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Wines | Fortified Wines | **Spirits**

## 2007 Award Winners / Spirits



You have searched for:

Free Search: **primo**  
 Tasting Category: **All**  
 Country: **All**  
 Award: **All**

Award Legend	
Gold (Best in Class)	
Gold	
Silver (Best in Class)	
Silver	
Bronze	

These results listed below are only for categories released to date, please see the [Results Release Schedule](#) page for a full listing of release dates for 2007.

The information under the Tasting Category column enables you to see what products were tasted against each other in the competition. The purple bars contain the tasting category names.

If you find two spirits with the same name and award that have different details in the producer/entrant column it means that the same product was entered more than once in the competition. The product will only have been tasted once and the same award given to both entrants.

There are a few occasions where a category may have, for example, a Gold and Bronze winner but no Silver. This will have occurred because the second best product did not achieve enough points to reach a Silver medal.

If you want to search for something else, simply click this button and try again.

[Search again](#)

Tasting Category	Country	Award	Winning Spirit	Producer
Vodka - Non Europe - 40%				
	Argentina		<b>PRIMO Vodka Malbec</b>	<b>Alambic International</b>

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## About The International Wine and Spirit Competition

The International Wine and Spirit Competition was founded in 1969 and is the premier competition of its kind in the world. Its aim is to promote the quality and excellence of the world's best wines, spirits and liqueurs. This standard is achieved through a rigorous two-stage judging process of professional blind tasting and detailed technical (chemical and microbiological) analysis that takes place at The Competition's headquarters in Surrey, UK. To ensure perfect conditions, the premises include temperature-controlled cellars, a fully equipped independent laboratory for technical analysis, and three dedicated tasting rooms. In 2005 The Competition received approximately 5,000 entries from over 50 countries.

The Competition is backed by a group of vice presidents made up of the most influential men and women in the trade, including Baroness Philippine de Rothschild, Miguel Torres, Marchese Piero Antinori, Robert Drouhin, Robert Mondavi, May de Lencquesaing, Kenneth Graham and Sir Anthony Greener. Frances Horder, Competition Director, explains why the great and the good of the industry support The Competition above all other competitions.

The Competition has the support of many of the world's top wine and spirits producers, because we strive to set the international benchmark for quality. The unique combination of detailed technical analysis and specialist judging panels means that gaining any Competition award is an outstanding achievement. Our focus is to communicate the value of our medals to retailers, restaurateurs and consumers in every major market. Our vice presidents are now working closely with us through our new Advisory Board to bring increasing international awareness.

A number of prominent individuals from the Wine and Spirits industry have made comments about The Competition. We have published a few of them here for you to see.

[View testimonials](#)

## Awards and Trophies



Our medals and trophies are the most prestigious honours awarded in the trade, representing the best of the best in the world of wine and spirits.

Entries are judged in award categories divided by variety, region and vintage. Provided the required minimum score is reached gold, silver and bronze awards are given in each tasting category. Products with the highest mark will be awarded "Best in Class" and are retasted for national and international trophies.

View [award winners in 2007](#) competition.



In addition, special **Trophies** are also presented, representing the very best of the year's entries.

## IWSC History

When the original Club Oenologique was launched in 1969, its founder, the wine chemist Anton Massel, could scarcely have imagined the impact that his initiative would have on today's wine and spirit industry, nor the far-reaching commercial implications for those who find themselves rewarded for their excellence. He had the idea of creating a competition which was based not just on organoleptic judgement, but where all entries also had to undergo chemical analysis.

In 1978 the name of the venture was changed to the International Wine and Spirit Competition and, within a short space of time, the disciplines of the Competition were redefined. A set of technical controls was implemented in order to ensure that the highest quality standards were achieved and maintained year after year. The original aim of the IWSC was to award excellence to wines and spirits worldwide. This remains the aim today, encouraging consumer and trade recognition for quality products.

The calibre of the judges, presidents and organisation is of the utmost importance to the success of the Competition and, with the added input of Highbury Harpers - as its publishing partner, we look forward to growing the IWSC to even greater global importance.

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## System Overview

The International Wine & Spirit Competition was founded in 1969 and is the premier Competition of its kind on the international stage. Its aim is to promote the quality and excellence of the world's best wines, spirits and liqueurs. This is achieved through a rigorous two stage judging process of professional blind tasting and detailed (chemical and microbiological) analysis. To ensure perfect conditions the IWSC premises included temperature-controlled cellars and three dedicated tasting rooms.

Entries to the Competition must be available in commercial quantities to eliminate the possibility of "show" products participating and must be from an identifiable batch or lot. The Competition is unique in that all medal winners are subject to technical analysis before results are released. Products, which fail to comply with the EU legal requirements, can lose marks and in some cases may forfeit their award. Corkwise, the independent laboratory looks after the technical analysis of Competition winners.



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## Technical Analysis

Technical analysis is conducted by Corkwise, one of the UK's leading independent laboratories. Technical analysis is the only way to ensure that The Competition's recommended products are technically sound and will be of the same high quality when they reach the consumer as they were when our judging panels originally tasted them.

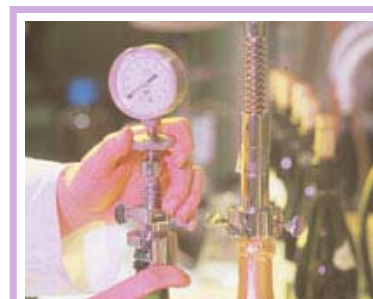
Wine analysis will cover: free and total sulphur dioxide, iron, copper, total acidity, volatile acidity (acetic acid), pH, ascorbic acid, sugar, alcohol, sugar free extract and microbiology. In addition, certain wines will be screened by gas chromatography for methanol, sorbitol and other potential contaminants.

The analysis of spirits and liqueurs will always include alcohol and sugar content, as well as screening for possible illegal additives by gas chromatography techniques. Spirits are assumed to be clear unless otherwise advised by the entrant.

In some instances the results of this analysis may lead to marks being deducted, or even outright rejection. For example, a white wine such as Sauvignon Blanc which has only recently been bottled with free sulphur dioxide of 5 mg/l may be organoleptically attractive now, but within three months this wine will begin to oxidise. A red wine with high volatile acid and some residual sugar could taste quite attractive (a sweet and sour effect). Over the months this level of volatile acid would rise, creating an overly sour and unattractive wine. Deduction of marks following technical analysis could affect the level of an award.

Geoff Taylor, managing director of Corkwise, the independent laboratory employed by The Competition, offers an in-depth explanation of the rigorous 2003 Competition analysis and its relevance to today's wine and spirits market.

[View article](#)



"The job of the IWSC is to give a guarantee to the consumer that the award-winning products are the very best-quality wines and spirits available in the market."

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## Selecting Judges

The Competition boasts the most highly qualified group of international judges. To ensure that products are evaluated with consumer expectations in mind and to be as consistent as possible in evaluating the wines and spirits, judging panels consist of MWs and prominent trade judges, balanced with qualified 'lay' (non trade) judges.

All judges, including MWs, go through an induction and a trial-judging day before they are permitted to officially judge on a panel.

Judges are selected for individual panels based on their knowledge and experience of the products being assessed, each panel being led by a senior 'chair' judge and their performance is constantly under review.

To quote David Wrigley MW - Chair of IWSC Technical & Judging Committee: "We are not trying to be 'big brother' but we owe it to participating producers and the consumer to be as accurate as possible in our evaluation of each wine and spirit being assessed."



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