



COPA Jerez 2010/11

Rules, Regulations and Guidelines

COPA JEREZ

An International Competition featuring the top chefs and sommeliers from Europe, Asia, and North America, each team commissioned with choosing the ultimate match of Sherry with food

Dates of the International finals in Jerez: January 2011

Judges to be a Global Panel of Judges

Finalists

Each country will hold semi-finalist competitions to select a team to represent them in the International finals.

This year we will give special awards in up to four different categories, which will include:

Winners

Best dry wine match
Best medium match
Ultimate sweet wine and dessert pairing
Top Sommelier Presentation of Sherry, overall
COPA Jerez Overall Champions:
Best Food and Wine of Jerez Matching, Three Courses

Press

Wine writers and food writers will cover the competitions, both nationally and internationally.

Menus

Global grazing, small plates, the world's take on traditional Spanish Tapas, but certainly not necessarily traditional or Spanish, will be the format: three small servings, each offered on four plates, to represent unique flavors and textures, but not restricted to "appetizer, main course, and dessert"; rather, designed to accommodate dry, dry to medium, and medium to sweet styles of wine, and the resulting appropriate food matches.

Wines

The food and wine matches are extremely recipe specific, and indeed the wines are every bit as specific. Sherry chosen for each of the three servings may be any style of wine from Jerez, and that very wine will be served in the International competition.

Judging

The task of the judges is to choose the team and the entry that:

a) Presents the most appetizing and delicious pairings that

- b) Represent the best marriage of Vino de Jerez and food, and
- c) Has the best justification and explanation of the match---
how were they chosen? why? why do the matches work?

[\[see scoring below\]](#)

COPA JEREZ

The challenge is to create the perfect Food and Vino de Jerez match for each of three courses, served on small plates.

The winners of each National Competition will be sent to Jerez, Spain, to compete against the national finalists from each competing nation. Entrants must be prepared to travel to Spain to compete in a live forum, where three small plates will be prepared for a panel of judges, and three wines will be served, and the resulting matches will be explained and justified.

The contestants must be a working chef/sommelier team, from a working restaurant.

Each course will be prepared by the chef and served on four plates (one for photos, three for judges to taste).

The chef must provide a verbal, detailed description of the food item.

The sommelier will then provide a detailed description of the wine chosen to match the food, followed by an explanation of how the match was selected, and why the wine and the food marry so well, as well as an explanation of any pertinent service details.

Wine chosen for the match may be of any style, and that very wine will be served in the International competition. Due to internal policy, the selected Sherry will not be published during the international final. They will all be provided by Fedejerez and will be presented in the Consejo generic bottle, HOWEVER, the wine/brand will be the one selected by each sommelier, and will be available to the sommelier and chef while preparing in the kitchen, prior to making their presentation.

Ingredients, cutlery, tools, and presentation items are all allowed and can be brought by participants. Market ingredients will be available on request. A detailed, written list of necessary ingredients must be provided two weeks prior to the competition dates.

Prep work may be done the day prior to the competition. All cooking and plating will be done on the day of the finals, just prior to presentation, and must be timed accordingly.

30 minutes will be allowed for each team's presentation of the wine, the food, and the matching to the panel of judges.

SCORING

MENU / food only

(25 pts total)

1st Course (5 pts)

2nd Course (5 pts)

3rd Course (5 pts)

Overall menu creativity and originality

5 points

Preparation and presentation, and the practicality of producing the courses in a restaurant setting

5 points

SHERRY

(25 points total)

1st Course (5)

2nd Course (5)

3rd Course (5)

Overall creativity and originality of the choices, and their progression and flow with the menu

5 points

Overall sommelier's descriptions

5 points

Marriage of Sherry and Menu

(25 points total)

1st Course (5)

2nd Course (5)

3rd Course (5)

Overall

10 points

Justification of each Match

(25 points total)

1st Course (5)

2nd Course (5)

3rd Course (5)

Overall presentation and justification of the menu and the matches

10 points