



# COPA JEREZ

• COMPETITION •

## COMPETITION RULES

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

#### 1 WHAT IS COPA JEREZ

Copa Jerez is an international competition of gastronomic harmonies with Sherry and Manzanilla wines, organized 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).

Copa Jerez brings together teams of chefs and sommeliers from restaurants in 8 countries: Germany, Belgium, Denmark, Spain, the United States, Holland, Mexico and the United Kingdom.

#### 2 PHASES AND FINALS

**National Phase:** This competition is open to chef and sommelier teams from all over the country. Between three and five finalist teams will be selected from among the participants, who will have to recreate and defend their proposals before a jury of professional experts in the National Final, to be held (each country sets its own date).

**International Phase:** The winning team will represent their country against seven other countries in the International Grand Final of the XI Copa Jerez, to be held in the spring of 2025 as part of the Copa Jerez Forum & Competition, the largest gastronomic congress on Sherry Wine.

SEND US YOUR PROPOSAL BEFORE 23 AUGUST 2024

## 3 MECHANICS OF PARTICIPATION

To participate, your team must be composed of a chef and a sommelier, both active, from a restaurant (or catering) in operation with at least three references of Sherry Wines in its menu. It is not compulsory for the chef and sommelier to work in the same establishment.

Together you must create a three-course menu proposal

- Starter
- Main course
- Dessert

and choose the Sherry or Manzanilla wine that best accompanies each of them. The cost of the complete menu, including a glass of each of the selected wines, cannot exceed €70.00.

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 the pairing menu that was the winner in the national phase. Exceptionally, the Organization will admit improvements in the pairing as long as they are duly justified and the dishes and pairings maintain their essence.

You may select wines from any brand registered with the Regulatory Council, whether dry (Fino, Manzanilla, Amontillado, Oloroso or Palo Cortado), sweet (Moscatel or Pedro Ximénez) or semi-sweet (Cream, Medium and Pale Cream).

The proposal may not include more than two wines from the same winery. Likewise, the wines selected must be brands and formats that are currently available on the market.

Write your proposal in a document including for each dish on the menu:

- 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

Send it to us before ... (each country indicates the deadline date) by email to (each country indicates the email address).

## 4 EVALUATION AND FINAL STAGES

The entries received will be judged by a jury of experts according to 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 National Final of the XI Copa Jerez.

Participants will benefit from all the repercussion in social networks and written and audiovisual media, related to the competition as the different phases take place.