



Press release for immediate publication

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### **Top-quality wines have taken home prizes from VinAgora International Wine Competition**

After several months of preparation, VinAgora, Hungary's only internationally accredited wine competition was held again in Budapest. The competition went off without a hitch due to precise and accurate arrangements and the latest version of WineCompass evaluation software developed by Borkult. The reliability, accuracy and authenticity of the user-friendly software further enhanced the quality of the competition. The judging was based on the 100-point positive scoring system recommended by the World Federation of Major International Wines and Spirits Competitions (VinoFed). In summarising the scores, the Winecompass program relieved the judges of all administration, including the identification of the samples. It also allowed them to provide a complete and complex description of the wines for the winemakers and the general audience.

The award-winning wines of VinAgora Wine Competition were selected based on the evaluation of renowned national and international winemakers and experts. Ten experienced coordinators assisted each of the ten judging committees, consisting of 6-7 judges. It was their responsibility to ensure that the wines were presented in the glasses in the right condition at the right moment. Monitoring the temperature of the wines, checking the serial numbers, decanting older than 5-year-old red wines and aerating them, putting the bottles in black bags, managing the waiters and communicating with the jury presidents were all important parts of the backstage work.

This year, Hungarian wines have achieved outstanding results. Several medals and special prizes were awarded, proving that domestic winemakers are working to a high standard and are competitive internationally. They won 72% of all the gold medals and twice as many grand gold medals as their foreign rivals.

### **Some interesting facts about the wine competition**

Different aspects must be taken when determining a tasting order. Each wine flight contains 11 to 13 wines with the same attribute, following the correct order, considering the characteristics of the wine





such as acidity, alcohol level and sugar content but also bearing in mind the vintage, the intensity of aromas and barrel-ageing.

When necessary, the tasting flight starts with a trial tasting so the judges can discuss the evaluation aspects to establish an approximate balance among the evaluation criteria.

Once the points are summarized from the evaluation form, scores that differ by more than five points from the average are eliminated.

Every committee works separately in a room where only those participants can be present, who take part in the tasting sessions. A maximum of 38 samples per day are judged, with two short breaks to allow the Jury to rest their senses. They leave the room during the breaks for a 10-15 minutes thus the other committees can carry on tasting in strict silence.

### **Let's see the final results**

VinAgora is becoming more and more popular, many winemakers and a lot of new entries were attracted to win medals at this year's wine competition. A total of 916 samples were registered, representing 15 wine-producing countries. The contest was very exciting, often challenging to the judges. **The quality of the wines was reflected in the fact that the Jury awarded 78% of the wines, but the international rules of the competition's patrons (OIV) stipulate that only the top 30% in each main category can be awarded. According to the final score limits 15 Grand Gold, 156 Gold and 110 Silver medals and a further 30 special prizes found their owner in the competition.** As a point of interest, perhaps by divine providence, Infusio, a red wine from Pannonhalma Archabbey Winery, was selected as the Champion in its category - still red wines – for the fourth time in a row.

### ***Let's see the Champion Awards by categories:***

Still white wines: **Wakefield Taylors Wines – St. Andrews Chardonnay 2021**

Still rosés wines: **Gál Vineyards and Winery - Gál Kékfrankos rosé 2022**

Still red wines: **Abbey Winery Pannonhalma – Infusio 2020**

Sparkling wines: **Fehérvári Wine Estate – Brut**





Naturally sweet wine specialties: **Grand Tokaj – Grand Tokaj Terroir Selection Late Harvest 2021**

Botrytised wines: Grand Tokaj – **Lidl Tokaji Aszú 5 puttonyos 2014**

The Champion winners are selected only from dry wines in the still white, -rosé and -red categories, and only from traditional brut wines in the sparkling wine category. The judges choose the Champion from the top five gold-medal-winner wines by parallel blind tasting.

If at least 15 Hungarian samples of a given variety are received, the wine with the highest number of points within the variety that wins the gold medal will be awarded the Best Hungarian Varietal Wine of VinAgora, which is specified on its certificate. Only varietal wines can compete, for which technology does not override the varietal character. (For example, a Merlot rosé can win the prize but a sparkling wine made of Pinot Noir or a Furmint Aszú cannot compete.)

***The best Hungarian varietal wines this year:***

Cabernet franc: **Lelovits Tamás Cellars - Villányi Franc 2018**

Cabernet sauvignon: **Tringa Wine Cellar - Cabernet Sauvignon 2017**

Chardonnay: **Belward Cellars - Classic Chardonnay 2022**

Kékfrankos: **Szentpéteri Winery - Kékfrankos rose 2022**

Merlot: **Babarczi Winery - Pannonhalmi Merlot 2020**

Olasz rizling: **Éliás Estate - Fent a hegyen Badacsonyi Olaszrizling 2021**

Irsai Olivér: **Bibok Cellars- Neszmélyi Irsai Olivér 2022**

Rajnai rizling: **László Babiczki - Mátrai Riesling PREMIUM 2018**

Sauvignon blanc: **Garamvári Wine Estate - Prémium Sauvignon blanc 2022**

Syrah: **Bock Winery - BV Syrah Extreme 2020**

Furmint: **Antalóczy Winery - Tokaji Furmint Száraz 2020**

Pinot Noir: **Ebner Cellars - Pinot Noir 2018**



***If at least 15 samples are received from a foreign country, the highest-scoring gold medalist wine receives a special award (Best of Country). This year the following wines have been awarded:***

Best of Australia: **Wakefield Taylors Wines – Jaraman Shiraz 2021**

Best of Brazil: **Cooperativa Vinícola Aurora LTDA – Aurora Reserva Chardonnay 2021**

Best of France: **Vignerons De Puisseguin Lussac Saint-Emilion - Puisseguin Selection QB4 2021**

Best of Italy: **Cantine Torrevento S.R.L. - Torre del Falco Fiano Puglia IGT 2022**

Best of Romania: **Familia Darabont - URME Cuvee Alb 2021**

Best of Spain: **J. García Carrión - Vino Pata Negra Apasionado**

***Based on the results of the wines, the producers' special prizes of the 24th VinAgora International Wine Competition:***

Csonka and Sons Ltd's Award for the most successful family winery:

**Zsolt Maul Premium Winery** (Villány Wine Region)

Volkswagen Commercial Vehicles' Award for the most successful young winemaker:

**Péter Ákos – Péter Cellary** (Tokaj-Hegyalja Wine Region)

VinCE Magazine's Award for the newcomer of VinAgora:

**Fehérvári Wine Estate** (Somló Wine Region)

Chef Market's Award for the most deserving wine from environmentally conscious production:

**Dominium Winery Adél** Cuvée 2021

Amorim Cork Hungary awarded special prizes to the two successful wineries of its choice:

**Fehérvári Wine Estate** (Somló Wine Region), **Garamvári Wine Estate** (Balatonboglár Wine Region)

***The Prix VINO FED prize is awarded in four categories – still, dry white, red and rosé wines and brut sparkling wines made with the traditional method*** – by the World Federation of Major International



Wine and Spirits Competitions, according to uniform rules in all member competitions of the organization. The selection method is the same as that of the VinAgora Champion Awards, so the best wines in these categories automatically receive the VINO FED award as well.

Prix VINO FED – still, dry white wines:

**Wakefield Taylors Wines – St. Andrews Chardonnay 2021**

Prix VINO FED – still, dry red wines:

**Abbey Winery Pannonhalma – Infusio 2020**

Prix VINO FED – still, dry rosé wines:

**Gál Vineyards and Winery - Gál Kékfrankos rosé 2022**

Prix VINO FED – brut sparkling wines made with the traditional method:

**Fehérvári Wine Estate – Brut**

**To whom we owe our thanks**

The wine competition was hosted at Budapest Congress Center, where the judging took place in as comfortable and ideal environment as before. Dunavox, the experts in state-of-the-art wine coolers, ensured that the wines awaiting the competition were kept at the right temperature. The detailed report of the results is available in the Vince Magazine Supplement. In addition to supporting the competition, Amorim Cork Hungary has donated 1000-1000 corks to two wineries of its choice. Courtesy of Chef Market, the Jury neutralized their senses while judging the wines with naturally pure Szigetközi mineral water. Csonkagroup contributed to the unbroken success of the wine glasses with their pleasantly holding and high quality made of lead-free crystal glass, while their cleanliness was guaranteed by Winterhalter, the dishwasher specialist of the catering industry. Students from the Hungarian University of Agricultural and Life Sciences helped to prepare the wines in the backstage, while the István Soós Winemaking Technical and Vocational School students provided the professional service of the wines.



The VinAgora wine competition is a summit meeting of wine culture, where the quality of the wines and the expertise of the highly regarded professional jury allow high standards. Each year, the members of the committee comment positively on the organization and execution, the atmosphere and the attitude of the participants of the event. This is how Daniele Maffei, the technical supervisor delegated by the VINO FED, looked back on the last day of the event: „The competition has a special character: very friendly atmosphere, almost a family: I love it!"

*"Deja un tout grand merci pour l'invitation. Votre concours a un caractere tout a fait particulier : tres amical , presque familiale: j'adore !"*

Further information and a detailed list of results can be found on VinAgora's official website:

[www.vinagora.hu](http://www.vinagora.hu)

**More information:**

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Photos of the competition:

<https://www.flickr.com/photos/aborfesztival/albums/72177720307620507>

Video of the competition: <https://youtu.be/jkhmRxUkPmk>