
19th INTERNATIONAL WATER TASTING
TERMATALIA 2022

TERMATALIA organizes an international water tasting contest, in order to improve and promote the perception of the exceptional organoleptic qualities of natural mineral waters.

ARTICLE 1.- PARTICIPANTS

Participation is reserved to world bottler companies. Bottler is that physical or moral person who takes the responsibility of the water, appearing their name on the label and offering the traceability criteria, following the sanitary regulations in force in the country where the water is bottled.

ARTICLE 2- JURY

It consists of a minimum of 6 and a maximum of 10 international professionals and experts selected by the Termatalia organization and by the technical director of the tasting. Plurality: scientists, bottlers, distributors, chefs, gastronomy experts, specialized journalists, trained consumers, sommeliers... in short, water, taste and gastronomy professionals.

The waters will be valued objectively and universally, not being influenced by general or personal preferences.

They will be named a president of the jury and a Technical Committee (exclusively for the organization and development of the tasting), including two members, who will be designated by the technical director.

Jury decisions are sovereign.

ARTICLE 3.- CONDITIONS

- Participating waters must be present at fair's Water Bar. Waters presented in the fair Termatalia.
- A minimum of 6 bottles, 50 cl. each one, must be sent.
- The bottles sent for the tasting must preferably be made glass ones, original and unopened.
- Tasting temperature: standard atmosphere, defined by the technical committee (+/- 2°C).
- Tasting place: quiet place, ventilated, illuminated, without perfumes or parasitic smells.

- Samples are prepared in an annexed area that’s not visible for tasters.
- Tasting preparation: the samples are marked with secret codes only available for the technical director, the samples are prepared in a confidential way, and they will be presented to tasters in a covered bottle.
- Each jury will have tasting elements: scoring and tasting elements, tasting sheets, empty glasses and witness water.

ARTICLE 4.- CONTEST

4.1 .- WATERS SELECTION AND ORGANOLEPTIC CATEGORIZATION

The technical committee will have previously selected waters by categories and determined if they suit what the bottler had specified. Plan homogeneous groups, similar organoleptic universe families will be organized.

CATEGORIES that allow classifying waters and showing both their qualities and particularities.

NATURAL MINERAL NOT SPARKLING WATER

- Very low, very soft or light mineralization waters (< 50 mgrs./l. D. R.).
- Soft, medium or mixed mineralization waters.
 - Oligo mineral or oligometalic waters: < 500 mgrs./l. dry residue.
 - Mineral waters: 501 – 1500 mgrs./l. dry residue.
- High or strong mineralization waters or waters with character: > 1500 mgrs. /l. dry residue.

() 3 participants per category are needed, if not, they will compete in just one category: Natural Mineral Not Sparkling Waters.*

- **NATURAL MINERAL SPARKLING WATER**

GAS TYPE (a)	DRY EXTRACT (b)
Added gas	Very low mineralization or light waters
Natural gas	Medium mineralization or mixed waters
	High mineralization or waters with character

(a) 3 participants per category are needed, if not, they will compete in just one category: Natural Mineral Sparkling Waters.

(b) **3 participants per category are needed, if not, they will compete in just one category: added or natural gas mineralization.**

- **NOT MINERAL WATERS:** prepared potable water, public drinking bottled water, purified water or other gourmet waters (rain water, etc).
Category where the legislation of the country contemplates it.
(*) Flavoured, scented waters, etc. are not included.

4.2 – WATER CLASSIFICATION AND EVALUATION

Each jury, independently, will note down their scores on the tasting sheet (previously classified by families), a global mark will be given according to visual, olfactory, gustatory and tactile perception.

Particular attention will be had in account to the originality that indicates the personality of the water.

The filled sheets will be given to the technical director in order to proceed with the arithmetic average calculation.

If it would be necessary, the president of the jury can request another tasting, with the help of a new bottle, if they need to differentiate two very similar waters or flavors, and unusual aromas are detected.

ARTICLE 5.- PRIZES

- A diploma and a trophy will be awarded for each category.
- The number of awards will be proportional to the number of samples. Three prizes will be awarded for each category (1st, 2nd and 3rd), a minimum of three contestants will be needed.
- Privilege to attribute a special distinction to a certain water or a bottle if it is deserved.
- Winners can present their diploma and trophy and can represent it in its commercial packaging under the license agreement conditions issued each year by Termatalia and signed by the bottler.

BOTTLED MINERAL WATER SPECIAL DISTINCTIONS

- **CORPORATE SOCIAL RESPONSIBILITY (CSR) AND ENVIROMENT POLICY**

A 20 lines summary must be provided (sent by email to marketing@expourense.org), as well as photos or other documentation that will be considered appropriate, 7 days before tasting date. Otherwise, they will not be taken into account.

- INNOVATIVE BOTTLE

ARTICLE 6.- AWARDS

The awards will be given on Friday 30th of September.

ARTICLE 7.- RESPONSIBILITIES OF THE PARTICIPANTS

- **To accept the present regulations and the jury's decisions.**
- The waters sent must not contain additives and good professional practices must be respected.
- Samples must be sent along with the registration form.
- To accept being mentioned by Termatalia for spreading the contest results.

CELEBRATION DATE:

SEPTEMBER 29th, 2022

SAMPLES RECEPTION DEADLINE:

10 days before the celebration day.

PLACE FOR SENDING SAMPLES:

SUBJECT: TERMATALIA 2022 INTERNATIONAL WATER TASTING
EXPOURENSE

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