

BIHOR COUNTY WINE QUALITY STUDY IN "VINUM VARADINUM" CONTEST

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Abstract

National wine competitions stimulate the care of specialists, production units for wine quality, to get as many winners as possible of quality wines. These competitions also contribute to maintaining and increasing the attention paid by decision-makers to improve the quality of wines, to improve the structure of varieties, to develop the vineyard heritage in areas of maximum favorability. Tasting is the only way to appreciate the qualitative value of wines, hence holding these wine competitions is mandatory to reach to the core of the wines in discussion, to their essence and truth. This essay is based on the results of the first edition of Vinum Varadinum Wine County Contest that took place at the "Spring in the Garden" event organized during 26-28 May 2018 in the city of Oradea by the Association for Research and Promotion of Agricultural Products "Crișana" together with Oradea City Hall and the Bihor County Council. The event was dedicated to supporting and promoting domestic producers of vegetables, fruits, honey, oils, traditionally processed products and was organized by the Millésime Wine Culture and Civilization Association.

Key words: wine, contest, quality, tasting, analysis

INTRODUCTION

The first edition of Vinum Varadinum Wine County Contest took place at the "Spring in the Garden", event organized during 26-28 May 2018 in the city of Oradea by the Association for Research and Promotion of Agricultural Products "Crișana" together with Oradea City Hall the Bihor County Council. The event is dedicated to supporting and promoting domestic producers of vegetables, fruits, honey, oils, traditionally processed products.

On the occasion of the national wine competitions, it takes place a fruitful and useful exchange of experience between specialists such as viticulturists, winemakers, researchers in the field of genetics and vine improvement, wine chemistry specialists or those who follow the quality of wines in large production units, as well as those engaged in the marketing of wines. Also on this occasion, new wine-tasting cadres are formed and trained, who will acquire the systems of appreciation and classification of wines, as well as the notations used during the international competitions. National wine competitions stimulate the care of specialists and production units for wine quality to get as many winners of quality wines as possible.

These competitions also contribute to maintaining and increasing the attention paid by decision-makers to improve the quality of wines, to improve the structure of varieties, to develop the vineyard heritage in areas of maximum favorability.

The international wine contest is reserved only for products previously selected by the state authorities of the participating wine-producing countries or for bodies authorized by them. Products must be produced in the country participating in the competition from grapes harvested on its territory. With the exception of wine distillates, the number of which is not contingent, each wine-growing country may not submit more than the maximum awarded to it by the organizers. The appreciation by tasting is done by international juries agreed by O.I.V. Such a jury is composed of experts, each representing a different country. The jury may, under the conditions set forth, exclude from the contest any sample of a product which does not comply with the definitions and regulations specified by O.I.V. The removal decision must be motivated.

Participating in international wine competitions offers the opportunity to find out:

- Wine production in each participating country
- The quality of the wines produced by the participating countries as an expression of their pedoclimatic conditions, of the elaboration, maturation and conditioning technologies that apply, the technical and material basis available
- Share of wines with the designation of origin of each participating wine country
- The opportunities of each wine country to participate in the international wine trade
- Global trends in vine cultivation systems, varieties and varieties practiced, types of wine made, machine and machine systems that support the practice of new winemaking technologies, oenological materials used.

International wine competitions are opportunities for a wide and useful exchange of experience between specialists from participating wine countries, for the knowledge and appreciation of the people, for joining efforts to find new means for maintaining and lifting new quality wines that will be made available to people as the most hygienic and healthy drink of all time.

MATERIAL AND METHOD

Organization and management of the competition. Reception and management of samples is done by the cellar committee. The Commission will have a special, well-managed, spacious and cool room. The Cellar

Commission completes the cellar register on the basis of the data included in the registration sheet. The cellar register closes at the deadline for entry in the contest after no further evidence is received.

Preparation of the response sheets is done by the secretariat under the guidance of the president of the jury. Samples will be grouped by product category according to the tasting order, excluding those with major defects.

The record sheets will have two components, one in sight and a secret one. The contest tournament will have the following documents:

- Product category
- Product code number - harvest year
- Column for the mark received in the contest and the award

The secret sheet is filled in after the deadline for registration, remaining sealed throughout the contest. It will have the following documents:

- The manufacturer
- Assortment, brand, composition characteristics
- The vineyard, the wine-growing center and the plain, if necessary
- The code under which it was registered in the contest

Tasting glasses - special glasses approved by O.I.V. - which will be mandatory:

- with foot
- colorless
- without inbreds
- perfectly clean
- odorless

The sample service temperature should be optimal, as close as possible to:

- 4-6 °C for effervescent drinks
- 2-14 °C for dry white wines
- 14-16 °C for young red wines
- 18-20 °C for old red wines

It is strictly forbidden that products belonging to the same categories be served at different temperatures.

Serving flow will be organized so that:

- From the opening of the glass until the presentation of the samples on the table of the tasters to take as short as possible (maximum 5 minutes)
- Avoid flow crosses (presentation, discarding) and stagnation
- It is forbidden to decipher the identity of the evidence being sanctioned with the exclusion of the responsible person from the contest
- Ensure an optimal rhythm, agreed with the jury's president

The contest room must meet a number of conditions, respectively:

- Be bright with natural light
- Be spacious and airy
- Protected by strange odors and noises
- The tables for the tasters should be lighted naturally abundantly, preferably from the left, with a sufficient distance between them in order that the tasters will not be disturbed or influenced by one another
- Presidium table will have 3-5 seats
- The table for the calculation committee will be placed near the display panel and close to the presidium

The tables of the tasters will be covered with white cloth and will have:

- Space for minimum 7-8 glasses of tasting
- Wine surplus cup
- Plate with neutralizing products: pieces of unsalted white bread, cubes of cheese, apples
- Flatwater glass
- Convenient space for inscription in the tasting sheet
- Discharge vessels

Tasting sheets are those regulated by O.I.V. and U.I.O.

The calculation committee performs the calculations. The results are entered by the committee in the filing records and then displayed on the panels.

Criteria for Distinction: distinctions are awarded according to the score of each test. (Table 1)

Table 1

Criteria for distinction

Distinction	Points
Diploma of Honor and Great Gold Medal	90-100
Diploma of Honor and Gold Medal	80-89
Diploma of Honor and Silver Medal	70-79
Diploma of Honor and Bronze Medal	60-69
Diploma of participation	50-59

The number of shots and medals may not exceed 40% of the total number of samples entered in the contest.

The awards will be handed to the producers at the festivity that will be held after the competition in the exhibition hall. Distinctions to which participants have not submitted for delivery will be dispatched by the organizers at the address mentioned by the participant.

The wines are served to the jury in numbered glasses, after which the jury members analyze, through a scoring system of up to one hundred

points, both the clarity and the color, the smell and the taste of the wines presented. Every wine has a scorecard.

RESULTS AND DISCUSSIONS

The results of this contest, with the scores and distinctions obtained by the wines participating in different categories, can be found in the following table.

Table 2

The results of the contest

Sample no	Sort	Year	Mark 1	Mark 2	Mark 3	Mark 4	Final mark	Producer
1	FETEASCA REGALA	2016	77	76	77	80	77.5	FOFOR ISTVAN
2	FETEASCA REGALA	2016	83	82	81	82	82.0	HEGEDUS ARPAD
3	FETEASCA REGALA	2016	67	67	68	74	69.0	KUN BARNA
4	FETEASCA REGALA	2016	87	85	87	87	86.5	CZAPP ARPAD
5	RIZLING	2016	83	82	82	84	82.8	GALIS NARCIS
6	FETEASCA REGALA		82	82	84.5	82	82.6	KORTELYESI BARNA
7	FETEASCA REGALA- SZARAZ	2016	83	80	79	83	81.3	ERDEI TAMAS
8	FETEASCA REGALA	2014	72	66	66	66	67.5	CZAPP ARPAD
9	RIZLING	2016	88	87	87	86	87.0	TANKI JOZSEF
10	CUVEE	2016	89	88	89	89	88.8	CRAMELE TOROK
11	RIZLING	2016	80	76	80	82	79.5	NAGY SANDOR
12	PINOT GRIS	2015	87	85	86	87	86.3	NAGY SANDOR
13	FETEASCA ALBA ALIGOTE	2016	86	83	83	87	84.8	CASA TOMMASI
14	CHARDONNAY	2015	82	84	82	84	83.0	NAGY SANDOR
15	CUVEE	2016	80	81	75	83	79.8	PAPP ZOLTAN
16	CHARDONNAY	2016	91	90	90	91	90.5	PUSZTAI ALEXANDRU
17	SASZLA	2016	69	68	67	70	68.5	MIKO KAROLY
18	RIESLING ITALIAN	2016	64	63	63	64	63.5	CORBUT
19	FETEASCA REGALA		83	82	78	80	80.8	CORBUT
20	CUPAJ SAUVIGNON-BLANC		89	87	88	89	88.3	CORBUT
21	CUPAJ		87	89	87	88	87.8	CORBUT
22	SAUVIGNON-BLANC		91	91	92	91.1	91.3	CORBUT
23	ROZE	2016	82	78	75	86	80.3	ERDEI TAMAS
24	ROZE CABERNET SAUVIGNON	2016	89	89	89	88	88.8	PUSZTAI ALEXANDRU
25	KEK FRANKOS	2016	87	87	74	87	83.8	PAPP ZOLTAN
26	ROZE COVEE	2016	71	73	65	68	69.3	NAGY SANDOR
27	ROSE	2016	85	76	80	76	79.3	FETH IMRE
28	CUVEE ROSE	2016	77	75	74	76	75.5	CRAMELE TOROK
29	ROZE CABERNET MERLOT		76	77	76	74	75.8	CORBUT
30	SIRAZ		83	82	80	79	81.0	NAGY SANDOR
31	KEK FRANKOS ZWEINGELT		83	80	82	80	81.3	ADAM GERGELY
32	COVEE	2016	58		55	54	41.8	MIKO KAROLY
33	MERLOT	2015	90	89	90	89	89.5	NAGY SANDOR
34	CABERNET	2015	87	86	86	85	86.0	NAGY SANDOR
35	COVEE		63	63	62	62	62.5	NAGY SANDOR
36	FETEASCA NEAGRA	2016	73	73	73	74	73.3	BALOGH JOZSEF
37	CABERNET SAUVIGNON		83	76	74	80	78.3	HORVATH ZSOLT
38	FETEASCA NEAGRA	2016	87	85	85	86	85.8	CETOSEL DE HIDISEL
39	MERLOT	2016	67	67	65	66	66.3	TOMMASI FRANCESCO
40	CABERNET SAUVIGNON	2015	84	79	80	80	80.8	KZAPP ARPAD
41	MERLOT+FETEASCA NEAGRA+CUPAJ	2016	67	63	60	65	63.8	TOMMASI FRANCESCO
42	FETEASCA NEAGRA+CABERNET SAUVIGNON+MERLOT		92	91	91	91	91.3	CORBUT
43	FETEASCA NEAGRA		92	90	90	89	90.3	CORBUT
44	ALIGOTE	2016	77	76	76	80	77.3	FETH IMRE
45	MUSCAT OTTONEL	2015	76	73	76	80	76.3	CZAPP ARPAD
46	MUSCAT OTTONEL	2016	83	76	77	83	79.8	PUSZTAI ALEXANDRU
47	MUSCAT OTTONEL	2016	87	79	80	85	82.8	PAPP ZOLTAN

Table 3

Ranking on medals

Distinction	No. of medals
Diploma of Honor and Great Gold Medal	4
Diploma of Honor and Gold Medal	10
Diploma of Honor and Silver Medal	23
Diploma of Honor and Bronze Medal	7
Diploma of participation	3

The contest was won by viticulture farmer Dan Corbuț, who received no less than three gold medals for his wines, along with another passionate of the field, Pusztan Alexandru, who received a gold medal.

Following the judging, four gold medals were awarded to wines from the Diosig and Alesd vineyards: Sauvignon Blanc, Fetească-Merlot-Cabernet and Fetească Neagră, all three produced by Dan Corbuț and a Chardonnay produced by Pusztan Alexandru.

There were also 10 gold medals, 23 silver medals and 6 bronze medals. The first edition of the county contest brought to the jurors' table 47 selected wines from the most appreciated vineyards of the county.

The event was organized by the Millésime Wine Culture and Civilization Association and aimed to promote Bihor County wines. Participants were wine producers from the main viticultural centers in Bihor such as Diosig, Săcuieni, Sanniob, Sântimreu, Alesd, Petreu, Biharia, and the Episcopate.

CONCLUSIONS

Testing is the only way to appreciate the qualitative value of wines. Physical and chemical laboratory analysis can identify the composition of a wine that can be perfectly composed from this point of view, but sensory appreciation may not suit it. The tasting is also used to detect so-called 'scientific' falsifications, which take into account the normal composition of the wine and the ratio between its various components, which are not suspect in the laboratory analysis but have a great influence on taste and smell. Also by tasting one can obtain information about the typical character of the wine, determined by its place of production. The French phrase "gout de terroir" is well suited to expressing the different character imprinted by the place of production.

Defining for a wine is the sensory analysis. Performing sensory analysis on the production flow from harvesting grapes to the final product of wine is very important because it can lead to technical decisions on certain conditioning and stabilization operations, the emergence of illnesses and defects.

Contests, whether on a peer or international basis, give us a trend in wine consumption or what is being consumed at the time. The success of the tasting depends on a multitude of factors, among which: the digging place, the inventory required for tasting, the tasting glass, the temperature of the tasting samples, the tasting order, the tasting schedule, the number of samples tasted in a tasting session. All of these and each of them in part have their importance, more or less, to the taste of tasting, and some of them are of major importance.

The quality of one wine is determined by the following criteria:

- Organoleptic and compositional characteristics
- Physico-chemical and biological stability
- Nature and hygiene
- Origin and authenticity
- Presentation on sale
- Presentation for consumption

All these attributes must be stable, wine should not lose its clarity, it must not oxidize by changing its color and taste, aroma and flavor, all at least during the warranty period. So the quality of the wine is not only verified at the time of sale but also after that, during the warranty period.

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