



## SOMMELIERS (SLOVENIAN VINES)

The competition can be attended by wine consultants - sommeliers and other catering workers. The competitor must perform the following tasks:

### THEORETICAL PART:

- Written test

### PRACTICAL PART:

- a) a public description of two typical varieties of wines from Slovenia, two snacks
- b) professional presentation and serving of wine
- c) recommending dishes to the selected wine
- d) opening and pouring sparkling wine

Before the competition, competitors draw the order number, which is the same during all tasks. The performance is public in the practical part, the competitor must appear in the clothing of the section of the wine consultants, or in the work clothes of the company in which he is employed (also white cotton gloves).

### JUDGING CRITERIA

Theoretical part:

- a) the correctness of the written test, which covers the knowledge of Slovenian and European wine legislation, general knowledge of serving wine and other drinks and the pairing of wine and food.

Practical part:

- a) from the five Slovenian wines (Laški rizling, Rebula, Zeleni silvanec, Modra frankinja, cabernet sauvignon, gamay), the competitor describes two drawn wine samples (color, clarity, smell, taste, residual sugar, origin)

- recognizes, describes two types of snacks (hladetina in marinade, leteči žganci, Ljubljana stew, gratinated pancakes)

- the time for tasting and the description of the wine is 3 minutes;

- time for snack tasting and wine connection for 3 minutes

Together 6 minutes to perform the whole task.

**Delay means deduction points, minutes of delay means 1 deduction point.**

b) The competitor will receive a drawn wine sample for the three guests in the "restaurant" (presentation, use of suitable accessories, use of suitable glasses, opening, pouring).

- time for serving wine: calm wine, predicate and sparkling wine - 5 minutes;

- aerating and decanting the wine for 7 minutes;

**Delay means deduction points, minutes of delay means 1 deduction point.**

c) The competitor recommends dishes to the selected wine (a sample of the wine can be tried).

- the time to complete the task is 1 minute,

**Delay means deduction points, minutes of delay means 1 deduction point.**

d) the competitor opens the sparkling wine and pours it evenly into 8 glasses in the shortest time.

- The time to complete the task is 90 seconds

**Every 10 seconds is 1 point away.**

The organizer may exclude the competitor, based on the head judges opinion, if the competitor does not follow the rules of the competition.

The competitor should wear his/her working uniform of the company/institution where he/she works.



**TURISTIČNO  
GOSTINSKA  
ZBORNICA  
SLOVENIJE**



Work of the competitor will be judged from the moment of his/her arrival on the competition area, with the preparation phase, serving, presentation and cleaning part.

Based on the number of received points the bronze/silver/gold medal will be awarded. All competitors will receive a diploma. An absolute winner will receive the title

“Slovenian sommelier of the year”

On the competition day the head judge for this category will be available for comments after the competition.

Organiser has a right to expel the competitor following the head judge’s complaint if the competition rules are not followed.

## **APPLICATION AND ADDITIONAL INFORMATION**

**Application deadline:** friday, 27. september 2019

**E-application:** <http://gtzslovenije.si/prijava/>

For information regarding competition organization please contact project manager:

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For all additional information, please contact the head judge:

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