



VII COPA JEREZ

Competition Rules

Copa Jerez is a competition taking place every second year, in which teams of chef & sommelier from seven different countries fight to achieve the best possible combination between high gastronomy and Sherry wines.

- Objective* The project aims at showcasing the diversity and versatility of Sherry Wines, as well as its enormous possibilities at the table, enhancing and complementing flavours, aromas and textures from the most varied cuisines and so creating unique sensations.
- Where and When* VII Copa Jerez International Finals will take place in the *Escuela Profesional de Hosteleria de Jerez*, in **Jerez de la Frontera (Spain)** on **June 13, 2017**.
- The Teams* Entrants from each country must be an existing chef/sommelier team from a working restaurant (it could also be a catering company or similar). There is no obligation for both participants to work in the same place.
The contestant's restaurants shall offer at least three different sherries in their current wine-list.
- The Competition* The basis of the competition is the preparation of a **three-course menu** including entrant, main course and dessert, each of them to be **paired with a different Sherry wine** and its presentation to the members of the Jury.
- The Wines* The contestants are totally free to select the wines to be used for the pairings, providing that all of them belong to the **Denominations of Origen "Jerez-Xérès-Sherry" and "Manzanilla - Sanlúcar de Barrameda"**.
The only restriction is that a maximum of two brands can be selected from a single bodega.
Each sommelier shall communicate its selection to the organizers at least two months prior to the competition. Three 75 cl. bottles of each

selected wine (or equivalent if different bottle sizes) will be provided to the team to be used during the competition in Jerez.

The Sommelier During the competition, the sommelier will be required to serve the Sherry wines to the members of the Jury and provide a detailed description of the wine chosen to match each dish. This should be followed by an explanation of how each food & Sherry match was selected and why the wine and food pair so well together.

Glassware Service of the wines will be made in Riedel glasses, of the Riesling model (or similar) provided by the organizers. Nevertheless, participants are free to bring and use their own glassware, of which they must inform in advance.

The Chef The Chef will prepare the dishes to be served alongside each wine with the only help of the personnel provided by the organizers for minor support tasks.
The chef is also required to provide a detailed description to the Jury of the recipe chosen to match each wine. Each dish should be explained in detail and the reasons why the food, flavours and texture of the dish pair so well together with the respective wine.

Ingredients Participants are allowed to bring their own ingredients if they wish. However, specific market ingredients will be available on request. For this purpose a detailed, written list of required ingredients must be provided to the organizers at least one month in advance.

Preliminary Preparations All preparation work, cooking and plating, must be done on the day of the competition and preparation should be timed accordingly.
In case that a particular ingredient requires any kind of preparation in advance (marinated ingredients, very long cooking times, etc.), this shall be informed to the organizers at least one month prior to the competition. Acceptance of pre-preparations will be confirmed after consulting with the members of the jury.

Equipment Kitchen facilities, cooking equipment and all sort of cooking tools will be provided to the participants by the organizers, as well as complete dinner service. Nevertheless, participants are free to bring specific tools, kitchenware or dishes if needed. Chefs requiring very specific instruments or equipment are recommended to check availability with the organizers well in advance. A specific form will be distributed to the teams in order to check these specific needs.

Program The facilities where the competition will take place will open doors at 07:30 am. A visit of the premises will also be organized for the participant teams on the previous day, so that chefs and sommeliers get

familiar with the facilities and equipment, check that all the ingredients are at their disposal and the wines are kept at the right temperature.

However, the participants will not be able to start cooking until the organizers mark the beginning of the competition.

During the competition, each team will have **a maximum of three hours to complete and present their menu** to the Jury. In addition, and in accordance with the timetable to be set, **each combination of dish and wine must be ready for presentation within intervals of 55 minutes**, so that all seven competing teams complete the presentations of the first dish, then the second and finally the dessert dish.

Presentations to the jury can be done in either Spanish or English.

Each team will be allowed a maximum of ten minutes (including the time needed for consecutive translation) to present each proposed pairing to the members of the jury. During this time they shall:

- Present and explain the dish (chef)
- Serve and explain in detail the wine chosen (sommelier)
- Describe and justify the food & wine pairing (both)
- Answer questions from the members of the jury (both)

Delays over the indicated maximum times will be penalized in the final punctuation, even to the extent of the disqualification of the team.

Each team will be required to **prepare nine portions** of each of the three dishes in their menu: six portions for the members of the jury, one for the photography and two for the members of the press to taste.

The cooking stations and performing order will be decided by a draw to be done on the previous day, in front of the competing teams.

The Judges

At the date of writing these rules, the members of the Jury for the VII Copa Jerez International Finals have not been confirmed yet.

Nevertheless, they will be highly respected members of the international Wine and Gastronomy community. Members of the Jury in previous editions have included Mr. Juan María Arzak (Chef & owner, Arzak), Mr. Heston Blumenthal, (Chef and owner, The Fat Duck), Mr. Juli Soler (Associate & Head Wine Buyer, "El Bulli"), Mr. Josep Roca (Partner & Head Sommelier, "El Celler de Can Roca", Spain), Mr. Kazuyoshi Kogai (President, "Association de la Sommellerie Internationale"), Mrs. Jancis Robinson (journalist and Master of Wine), Mr. Doug Frost (Master of Wine and Master Sommelier), etc.

The judges will evaluate the different proposals presented by the competing teams with special attention to the overall quality of the menu, the harmony between each dish and wine, as well as the justification of the proposed pairings (evaluation form attached).

During the awards ceremony, a representative of the jury will explain the criteria that they followed for the selection of the winners in each category.

Prizes

The winners of VII Copa Jerez International Final will be announced at the gala dinner on the same evening of the competition day.

The competition will have one overall winner of the VII Copa Jerez Grand Trophy for the Best Food & Sherry Pairing Menu, as well as six prizes for each of the following categories:

- Juli Soler Award to the Best sommelier
- Best Chef
- Best Starter Sherry Pairing
- Best Main Course Sherry Pairing
- Best Dessert Sherry Pairing
- Most Creative Sherry Pairing

Each of the winning teams in the respective category will receive a Trophy, as well as various lots of special Sherry wines and a selection of quality food products from Andalucía.

Besides, the overall champion will gain a trip to Spain including a VIP dinner at “El Celler de Can Roca”, the acclaimed 3-Michelin-Star restaurant in Girona, Catalonia.

Other prizes to be offered by our sponsors will be announced at a later date.

Jerez, April 7, 2017