



# 25° CATAD'OR WINE AWARDS



WINES  
SPARKLING  
PISCOS  
& SPIRITS

JULY 2 TO 8 2020  
HOTEL CUMBRES VITACURA  
SANTIAGO DE CHILE



Competition rules and forms:  
[www.catador.cl](http://www.catador.cl) | contact: [concurso@catador.cl](mailto:concurso@catador.cl)



# THE COMPETITION

Catad'Or Wine Awards is the most important international wine competition in Latin America. With 25 years of experience, the competition has been held since 1995 in the city of Santiago, the capital of Chile, the fourth largest wine exporter in the world.

Catad'Or Wine Awards has the high patronage of the Internatio-

nal Organization of Vineyard and Wine (OIV) and the International Union of Oenologist, and since 2018 is member of VINOFEDE.

Catad'Or Wine Awards evaluates and rewards the excellence of wines and spirits with rigor and professionalism. Benefiting from the well-known reputation of the competition, the award-winning wines



and products travel the world and are highly valued by distribution channels and consumers, especially in priority wine markets such as China and Brazil.

In its 2020 version, Catad'Or Wine Awards will evaluate and reward samples of still and sparkling wines and spirits from all around the world.

CELEBRATES



## CATAD'OR WINE AWARDS IN SHORT

### THE COMPETITION

- 25 years of experience
- Double patronage: OIV and International Union of Oenologists
- Member of VINOFEDE
- 670 samples in 2019 from 13 countries

### THE TASTING

- 3 mornings of tasting
- 50 judges from 14 nationalities
- Blind tasting exclusively
- Technological platform of evaluation in accordance with OIV rules

### AWARDS

- Visibility in distribution markets
- Proof of quality for the consumer
- Value added to acquire new markets (Asia, Brazil)
- Press and publications USD 400,000 in media value

## MEDALS AND TROPHIES

The products are evaluated in blind tasting sessions and can aspire to the following prizes:

- Great Gold Medal** (reference 91 points or more)
- Gold Medal** (reference 88 to 90.9 points)
- Silver Medal** (reference 85 to 87.9 points)



## SPECIAL TROPHIES

Catad'Or Wine Awards recognizes the samples that receive the best score in their category.

- Best in Show
- Best Red Wine
- Best White Wine
- Best Rosé Wine
- Best Sparkling Wine
- Best Icon Wine
- Best Organic Wine
- Best Ancestral Wine
- Best Small Production Wine
- Best Carménère
- Best Winery
- Best Spirit

# HOW TO PARTICIPATE

## STEP 1



### REGISTRATION FILE BY INTERNET

- Create an account and complete the registration form online [www.catador.cl/enroll.html](http://www.catador.cl/enroll.html)
- As soon as you send the confirmation of your registration, you will receive your invoice and payment instructions by mail.
- The registration form is available in English and Spanish on our website.



### REGISTRATION FILE BY PDF

- Complete the PDF participant registration form and the sample registration form (1 form for each sample).
- Enclose an analysis certificate which must be less than one year old for each sample presented.
- Send all the documents by mail to Sofía Le Foulon:  
[slefoulon@catador.cl](mailto:slefoulon@catador.cl)  
[concurso@catador.cl](mailto:concurso@catador.cl)

- As soon as we receive your registration forms, we will send you your invoice and payment instructions.

- If you register by PDF, an online account will be created for you. Details of the account will be sent to the email address provided in the registration form.

## TAKE NOTE

*The deadline to send the registration documents is June 8th, 2020.*

### JOIN US ON SOCIAL MEDIA



## STEP 2



### SENDING SAMPLES

**1.** Send **3 bottles per sample presented in suitable packaging**, labeled and accompanied by an analysis certificate less than one year old (the certificate can be sent by mail).

**2.** Attach a pro forma invoice.

Write for **Catad'Or Wine Awards**, mentioning "samples of no commercial value".

**3.** Address your samples to:

#### Catad'Or Wine Awards

Volcán Tupungato 839  
Parque Industrial Lo Boza  
Pudahuel, Santiago - Chile

Contact:

Roberto Olmos - 56 9 7210 8266  
[rolmos@catador.cl](mailto:rolmos@catador.cl)  
[concurso@catador.cl](mailto:concurso@catador.cl)

**NOTE:** Please send samples in advance and send [rolmos@catador.cl](mailto:rolmos@catador.cl) the list of registered wines to notify SAG authorities, in order to expedite the customs clearance entry of samples to Chile.

# IMPORTANT DATES

**Registration deadline**

From November 2019 to June 8<sup>th</sup>, 2020

**All samples must be received before**

June 22<sup>nd</sup>, 2020

**Tasting sessions**

Friday 3<sup>rd</sup> to Sunday 5<sup>th</sup> July 2020

**Award ceremony and results\***

Wednesday, July 8<sup>th</sup> 2020

## PARTICIPATION FEE

Registration for international products has a value of USD 130 per sample. This does not include taxes and customs.

## DISCOUNTS

- From 1 to 4 samples: Full rate
- From 5 to 10 samples: 10% discount
- 11 samples or more: 15% discount

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\* After the award ceremony, the participants will be able to download their official certificate and to read in detail the evaluation of their registered wines by entering their account. Likewise, they can access general statistics of the contest.

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## FOR MORE INFORMATIONS

SOFÍA LE FOULON



+56 9 9817 8719



slefoulon@catador.cl

ROBERTO OLMOS



+56 9 7210 8266

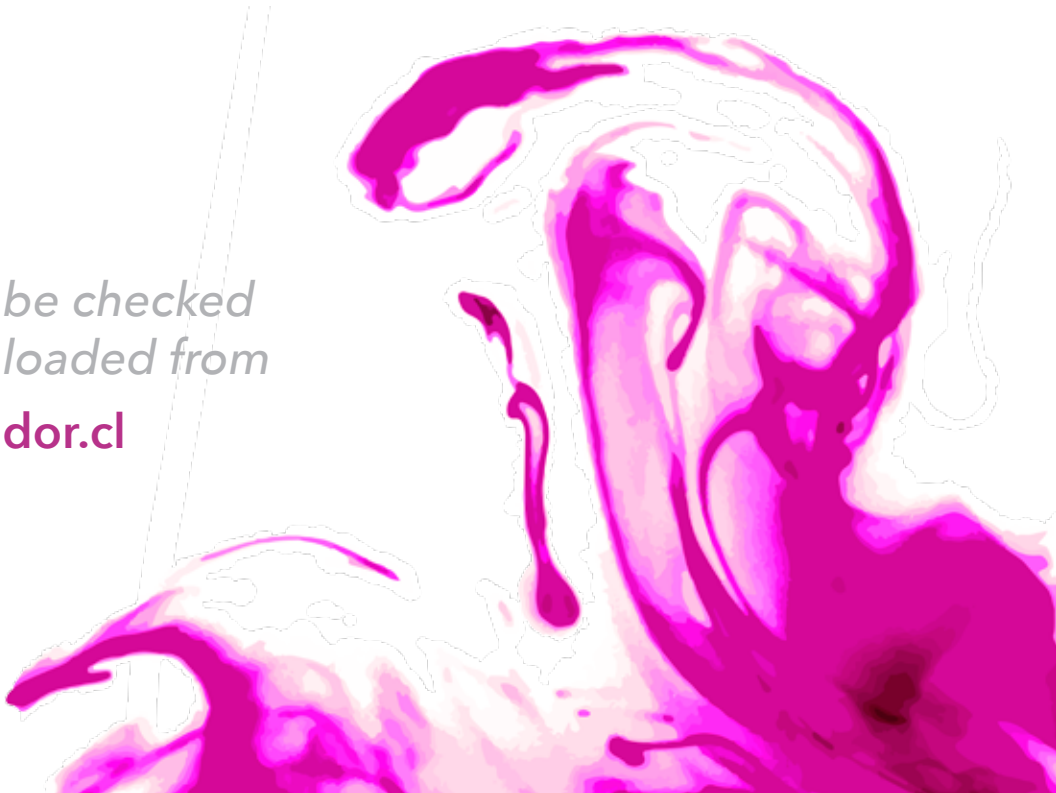


rolmos@catador.cl



*Rules can be checked  
and downloaded from*

**[www.catador.cl](http://www.catador.cl)**



# PARTICIPANT REGISTRATION FORM



Company or legal operating name

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Fiscal ID

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Legal Address

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City

---

Country

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Contact Name

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Email

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Cel Phone (WhatsApp)

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## RATES

International samples: 130 USD per sample - Not including taxes

Number of sample(s) registered:

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Total amount:

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USD.

PLEASE SELECT A PAYMENT METHOD:

Bank transfer

Web Pay

PayPal

# SAMPLE REGISTRATION FORM

SEND

(Send the registered label either in the PDF or as an attachment)

Winery name \_\_\_\_\_

Wine name, trademark (brand, château) \_\_\_\_\_  
\_\_\_\_\_

Geographical Indication \_\_\_\_\_

Main Variety (indicate main variety labeled or blend) \_\_\_\_\_

Color:  White  Rosé  RedType:  Still  Sparkling  Sweet  Fortified Organic  Natural  BiodynamicFor sparkling wines indicate method:  Tank  Champenoise  OtherOther products:  Cider  Spirit  Other fermented drinks

Vintage: \_\_\_\_\_

Composition (indicate varieties in percentages) \_\_\_\_\_  
\_\_\_\_\_

## TECHNICAL INFORMATION

Residual sugar (g/L) \_\_\_\_\_

Alcohol content (%) \_\_\_\_\_

Oak aged  No  Yes Indicate months \_\_\_\_\_

Bottled stock (bottles or liters) \_\_\_\_\_ (Indicate unit).

Retail Price (per bottle) \_\_\_\_\_ USD.