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## WHAT IS COPA JEREZ?

**Copa Jerez** is an international competition which seeks the best harmonies between gastronomy and the Sherry and Manzanilla wines which is organised every two years by Fedejerez and the Consejo Regulador for the Denominations of Origin “Jerez-Xérès-Sherry” and “Manzanilla-Sanlúcar de Barrameda.

**Copa Jerez** invites teams of a chef and a sommelier from restaurants in seven countries: Germany, Belgium, Denmark, Spain, United States, the Netherlands and the United Kingdom.

# 2

## STAGES AND FINALS

**Copa Jerez** has two stages: **national** and **international**.

**National:** chef and sommelier teams from these seven countries are invited to participate. From among these participants, between three and five teams will be chosen as finalists, and will have to recreate and explain their proposed harmonies to a professional panel of expert judges at the national final which will be held during the final quarter of 2022.

**International:** the team which wins the preliminary stage will go on to represent their country against the other six countries at the grand international final of the 10ª Copa Jerez Forum & Competition which will take place in 2023.

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# 3

## HOW TO PARTICIPATE

Your team must consist of a chef and a sommelier from a restaurant or catering firm which has at least three wines from the Sherry area on its wine list.

Together you must create a menu suggestion of three dishes – starter, main dish and dessert – and select a **Sherry** or **Manzanilla** to match each of these dishes\*.

You can choose wines from any firm which is registered at the **Consejo Regulador**, whether they be dry (Fino, Manzanilla, Amontillado, Palo Cortado, Oloroso), sweet (Moscatel or Pedro Ximénez) or medium (Cream, Medium or Pale Cream). The proposal may not include more than two wines from the same brand/winery.

Draw up your proposal on a document including the following for each dish:

- The name of the dish, its ingredients and preparation
- The selected wines and a brief explanation of how they match the dish
- A photograph of each dish

\*The price of the full menu, including one glass of each of the selected wines, must not exceed €70,00.

# 4

## EVALUATION AND THE FINAL STAGES

All the proposals received will be assessed by a panel of experts according to the following criteria:

- The originality and creativity of the recipes and wine matching
- The gastronomic value of the recipes submitted
- The suitability of the chosen wines and the justification of the matching

From the resulting scores three finalists will be selected to contest the **National Final of the 10ª Copa Jerez**.

Participants will benefit from considerable attention from the various forms of media covering the competition as it progresses through the various stages.

Consejo Regulador  
de Vinos de Jerez y Manzanilla  
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#CopaJerez

