



INTERNATIONAL SAKE & SHOCHUS COMPETITION REGULATIONS CINVE 2025

ARTICLE 1 – ORGANIZER

The International Sake and Shochu Competition - CINVE is organized by the company INVERSIONES SOBRECASES, S.L. (InsocFerial).
CIF. B82335753 C/ Fuentes, 3
28013 Madrid (Spain)

ARTICLE 2 – SCOPE

_The competition is open to the participation of all bottled and labeled Sakes and Shochus, from both national and foreign wineries or companies, that meet the conditions established in these rules to be eligible for the International Sake and Shochu Competition Awards - CINVE.

_Sakes and shochus samples submitted must meet the conditions established in European Union legislation.

_Likewise, their labelling, particularly with regard to the use of Denominations of Origin or geographical names, will comply with the corresponding precepts and/or complementary legislation.

_The bottles will be presented with their complete and valid labeling that complies with all the laws of their country of origin, which will be verified during the classification process, at which time the data appearing on the inscription will be compared with the sample label.

_They must come from a homogeneous batch with a minimum volume of 5 Hl (500 liters).

_They must be bottled or packaged in containers with a volume equivalent to 3 (three) 0.75 liter bottles.

ARTICLE 3 – OBJECTIVES

The main objectives of the competition are:

_Promotion of quality sakes and shochus.

_Promote reasonable production and consumption by also contributing to the dissemination of sake and shochu culture.

_To make known to the public the typical characteristics of sakes and shochus produced in different countries, as well as being a showcase for the latest consumer trends: in harvests, most popular rice varieties, most cutting-edge countries, etc.

_Helping consumers by selecting the best sakes and shochus from producers around the world through the awards given and the creation of a label that distinguishes them, thus facilitating an increasingly difficult choice given the wide variety of brands.



ARTICLE 4 - REGISTRATION

Registration for each sample must be completed by the company or business name, through an authorized person, on the official website of the competition: www.cinvegroup.com.

The aforementioned registration will contain the following data:

1) Company name details:

- a) CIF
- b) Postal address
- c) Telephone
- d) Email and website
- e) Data of the person responsible

2) Product Features:

1. Country of origin
2. Brand
3. Prefecture
4. Method
5. Variety of rice
6. Yeast
7. SMV
8. % Alcohol
9. Add
10. Pulido
11. Price...

The representative of the aforementioned company or business name is responsible for the statements contained in the registration and for compliance with these rules.

ARTICLE 5 - CATEGORIES

The categories are established by the raw material from which they come and according to the list of CATEGORIES, which is available on the official website of the competition: www.cinvegroup.com.

ARTICLE 6 - RATES AND PAYMENT METHODS

The official competition rates are:

- General rate: €150.00 (taxes NOT included)
- Reduced rate: €140.00 for more than 4 samples (taxes NOT included)

Payment can be made by:

1. Credit card, upon registration.
2. PAYPAL (requesting the PAYPAL invoice in advance and a 4% surcharge will be applied)
3. Transfer to any of the account numbers detailed on the invoice.

The entry fee must be paid upon registration. If the entry fee is not received on time, the sample will not be entered into the competition.



ARTICLE 7 – SENDING SAMPLES

4 (four) bottles must be sent per sample entered into the contest.
Samples must be received within the deadline set by the organization.
It will be published and communicated in due time.

For shipments from outside the European Union:

_A proforma invoice must be included detailing the quantity of bottles by type, net weight, content and total weight by type.

_Label the boxes with: "SAMPLES WITHOUT COMMERCIAL VALUE - International Sake and Shochu Competitions - CINVE", in order to avoid possible customs charges.

_Samples will be sent with the costs of transport, home delivery and customs formalities, when necessary, duly paid.

_The competition will not be responsible for removing from customs services any samples that have not paid all their costs upon arrival in Spain.

_All freight, taxes of any kind and transfers must be borne by the sender.

_The Contest Organization will not pay any additional charges generated by the shipment of samples.

_Samples that arrive late, whose registration has not been paid, whose registration is incorrect or whose product does not correspond to the registration will not be tasted and will not be returned.

_Registration applications and samples received after the deadline will not be refunded or credited.

ARTICLE 8 – SAMPLE CONTROL

_InsocFerial, through the persons it designates, will control the system of reception and registration of samples, as provided for in Article 4.

_Once registration has been made, each bottle in the sample will be covered so that the label and capsule are hidden, and will be identified with a random number, which will accompany the sample throughout the process, including the tasting, until the announcement of the prizes.

_The anonymity of each sample is guaranteed at all times.

_The organization will store the samples in a safe place under ideal temperature and humidity conditions to ensure their proper preservation.

ARTICLE 9 – THE JURY

_The evaluation of the samples will be carried out by a jury whose number of commissions will depend on the samples submitted to the competition.

_The jury will be appointed at the proposal of the Technical Manager and approved by the CINVE management and will be made up of highly qualified tasters with significant experience in national and international competitions and will comply with the regulations on international juries.

_The Jury will be made up of tables of five/four members, with the following distribution: three/two international jurors as a minimum and two national jurors as a maximum; the presidency will be held by a senior technician with recognized experience.

_At each table three members will be qualified technicians.



ARTICLE 10 – TECHNICAL MANAGEMENT

Pablo Alomar Salvioni-Technical Manager, will be in charge of technical control of the Tasting and the appointment of the members of the Jury.

ARTICLE 11 – TASTING SESSIONS

_The tasting sessions will take place on March 24, 2025.

_InsocFerial, with the collaboration of the Management, will ensure that the tasting sessions are carried out with the absolute anonymity of the samples.

_The tasting tables will be located in a well-ventilated, well-lit and quiet room.

_The temperature will remain between 18°C and 22°C.

_An adjoining room, out of sight of the jurors, is reserved for preparing samples and maintaining anonymity.

_The sake and shochu are served in the tasting room, in front of the judges.

_Tasting sessions are preferably held in the mornings.

_In each session, a maximum of 50 samples will be tasted per tasting table.

_Each sample is tasted individually and is not compared.

_After the sensory analysis, the tasters will indicate the score given in the corresponding boxes on the tasting sheet and, if necessary, their observations.

_The president of each jury will send the data of each jury by telematic procedure, which will be processed electronically.

_The computer program will establish the final score for each sample, based on the arithmetic mean, corrected for deviations, of the valid scores of the different tasters who make up each tasting table.

_Sakes and shochu will be valued out of 100 points, using the tasting sheets approved by the Technical Department.

ARTICLE 12 – AWARDS

Gold and Silver Medal Diplomas will be awarded to samples that achieve the following scores:

- SILVER Diploma from 85 to 89.99 points
- GOLD Diploma more than 90 to 94.99 points
- GRAND GOLD Diploma of 95 to 100 points

The total number of prizes will be less than 30% of the number of samples submitted.

The "Grand CINVE" awards will be given to the sake and shochu that obtain the highest score in a second tasting or the highest score in their category.



ARTICLE 13 – FORCE MAJEURE AND POSSIBLE MODIFICATIONS

- _The competition will not be held in cases of force majeure (epidemic, fire, flood, catastrophe, strike, terrorist act, etc.), or any event beyond its control or considered justified due to its severity.
- _Furthermore, the contest reserves the right to cancel the competition, change the scheduled date of the event, shorten or lengthen it.
- _It will not have any liability in such cases and no compensation may be requested by the participants.
- _CINVE is not responsible for any theft, loss, damage or delay in delivery of samples.

ARTICLE 14 – GENERAL RULES

Companies that register their samples will be informed of the awards obtained once the qualifying tastings have been carried out.

- _The results of the contest are final and unappealable.
- _After the tastings, samples of participating products may be used by the competition for promotional and/or training purposes.
- _They will not be returned to the producer or distributor.
- _The same applies if the event is cancelled in accordance with the circumstances set out in Article 13 of these Regulations.

Participation in the competition implies express acceptance of these regulations.

In the event of a dispute, the courts of Madrid will have jurisdiction, and Spanish law will apply in all cases.