

21st INTERNATIONAL WATER TASTING COMPETITION – TERMATALIA 2026

EXPOURENSE under its **TERMATALIA** brand organises **an international water tasting** competition aimed at promoting and enhancing awareness of the exceptional organoleptic qualities of natural mineral waters and, by extension, drinking waters.

ARTICLE 1. - PARTICIPANTS

Participation is reserved for bottlers **worldwide**, with bottler being understood as the natural or legal person who assumes responsibility for the water, whose name appears on the label, and who provides traceability criteria while complying with the health regulations in force in the country where the water is bottled.

ARTICLE 2. - JURY

The jury shall be composed of a minimum of 6 and a maximum of 10 professionals from the sector and international experts selected by the management of Termatalia and the technical management of the tasting. Diversity: scientists, bottlers, distributors, chefs, gastronomists, specialised journalists, trained consumers, sommeliers, etc. In short, professionals from the fields of water, tasting, tourism, or gastronomy.

Evaluation shall be carried out with objectivity and universality, without being influenced by general or individual preferences.

A Jury President and a Technical Committee (exclusively for organisation and conduct of the tasting) consisting of 2 members appointed by the Technical Director shall be designated.

The decisions of the jury shall be final.

ARTICLE 3. - CONDITIONS

- Participating waters must be present at the Water Bar of the exhibition. Waters represented at Termatalia.
- A minimum of 6 bottles of 50 cl must be submitted.
- The containers submitted for the tasting should preferably be glass bottles, original unopened containers.

- Tasting temperature: standardised ambient temperature defined by the Technical Committee (+/- 2°C).
- Tasting venue: quiet, ventilated, well-lit room, free from perfumes or foreign odours.
- Samples shall be prepared in an adjacent area not visible to the tasters.
- Competition preparation: samples shall be marked with secret codes accessible only to the Technical Director; sample preparation shall be confidential, and waters shall be presented to the tasters in covered bottles.
- Each juror shall be provided with tasting materials: note-taking and tasting materials, tasting sheets, empty glasses, and reference water.

ARTICLE 4. - COMPETITION

4.1. - ORGANOLEPTIC SELECTION AND CATEGORISATION OF WATERS

The Technical Committee shall previously have selected the waters by categories and determined whether they correspond to the specifications provided by the bottler. Homogeneous groups shall be organised, creating families with a similar organoleptic profile.

CATEGORIES that allow waters to be classified and that also highlight their qualities and particular characteristics.

- **A) STILL NATURAL MINERAL WATERS**
 - Very low, very weak, or light mineralisation (< 50 mg/l TDS, dry residue or total dissolved solids).
 - Low, medium, or mixed mineralization.
 - Oligomineral or oligometallic waters: < 500 mg/l dry residue.
 - Mineral waters: 501 – 1500 mg/l dry residue.
 - High, strong, or characterful mineralization: > 1500 mg/l dry residue.

() If fewer than 3 samples are entered in a category, they shall compete in a single category: Still Natural Mineral Waters.
(R.S. = dry residue; S.S. = dry extract; TDS = Total Dissolved Solids)*

- **B) SPARKLING NATURAL MINERAL WATERS**

CARBONATION TYPE (a)	DRY EXTRACT (b)
With added carbon dioxide	Very low, low or light mineralisation
Naturally sparkling	Low, medium or mixed mineralisation

	High, strong or characterful mineralisation
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(a) ***Should fewer than 3 samples be entered in a category, they shall compete in a single category: Sparkling Natural Mineral Waters.***

- **C) NON-MINERAL WATERS:** Prepared drinking water, packaged public drinking water, purified waters or other special waters (rainwater, fog water, glacier water, etc.).
- This category shall apply where recognised by the legislation of the respective country.

★ Flavoured, aromatised waters, etc. are not included, as they are considered soft drinks rather than waters under the applicable regulations.

4.2 - EVALUATION AND CLASSIFICATION OF WATERS

Each member of the Jury shall independently and autonomously record their scores on the tasting sheet (previously classified by families) and assign an overall score to each water according to visual, olfactory, gustatory and tactile perception.

Particular attention shall be paid to the originality score, which reflects the water's personality.

The score sheets shall be submitted to the Technical Director for calculation of the arithmetic mean.

If deemed necessary, the President of the Jury may request a further tasting using a new bottle in order to differentiate between two very similar waters or to verify any abnormal flavours and aromas detected.

ARTICLE 5. - AWARDS

- A seal and diploma shall be awarded for each category.
- The number of awards shall be proportional to the number of samples entered. Three awards shall be granted in each category (1st, 2nd and 3rd place), provided that there is a minimum number of participants for each award (minimum of 3 participants per award).
- The prerogative remains to grant a special distinction where appropriate to a particular water or a deserving bottler.
- Award winners may display the seal and diploma and may reproduce them on their commercial packaging in accordance with the terms and conditions

of the licence agreement issued annually by Termatalia and signed by the bottler.

SPECIAL DISTINCTIONS IN THE FIELD OF BOTTLED MINERAL WATER:

CORPORATE SOCIAL RESPONSIBILITY (CSR) AND ENVIRONMENTAL POLICY

A 20-line summary must be submitted by email to marketing@expourense.org, together with photographs or any other supporting documentation deemed relevant, **no later than 7 days before the date of the tasting**. Submissions received after this deadline shall not be considered.

- **INNOVATIVE PACKAGING**

ARTICLE 6. - AWARD CEREMONY

The awards shall be presented on 25 September 2026.

ARTICLE 7. - PARTICIPANTS' OBLIGATIONS

- To accept these regulations and the decisions of the Jury.
- Submitted waters must not contain additives, and good professional practices must be observed.
- To submit the samples together with the registration form.
- To accept being mentioned by Termatalia for the dissemination of the competition results.

DATE OF THE EVENT:

24 September.

DEADLINE FOR THE RECEIPT OF SAMPLES:

10 days prior to the date of the tasting.

SAMPLE DELIVERY ADDRESS:

Subject: **Termatalia 2026 International Water Tasting Competition**
EXPOURENSE
Finca Sevilla S/n – 32005 Ourense - Spain
Tel.: +34 988 36 60 30