



**XXXII.  
INTERNATIONAL  
BEER FESTIVAL  
BUDWEIS  
2022**

In České Budějovice, on 28 January 2022

Dear Friends,

You are cordially invited to the **XXXII INTERNATIONAL BEER FESTIVAL BUDWEIS 2022**, which will be held from 25 - 30 April 2022 in České Budějovice, and accompanied by degustation contest for the prestigious award

### **WORLD CIDER SEAL 2022**

As its important and integral part, the International Beer Festival will host the renowned degustation contest for the award **WORLD BEER SEAL 2022**, the most prestigious brewer's award in the Czech Republic.

The degustation sessions will take place in the presence of experts in the brewery industry, food industry and quality certification as well as your experts. Objectivity and legitimacy of the expert contests will again be guaranteed by international certification authorities **Bureau Veritas, TÜV SÜD Czech, 3EC International and the Czech Agriculture and Food Inspection Authority**. In addition to the awards bestowed, winners of the individual categories will be granted a right to use the respective designation for promotional purposes.

The tradition and prestige that the festival has built up over more than thirty years is confirmed by the high interest in participating.

The public part of the Internal Beer Festival in České Budějovice will be held in the Exhibition Grounds ["Výstaviště"] in České Budějovice on 29 and 30 April 2022. Expert degustation is scheduled for the period from Monday 25 – Friday 29 April 2022.

### **SPECIFICATION OF CATEGORIES      World Cider Seal 2022**

#### **Traditional cider**

Cider is apple sparkling beverage made by controlled fermentation of apple juice, with either crystalline texture or a slight opacity, most often goldish to yellow-orange colour.  
Alcohol content: 1.2 - 8.5% vol.

#### **Flavoured cider**

Cider is apple sparkling beverage made by controlled fermentation of apple juice and flavoured by another ingredient, with either crystalline texture or mild opacity, most often goldish to yellow-orange colour or subject to the colour of the flavouring ingredient.  
alcohol content: 1.2 - 8.5% vol.

### **CONDITIONS FOR PARTICIPATION**in degustation contest **World Cider Seal 2022**

Binding application for registration must be sent **by 31 March 2022**  
Applications may be completed and sent electronically at the address:

<http://pivofestival.cz/prihlaska/>

or electronically to e-mail [alois.srb@centrum.cz](mailto:alois.srb@centrum.cz)

Receipt of all applications will be confirmed.

All types of degustation samples in the volume of 2 litres for every registered sample (in glass, metal or plastic packaging) must be delivered no later than by 23 April 2021 to the address:

Výstaviště České Budějovice a.s., Husova 523/30, 370 05 České Budějovice

Zdeňka Hambergerová tel. + 420 771 135 659 , [hambergerova@vcb.cz](mailto:hambergerova@vcb.cz)

1. **For your participation, two samples in the contest are free of charge;** any additional samples are subject to a fee EUR 20 per sample, charged in a form of an invoice or contract

Participants can nominate an expert delegated by them for the evaluation panel of experts.

## PROGRAMME OF EXPERT DEGUSTATION

**FRIDAY 29 APRIL 2022 Pavilion T1, Exhibition Grounds České Budějovice**

**09:30** Traditional Cider

Flavoured Cider

**SATURDAY 30 April 2022 Pavilion T 1, Exhibition Grounds České Budějovice**

**17.00 Official announcement of results**

We will be delighted to invite you as guests or active participants of degustation contests or producers who will present their beverages to the public during the Festival. If you decide to participate in this **largest and most prestigious brewer's contest in the Czech Republic**, please visit our website for more information or contact us with your questions.

Yours faithfully,

Alois Srb



email: [alois.srb@centrum.cz](mailto:alois.srb@centrum.cz), [www.worldbeerseal.com](http://www.worldbeerseal.com), [www.pivofestival.cz](http://www.pivofestival.cz), [www.goldenspring.cz](http://www.goldenspring.cz), [www.vcb.cz](http://www.vcb.cz),