

LOVÁSZ RENDEZVÉNYSZERVEZŐ KFT.

Székhely:

5700 Gyula, Tavasz u. 4.

Levegési cím:

5700 Gyula Béke sgt. 37.

Telefon: +36-66-642-910 - Fax: +36-66-642-910 - Mobil: +36-30-9451-987

LOVASZREKLAM@T-ONLINE.HU

WWW.PALINKAFESZTIVAL.HU



Invitation for Competition 2010

1.

The XVIII. Competition of the Hungarian Pálinka and International Fruit Distillate /Gyula, Budapest/

The competition is organised within the framework of the XI. International Home Distilled Pálinka Festival, Exhibition and Fair on 16-17-18 of April 2010.

The winner in year 2010, the Best Pálinka of Hungary, will be placed as a National Treasure to preserve in the Hungarian Agricultural Museum during the III. Saint Nicholas Pálinka Feast (Budapest) on the 3-6 of December 2010.

Director of the competition: **Panyik Gáborné dr.**

Assistants of the director: **Lovassy György**, sensorial jury
Stégermájer Károly, analytic

The judgement will take place in accordance with the Competition Rules that can be read on the website www.palinkafesztival.hu from 31 of December.

On request we also send them to potential competitors by post.

The most important conditions of participation:

You can enter for the competition with a product considered pálinka by the LXXII/2008 Pálinka Law and products that are considered pálinka or distillate by the EEC decree 110 /2008. You can enter for it according to the rules in two categories:

„A” Commercial distillers

„B” Private individuals who pay for distilling

Participants of category „A” are obliged to indicate on the entry form the available commercial amount of their pálinka. And also if they only have an experimental, not for sale amount of it that is under 50 hectolitre degree. The entry form can be downloaded from the given website or the organiser will send it to distillers by post.

The competitors have to send one litre of their pálinka of each type – minimum in three original bottles – to the address of Lovász Rendezvényszervező Kft.: 5700 Gyula, Béke sgt.37.

/One competitor can enter for the competition with any number of pálinka samples. One more litre of the pálinka that will be judged by the social jury needs to be sent for the organiser of the competition until 15 April 2010. /

The three original bottles are needed, because one is for analytics, one for the sensorial jury and one for possible later controls

The origin of the pálinka has to be proved!

Closing date: 24:00 on Friday 12th of March 2010.

We will not accept any samples after the closing date!

However, the competitors who will send their samples before the 1st of March 2010, will get a 10% discount off the entry fee. The actual arrival counts.

Entry fee:

Category "A", commercial distillers:

Entry fee of the **1.** pálinka: 20000Ft + VAT (80€) ; Entry fee of the **2.** pálinka: 15000 Ft + VAT (60€) ;Entry fee of the **3.** pálinka: 12000Ft + VAT (48€); Entry fee of the **4.** pálinka: 10000Ft + VAT (37€) ; Entry fee of the pálinka from the **5.** 8000Ft + VAT (30€)/ pálinka

Category "B" Private individuals who pay for distilling: The gross entry fee is 4000Ft for each pálinka. 15€ for foreigners. A statement has to be made that they did not make more than 80 litres of fruit distillate with 50 hectolitre degree.

Payment: In cash not later than sending in the pálinka or by bank transfer in advance.

Date of the public professional sensory assessment: 29-30-31 of March 2010, Venue: D-Hotel in Gyula.

Announcement of the results: 17th of April 2010, on Saturday afternoon in the Castle in Gyula.

The prizes of the pálinka that entered for the competition:

- Bronze, silver and gold medal, certificate
- Champion, that means winner of the category, for example: the Best Apple, Pear, Plum etc Pálinka of Hungary. According to the type and category, in accordance with the Rules
- The Champions of foreign fruit distillates will be remunerated separate
- Special prizes: Special prize of the Festival that is given by the social jury
- The most successful commercial distillery, The most successful paying distillery, The most successful private individual who paid for distilling
- The Best Pálinka of Hungary Distilled For Money
- The Best Pálinka of Hungary Distilled for Commercial Purposes, which is The Best Pálinka of Hungary. This pálinka will be placed as a national treasure to preserve in a display cabinet in the Hungarian Agricultural Museum on the 6th of December 2010.

The organiser of the competition: Lovász Rendezvényszervező Kft.

If you have any questions, please contact Balogh Melinda – who is responsible for this event - on the phone: +36-30-489-81-15.

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Gyula, the 5th of January 2010.

Lovász Sándor
organizer

2.

It will be announced in line with the pálinka competition, but independently.

II. International Competition of Drinks and Liqueurs Made Exclusively of Pálinka and Fruit Distillate

Brandies can take part in this competition.

Organiser of the competition: Lovász Rendezvényszervező Kft.

The competition will take place according to the Separate Rules of Competition, which can also be read on the website www.palinkafesztival.hu from the 5th of January.

Entry fee:

Category "A", commercial distillers:

Entry fee of the **1.** sample: 20000Ft + VAT (80€) ; Entry fee of the **2.** sample: 15000 Ft + VAT (60€) ;Entry fee of the **3.** sample: 12000Ft + VAT (48€); Entry fee of the **4.** sample: 10000Ft + VAT (37€) ; Entry fee of the sample from the **5.** 8000Ft + VAT (30€)/ sample

Category "B" Private individuals who pay for distilling:

The gross entry fee is 4000Ft for each sample. 15€ for foreigners. A statement has to be made that they did not make more than 80 litres of fruit distillate with 50 hectolitre degree.

Payment: In cash not later than sending in the sample or by bank transfer in advance.

Prizes:

- bronze, silver and gold medal, certificate
- The best product of the competition – main prize

The competitors have to send in one litre of their drink – minimum in three original bottles – to the address of Lovász Rendezvényszervező Kft.: 5700 Gyula, Béke sgt.37.

/ One competitor can enter for the competition with any number of samples. /

The three original bottles are needed, because one is for analytics, one for the sensorial jury and one for possible later controls.

The organiser of both competitions: Lovász Rendezvényszervező Kft.

If you have any questions, please contact Balogh Melinda – who is responsible for this event - on the phone: +36-30-489-81-15.

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Gyula, the 5th of January 2010.

Sándor Lovász
organizer