<input type="checkbox"/> (4)	<input type="checkbox"/> (2)
	Postojanost / Harmonious persistence	<input type="checkbox"/> (8)	<input type="checkbox"/> (7)	<input type="checkbox"/> (6)	<input type="checkbox"/> (5)	<input type="checkbox"/> (4)
Harmonija - Opći dojam / Harmony - Overall judgement	Kvaliteta / Quality	<input type="checkbox"/> (22)	<input type="checkbox"/> (19)	<input type="checkbox"/> (16)	<input type="checkbox"/> (13)	<input type="checkbox"/> (10)
		<input type="checkbox"/> (11)	<input type="checkbox"/> (10)	<input type="checkbox"/> (9)	<input type="checkbox"/> (8)	<input type="checkbox"/> (7)
Ukupno / Total		+	+	+	+	=
Eliminirano zbog defekta / Eliminated due to major defect						0

Potpis ocjenjivača / Signature of juror
Potpis predsjednika komisije / Signature of President of the jury

Komisija / Jury	N°	Uzorak / Sample	N°	Kategorija / Category	N°
	Izvršno / Excellent			Loše / Inadequate	Primjedbe / Observations
Izgled / Visual	Bistroća / Limpidity	<input type="checkbox"/> (5)	<input type="checkbox"/> (4)	<input type="checkbox"/> (2) <input type="checkbox"/> (3)	<input type="checkbox"/> (1)
	Drugi dojam osim bistroće / Aspect other than limpity	<input type="checkbox"/> (10)	<input type="checkbox"/> (8)	<input type="checkbox"/> (6) <input type="checkbox"/> (4)	<input type="checkbox"/> (2)
Miris / Nose	Iskrenje / Effervescence	<input type="checkbox"/> (10)	<input type="checkbox"/> (8)	<input type="checkbox"/> (6) <input type="checkbox"/> (4)	<input type="checkbox"/> (2)
	Čistoća / Genuineness	<input type="checkbox"/> (7)	<input type="checkbox"/> (6)	<input type="checkbox"/> (5) <input type="checkbox"/> (4)	<input type="checkbox"/> (3)
	Intenzitet pozitivni / Positive intensity	<input type="checkbox"/> (7)	<input type="checkbox"/> (6)	<input type="checkbox"/> (5) <input type="checkbox"/> (4)	<input type="checkbox"/> (3)
	Kvaliteta / Quality	<input type="checkbox"/> (14)	<input type="checkbox"/> (12)	<input type="checkbox"/> (10) <input type="checkbox"/> (8)	<input type="checkbox"/> (6)
Okus / Taste	Čistoća / Genuineness	<input type="checkbox"/> (7)	<input type="checkbox"/> (6)	<input type="checkbox"/> (5) <input type="checkbox"/> (4)	<input type="checkbox"/> (3)
	Intenzitet pozitivni / Positive intensity	<input type="checkbox"/> (7)	<input type="checkbox"/> (6)	<input type="checkbox"/> (5) <input type="checkbox"/> (4)	<input type="checkbox"/> (3)
	Postojanost / Harmonious persistence	<input type="checkbox"/> (7)	<input type="checkbox"/> (6)	<input type="checkbox"/> (5) <input type="checkbox"/> (4)	<input type="checkbox"/> (3)
	Kvaliteta / Quality	<input type="checkbox"/> (14)	<input type="checkbox"/> (12)	<input type="checkbox"/> (10) <input type="checkbox"/> (8)	<input type="checkbox"/> (6)
Harmonija - Opći dojam / Harmony - Overall judgement		<input type="checkbox"/> (12)	<input type="checkbox"/> (11)	<input type="checkbox"/> (10) <input type="checkbox"/> (9)	<input type="checkbox"/> (8)
Ukupno / Total		+	+	+	=
Eliminirano zbog defekta / Eliminated due to major defect					0

Potpis predsjednika komisije / Signature of President of the jury