



COPA JEREZ

• COMPETITION •

COMPETITION RULES

12th EDITION

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).

Copa Jerez brings together teams comprised of 1 chef and 1 sommelier 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. Three finalist teams will be selected by a panel of UK judges from among the participants, who will have to recreate and defend their proposals before a jury of professional experts in the **UK National Final**, to be held on Monday 28th September 2026 at Orrery by Pierre Minotti in Marylebone.

International Grand Final of the XII Copa Jerez: the UK winning team* will win an all-expenses paid trip to Jerez to represent their country against seven other countries. The International Grand Final will be held on 7th & 8th June 2027 as part of the Copa Jerez Forum & Competition, the largest gastronomic congress on Sherry Wine.

**If the winning team of the national phase cannot attend the international final, the second-placed team will be given entry, and if this is still not possible, the third-placed team will be given entry.*

FINAL DEADLINE TO SUBMIT YOUR WRITTEN ENTRY **WEDNESDAY 22ND JULY 2026**

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COPA JEREZ UK COMPETITION RULES

Each participating team must comprise 1 sommelier and 1 chef who are:

- both active, from a restaurant (or catering) in operation with at least three references of Sherry Wines on 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
- with a Sherry or Manzanilla wine pairing that best accompanies each course
- the proposal may not include more than 2 wines from the same winery
- the wines selected can be any style of fortified sherry wine, whether dry (Fino, Manzanilla, Amontillado, Oloroso or Palo Cortado), sweet (Moscatel or Pedro Ximénez) or semi-sweet (Cream, Medium and Pale Cream), which are registered with the Regulatory Council.
- and can be any brands or formats currently available in the market.
- the cost of the complete menu, including a glass of each of the selected wines, cannot exceed €80.00.

Menu and pairing proposals must be submitted in writing for judging and should include:

- the name of each dish, a list of ingredients, costing and description of the preparation
- the selected Sherry wine and a brief justification of the pairing
- a photograph of each dish

Please note:

The winners will be required to present the same pairing menu at the International Grand Final which will be held in Jerez on 7th & 8th June 2027.

- In the national phase, the team must take seasonality into account for the selection of ingredients to be used in their dishes
- Exceptionally, the Organisation will admit improvements in the pairing as long as they are duly justified and the dishes and pairings maintain their essence.

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EVALUATION AND FINAL STAGES

The written 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 UK National Final of the XII 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.

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PRIZES AND INTERNATIONAL GRAND FINAL

The **UK winning team** will go on an all expenses paid trip to Jerez to compete at the International Grand Final on 7th & 8th June 2027 and spend a week fully immersed in the world of Sherry and gastronomy at the Copa Jerez Forum.

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 bursary worth 150€.

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You can submit your written proposal online or request an entry from
karen@otaria.co.uk



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