

INVITATION to Sample Submission for the **6th Gin & Brin Awards**

As part of the **Gin & Brin Festival 2026**, **ŠKRD Na placu** will once again organize the **Gin & Brin Awards**, a professional rating of gins and juniper-based spirits. The judging will take place as a closed event. Results will be announced no later than June 30, 2026, and awards for the highest-rated entries will be presented at the festival on Friday, July 3, 2026.

Categories for Entry:

- **London Dry Gin**, min. 37.5 % ABV:
A gin produced according to the traditional *London Dry* method. The base must be 96% ABV agricultural ethanol (e.g. grain- or fruit-derived). No additives are permitted post-distillation except for water.
- **Distilled Gin**, min. 37.5 % ABV:
Also based on 96% ABV agricultural ethanol. Natural or artificial flavorings, fruits, sugars, and other permitted additives may be added after distillation to influence aroma, taste, or color. This category includes barrel aged gins.
- **Compound Gin**, min. 37.5 % ABV:
A gin produced without redistillation. Flavors, botanicals, fruits, or additives are infused directly into the neutral base spirit (96% ABV), resulting in a macerated gin.
- **Fruit Gin**, min. 25% ABV:
Based on 96% ABV agricultural ethanol, this gin is characterized by a dominant fruit flavor. Natural or artificial fruit flavorings, fruit, sugars, and permitted additives may be added after distillation. May contain up to 100 g of sugar per liter.
- **Juniper-Flavoured Spirit**, min. 30% ABV.:
A spirit with a perceptible juniper aroma, derived from maceration or redistillation with juniper berries and optionally other botanicals. Must be organoleptically true to juniper character and of agricultural origin.
- **Brinjevec (Juniper Brandy)**, min. 40% ABV:
A traditional juniper distillate made exclusively by distilling fermented juniper berries. A fully natural spirit with no added flavors.
- **Gin-Based Liqueur**, min. 15% ABV:
A sweetened spirit based on gin, flavored with one or more natural or artificial aromas, fruits, or food-grade ingredients. Must contain at least 100 g of sugar per liter.

To be accepted, entries must include **both** the completed entry form and the sample, received no later than **Monday, June 15, 2026**.

Each sample must be at least 0.5 L, labeled with the name of the distillery and sample title identical to the entry form. If submitting multiple samples, ensure that each bottle is labeled properly.

Options for sample delivery:

- **By mail to address:** ŠKRD Na Placu / Jure Krstan, Skopo 61, 6221 Dutovlje, Slovenija, contact: Jure Krstan, 041 587 547.
- **In person to Gostilna Ukmar** in Dutovlje during their opening time.
- **In person to Biterra** (Vipavska cesta 2č, Ajdovščina), contact: Klemen Bizjak, 031 398 492.
- **In person in Ljubljana** (after work hours & by preagreement only), contact: Katja Gabrijelčič (030 604 444).

How to Submit Entry Forms:

- **Electronic submission** via this form: <https://forms.gle/x3TEZXQZ8cJuHUzw7>

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

Entry fee is **30 €** per sample. **Payable by June 20, 2026, based on the invoice you will receive after submitting your entry.** The fee covers organizational costs of the judging event.

The Gin & Brin Awards aim to promote the production of high-quality spirits and contribute to the overall improvement of product standards in the region. We warmly invite you to take part.

ŠKRD Na Placu,
Organizing committee of Gin & Brin Awards

