

INVITATION to register samples for **4th Gin & Brin Awards** at Gin & Brin festival 2023

ŠKRD Na placu will once again organize the **Gin & Brin Awards** for rating of gin and brinjevec (juniper spirit) as part of this year's Gin & Brin festival. The rating itself will be a closed event. We will inform you about your results by 25th June 2023. Awards ceremony and the official announcement of results will take place at Gin & Brin Festival (Friday, 30th June 2023).

Samples can be registered in the following categories:

- **London Dry gin**, min. 37,5% vol.:
Gin, distilled by *London Dry* method. The basis for it is 96% vol. alcohol of agricultural origin (eg. grain, fruit...). After distillation, nothing but pure water can be added.
- **Distilled gin**, min. 37,5% vol.:
The basis for it is 96 vol. % alcohol of agricultural origin (eg. grain, fruit...). Natural or artificial flavours, aromas, fruit, sugar and other permitted additives that affect the taste, smell or colour of the spirit may have been added after distillation. Aged gins are also part of this category.
- **Compound gin**, min. 37,5% vol.:
The basis for it is 96 vol. % alcohol of agricultural origin (eg. grain, fruit...). This type of gin is not produced by redistillation. It is produced by adding flavourings, natural or artificial flavours, fruit and other permitted additives that affect the taste, smell or colour, by infusion (soaking) in the base alcohol.
- **Fruit infused gin**, min. 25% vol.:
The basis for it is 96 vol. % alcohol of agricultural origin (eg. grain, fruit...). After distillation, this gin may have had natural or artificial fruit flavours, fruit, sugar and other permitted additives added to it, which affect the taste, smell or color of the spirit, causing it to have a predominant aroma of a particular fruit. It can contain up to 100 g of sugar per liter.
- **Spirit with juniper aroma**, min. 30% vol.:
This spirit is produced by flavouring an organoleptically appropriate spirit of agricultural origin with juniper berries. In addition, other botanicals can be used for flavouring by redistillation or after distillation. It must however still bear the aroma of juniper.
- **Brinjevec (Juniper spirit)**, min. 40% vol.:
Natural brandy from juniper distillate, made by distilling fermented juniper berries.
- **Gin based liquor**, min. 15% vol.:
Gin based liqueur is an alcoholic beverage produced using gin, that is sweetened and flavored with the addition of one or more aromas, products of agricultural origin or foodstuffs. It contains at least 100 g of sugar per liter.

Samples are considered to be delivered on time if we receive them **latest on Thursday, 8th June 2023**. Minimum quantity is **0,5 l per sample** and it has to be clearly marked with the same product name as you have entered it in this form. We ask you to **pay attention that the distillery and product name are clearly marked** on the bottle of the sample, especially if you are registering multiple samples.

You can deliver the samples in the following ways:

- Personally delivered to restaurant **Gostilna Ukmar** in Dutovlje during their opening time.
- **By mail to address:** ŠKRD Na Placu / Jure Krstan, Skopo 61, 6221 Dutovlje, Slovenija.
- Personally delivered to **Ljubljana-Šiška** (if you choose this option, please contact Jure Krstan +386 41 587 547 for location and time details).

You can register your samples by filling out the following form:

<https://forms.gle/nfbLH2UFEMGbT8Er7>

In case of any problems with the form or additional questions, feel free to contact us at ginbrinfestival@gmail.com.

The application fee for sample registration is **€15** (for each sample registered). It must be paid no later than 3 days before the rating will take place (so latest on 14th June). We will send you the proforma invoice after receiving your application form. The application fees are used to cover the costs of organizing the Gin & Brin Awards.

The purpose of Gin & Brin Awards at the Gin & Brin Festival is primarily to promote the production of quality products and generally improve their quality, so we kindly invite you to participate.

Main organizer of Gin & Brin Awards:
Jure Krstan

