



# COPA JEREZ

• FORUM & COMPETITION •

## COMPETITION RULES

# 11<sup>th</sup> edition COPA JEREZ

## 1 WHAT IS COPA JEREZ

Copa Jerez is an international competition created to achieve the best gastronomic pairings with Sherry wine. The competition is organised every two years by the Regulatory Council of the Denominations of Origin "Jerez-Xérès-Sherry", "Manzanilla-Sanlúcar de Barrameda" and the Federation of Wineries of the Marco de Jerez (FEDEJEREZ).

The competition brings together teams comprised of 1 sommelier and 1 chef from 8 different countries: Germany, Belgium, Denmark, Spain, the United States, Holland, Mexico and the United Kingdom.

## 2 PHASES AND FINALS

**UK National competition:** is open to participants from all over the country to submit their proposed menu and Sherry pairings. Three finalist teams will be selected by a panel of UK judges from among the participants, who will then have to recreate and defend their proposals before a jury of professional experts in the live **National Finals**, to be held in **London** on **30th September 2024**.

**UK Judges:** Chef Jason Atherton and executive sommelier Roxane Dupuy from the Social Company will be joined by JancisRobinson.com writer and Fortnum & Mason's award-winner Tamlyn Currin to judge the live competition finals at one Michelin-star City Social.

**International Grand Final of the XI Copa Jerez:** the UK winning team will win an all-expenses paid trip to Jerez to represent their country against seven other countries. The Grand Final will be held in the **Spring 2025** as part of the Copa Jerez Forum & Competition, the largest gastronomic congress on Sherry Wine.

FINAL DEADLINE TO SUBMIT YOUR WRITTEN ENTRY  
**23RD AUGUST 2024**

# 3

## COPA JEREZ UK COMPETITION RULES

**Each participating team comprised of a sommelier and a chef:**

- must create a three-course menu proposal - Starter / Main course / Dessert
- one dish must include Sherry as an ingredient
- must choose the Sherry or Manzanilla wine that best accompanies each course
  - the proposal may not include more than two wines from the same winery
  - the wines selected must be brands and formats that are currently available on the market
- cost of the complete menu, including a glass of each of the selected wines, cannot exceed €70.00
- one team member must be from a venue with at least three references of Sherry Wines on the list

**Menu and pairing proposals\* must be submitted in writing for judging, which should include:**

- the name of the dish, its ingredients and preparation
- the selected wine and a brief justification of the wine pairing
- a photograph of the dish

# 4

## EVALUATION AND FINAL STAGES

**The written entries received will be judged by a jury of experts based on the following criteria:**

- The originality and creativity of the recipes and pairings.
- The gastronomic value of the recipes submitted.
- The suitability of the wines selected and the justification of the pairings.

**From the resulting scores, three finalists will be selected to compete in the live National Finals in London on 30 September 2024.**

*\*Please note:*

*In the national phase, the team must take into account for the selection of ingredients to be used in their dishes, that the International Final will be held in Jerez in the spring of 2025. In the International Final, the team will present to the judges their winning pairing menu from the national phase.*

# 5

## PRIZES & INTERNATIONAL FINAL

**The two UK runner up teams will be awarded a place on the Certified Sherry Educator Course in Jerez.**

The course offers advanced theoretical, practical and tasting sessions, allowing participants to also visit bodegas and immerse themselves in the Sherry region over three days. Candidates who successfully complete the course certification exam are awarded a diploma, qualifying them as Official Sherry Educators. Additionally, each participant will receive a travel bag worth 150€.

**The UK winning team will go on an all expenses paid trip to Jerez to compete at the Grand International Final in Spring 2025 and spend a week fully immersed in the world of Sherry and gastronomy at the Copa Jerez Forum.**

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**If you experience any issues with registration or to receive your entry pack, please contact [karen@otaria.co.uk](mailto:karen@otaria.co.uk)**