

CINVE 2025 CATEGORIES

WINES



CHAPTER 1. WHITE WINES

11. Young wines
12. Wines made in contact with wood and/or lees
13. Wines aged in wood and/or prolonged aging
14. Semi-sweet wines
15. Sweet and special wines, Muscatels...
16. Biologically aged wines
17. Others, fruits, etc. (specify)

CHAPTER 2. ROSÉ WINES

21. Young wines
22. Wines made in contact with wood and/or lees
23. Semi-sweet wines
24. Sweet and special wines

CHAPTER 3. RED WINES

31. Carbonic maceration wines
32. Young wines
33. Wines made in contact with wood
34. Wines aged in wood for less than 9 months
35. Wines aged in wood for more than 9 months
36. Sweet and special wines
37. Others, fruits, etc. (specify)

CHAPTER 4. LIQUOR WINES

41. Organically aged wines: Finos and Manzanillas
42. Wines with biological and oxidative aging: Amontillados, Palo Cortados and others
43. Wines with oxidative aging: Oloroso and others
44. VORS and specials
45. Sweet wines: Pedro Ximénez, Orange wines, others
46. Liquor wines
47. Others (specify)

CHAPTER 5. SPARKLING WINES

51. Traditional method or Champenoise
52. Ancestral method
53. Charmat or Granvas method
54. D'Asti method or similar
55. Gasified and similar

VERMOUTHS



CHAPTER 6. VERMOUTHS

61. White vermouth
62. Rosé vermouth
63. Red vermouth
64. Dry vermouth
65. Others (specify)

CIDERS



CHAPTER 7. CIDERS

71. Natural
72. Sparkling
73. Ice
74. Others (specify)

SPIRITS



CHAPTER 8. WINE-BASED SPIRITS

81. Liquor, orujo and grappa
82. "Marc", "Eau de Vie"...
83. Brandy, Cognac, Armagnac
84. Pisco
85. Singani
86. Others (specify)

CHAPTER 9. NON WINE-BASED SPIRITS

91. Anise, anisette, pacharan, bilberry
92. Fruit liqueur: calvado, poire william
93. Cereal or potato-based liquor with or without aging
94. Tequila and mezcal
95. Gin
96. Vodka
97. Rum and cachaça
98. Whisky/Whiskey
99. Sundry creams and liquors
100. Others (specify)

EVOOS



CHAPTER 10. VIRGIN EXTRA OLIVE OILS

101. Intense fruity
(When the intensity of the fruitiness is greater than 5 and the score of the bitter and/or spicy attributes is greater than 3.5)
102. Delicate fruity
(When the fruity, green or mature intensity is less than 5, while the bitter and/or spicy attributes do not exceed 3.5)
103. Aromatised/Flavored
104. Decided by the jury

SAKES



CHAPTER 11. SAKES

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|-----------------------|-----------------------|
| 110. Dai Ginjo | 116. Junmai Shu |
| 111. Futsu-Shu | 117. Koshu |
| 112. Ginjo | 118. Nigori |
| 113. Honjoso | 119. Sparkling |
| 114. Junmai Dai-Ginjo | 120. Others (specify) |
| 115. Junmai Ginjo | |

SHOCHUS



CHAPTER 12. SHOCHUS

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|-------------------------|-----------------------|
| 121. Awamori | 125. Rice-Kome |
| 122. Barley-Mugi | 126. Sweet-Potato-Imo |
| 123. Brown Sugar-Kokuto | 127. Others (specify) |
| 124. Buckwheat-Soba | |

VINEGARS



CHAPTER 13. VINEGARS

131. Wine vinegars
132. Cider vinegars
133. Spirit vinegars
134. Cereal vinegars
135. From other agricultural products
136. Fruit juice vinegars
137. From other origins (specify)