



## COPA JEREZ

### Rules, Regulations and Guidelines

#### The GOAL

The Copa Jerez is an International Competition featuring top chefs and sommeliers from Europe, Asia, and North America. Each team is commissioned with choosing the ultimate in Sherry and food matching.

It is important to point out the diversity and richness of Sherry Wines, by developing an original contest well different from other formats that are becoming more and more well-known every day.

#### The DATES

The winners of each national competition will go on to compete in Jerez, Spain, from 14<sup>th</sup> to 16<sup>th</sup> of January 2009.

#### The PARTICIPANTS

The entrants from each country must be an existing chef/sommelier team from a working restaurant, hotel or catering, with an existing knowledge of Sherry, including at least two styles of Sherry on their current wine list.

There is no obligation for both participants to work in the same place.

### **The COMPETITION**

At the live international final, contestants are challenged to create and defend in front of the jury the perfect Sherry and food matching menu, consisting of three dishes.

### **The SOMMELIER**

The sommelier will choose the wine to be served alongside each dish. The sommelier is required to provide a detailed description of the wine chosen to match each dish. This should be followed by an explanation of how each match was selected and why the wine and food pair so well together.

### **The WINES**

The contestants can choose any wines from Jerez, from any bodegas, of any style, for each of the three dishes. Each of the wines chosen must be produced by one of the bodegas of Jerez, el Puerto de Santamaría and Sanlúcar de Barrameda (Sherry triangle).

All Sherry will be provided by Fedejerez and will be available during preparation in the kitchen, prior to presenting each dish to the judges.

NB: the only restriction is to employ maximum two brands of one bodega.

### **The CHEF**

The Chef will prepare the dish to be served alongside each wine. The chef is required to provide a detailed description of the recipe chosen to match each wine. Each dish should be explained in detail and the reasons why the food favours & texture pair so well together with the wine.

### **The RECIPES & MATCHINGS**

Each match must be provided prior to **December the 14<sup>th</sup>**. Please follow form enclosed as Annex I

### **The INGREDIENTS & EQUIPMENT**

Participants are allowed to bring all of their own ingredients and equipment required for preparation to the final.

In any case market ingredients will be available on request. For this purpose a detailed, written list of required ingredients must be provided prior to **December the 14<sup>th</sup>**. Please follow form enclosed as Annex I

### **The PRELIMINARY PREPARATIONS**

All preparation work, cooking and plating, must be done on the day of the competition and preparation should be timed accordingly. No food may be prepared in advance.

## **The VENUE**

The venue, the Kitchen Facilities and cooking tools information will be addressed later on to the participants.

The cooking stations and performing order will be decided by draw to be done on the opening dinner, in front of the teams.

## **The STRUCTURE**

Timings: facilities will open doors at 07.30 am. Each team will have at least 3 hours to complete the menu before the show off of the 1<sup>st</sup> match.

Competition consists in preparing a 3 course menu combined with 3 types of Sherry Wines.

**1<sup>a</sup> match:** One dish pairing a dry Sherry wine under “Flor”: Fino or Manzanilla.

**2<sup>a</sup> match:** One dish pairing a dry Sherry that undertakes oxidative ageing: Oloroso, Amontillado, Palo Cortado, VOS, VORS

**3<sup>a</sup> match:** One dish pairing a sweet or semi-sweet Sherry wine: Medium, Cream, Pale Cream, Sweet Oloroso, PX and Moscatel.

For all the matches, participants have free making decision to select the type of dish (entrant, main course, dessert). The only limitation is that just one dessert course is allowed.

Finalists will be required to produce 8 plates of each of the three dishes: four for judges, one for photography and three for press to taste.

Presentations to the Jury: Each team will be allowed 10 minutes to present each dish to the judges, in order to

- Present and explain the dish
- Explain in detail the wine selected
- Describe the pairing and justify their selection.
- Answer the judges questions

An interpreter will be secured by the organisation under previous petition before December the 14th.

Presentations to the Press: After each presentation to the jury, the sommelier should present the match to the members of the press. In order to allow all press to taste as many matchings as possible, Copa Jerez organisation will divide members of the press into groups.

### **The JUDGES**

Global panel of judges anchored by Mr. José Andrés (chef of Jaleo, USA) and including

Mr. Juli Soler (Associate & Head Wine Buyer of El Bulli, awarded best restaurant in the world), Mr. Joan Roca (Partner & Head Sommelier of 2 Michelin Star, El Celler de Can Roca, Spain), Mr. Kazuyoshi Kogai (President of Japan Sommelier Association, President of "Association de la Sommellerie Internationale) and one more tbc.

### **The JUDGING**

The task of the judges is to choose the finalists that:

- a) Present the most appetising and delicious food and wine pairings.
- b) Represent the best marriage of Sherry and food.
- c) Offer the best justification and explanation of each match:
  - i) How were they chosen and why?
  - ii) Why do the matches work?

### **The EVALUATION**

The Jury will follow the attached evaluation sheet, enclosed as Annex II  
In case of a draw the vote of the President will be decisive.

### **The PRIZES**

The prizes for the International winners will be announced at the gala dinner on the evening of the International competition on Thursday the 15th.  
During the award ceremony the Jury will deliver a detail explanation why each of the winners was selected.

Copa Jerez will award 7 prizes, one for each of the following categories:

**COPA Jerez Overall Champions: Ultimate Food&Sherry Menu**

**Top Sommelier**

**Top Chef**

**Best Food&Sherry Match**

**Best Food&Biological Aged Sherry Match**

**Best Food&Oxidative Dry Aged Sherry Match**

**Best Food&Oxidative Medium/Sweet Sherry Match**

And two accésits,

**Best Match for "Do it yourself"**

**Best creative Match**