

Rules for the CWWA Conference

Water & Rum Tasting COMPETITION 2025



Rules for the CWWA Conference Water Tasting Competition

Overview

The CWWA Conference Water Tasing Competition shall be held at the Cultural Night event for the Conference. This is a lively and competitive event so music and an MC should be utilised. All Caribbean Utilities are permitted to submit ONE entry which must be accompanied by an entry form, from a representative of Utility. At least one representative **must** be physically present and registered at the Conference. The water should be submitted to the Conference Organising Committee via the Conference registration desk no later than 9:00AM (local time) the morning of the competition. The water must be submitted in a clean glass or plastic bottle with a label stating the name, country, utility and contact name and number of the applicant.

Competition Rules

Rules of the Competition are as follows:

- 1) This is a blind taste test.
- 2) Samples of the participating water must be placed in clear tasting cups, by the local organising committee, clearly labelled #1, #2, #3 etc.
- 3) Three judges for the competition shall be selected in advance, by the local organising committee and may comprise, CWWA Board members/Executive Management, event partners, event sponsors, international participants and non-competing Utility representatives.
- 4) Judges shall not be told which countries/utilities are participating.
- 5) Judging shall be based on the taste of the Water. However, judges can include smell and water clarity in their decision.
- 6) Judges are required to select their winning number. The water with the most votes wins.
- 7) Judges may also be allowed to discuss the taste of the various samples to decide on the winner.

Competition Winner

The winner of the competition (water with the most votes) shall be announced at the Cultural night following the decision of the judges. The winner shall be presented with their award during the Official Conference Closing and Awards Ceremony.

Rules for the CWWA Conference Rum Tasting Competition

Overview

The CWWA Conference Rum Tasing Competition shall be held at the Cultural Night event for the Conference. This is a lively and competitive event so music and an MC should be utilised. All Caribbean Countries are permitted to submit ONE entry which must be accompanied by an entry form, from a representative of the Country. At least one representative from the participating Country <u>must</u> be physically present and registered at the Conference. The Rum must be made in the Caribbean and should be submitted to the Conference Organising Committee via the Conference registration desk no later than 9:00AM (local time) the morning of the competition. The Rum must be a 750ml bottle or larger and unopened.

Competition Rules

Rules of the Competition are as follows:

- 1) This is a blind taste test.
- 2) Samples of the participating rum must be placed in clear tasting cups, by the local organising committee, clearly labelled A, B, C etc.
- 3) Three judges for the competition shall be selected in advance, by the local organising committee and may comprise, CWWA Board members/Executive Management, event partners, event sponsors, international participants and non-competing Country representatives.
- 4) Judges shall not be told which Countries are participating.
- 5) Judging shall be based on the taste of the rum. However, judges can include smell and potency in their decision.
- 6) Judges are required to select their winning letter The rum with the most votes wins.
- 7) Judges may also be allowed to discuss the taste of the various samples to decide on the winner.

Competition Winner

The winner of the competition (rum with the most votes) shall be announced at the Cultural night following the decision of the judges. The winner shall be presented with their award during the Official Conference Closing and Awards Ceremony.

Scoring Criteria

A. WATER TASTING SCORING (Total: 100 points)

Category	Decription	Points
Appearance	Visual purity and brilliance	20
Odor	Visual purity and brilliance	20
Taste	Palate feel, freshness, naturalness	20
Overall Impression	Balance, aftertaste, drinkability	40

B. RUM TASTING SCORING (Total: 100 points)

Category	Decription	Points
Appearance	Color, clarity, and viscosity	10
Aroma/Nose	Depth, complexity, and pleasant scents	25
Taste/Palate	Richness, smoothness, flavor profile	30
Finish	Lingering flavor, aftertaste, and warmth	35