W. & J. GRAHAM'S
ESTABLISHED 1820
PORT

Blend Series

COCKTAIL COMPETITION

2023

How to Participate:

Please only enter the competition if you are available to travel to the Global Final in Porto, Portugal between the 24th-26th May 2023. If you are the winner of your national competition, you will receive further information about the Global Final in Porto.

Submissions are now open.
To enter, please email the relevant contact below by 6th March with the following:

UK - gabriella.messent@fells.co.uk
Portugal - patriciagoncalves@portfoliovinhos.pt
Belgium - catarina.santos@symington.pt
Netherlands - rosalie.lammers@symingtonnetherlands.com
Norway - grahams.cocktail@solera.no
Lithuania - m.miezys@mvgroup.eu
Switzerland - pierina.marty@dettling-marmot.ch
Germany - analuhnau@smart-wines.de
Austria - analuhnau@smart-wines.de
Iceland - tolli@globus.is

National competitions will take place between March and April 2023.

Rules of Entry:

- To be eligible to participate in the competition, candidates are required to be employed as professional bartenders or mixologists.
- There is a limit of one (1) cocktail entry per person.
- Entrants must specify an original name for their cocktail.
- Recipes must be expressed in millilitres, with dashes and/or drops being the smallest quantities.
- Contestants have 15 minutes each to prepare their cocktail in front of the panel of judges
- The recipe must be port-based, with the dominant ingredient being either Graham's Blend Nº5 White Port or Graham's Blend Nº12 Ruby Port.
- The recipe must not contain port from any other brand.
- The recipe should contain readily available ingredients that are typically available to bars around the world.
- It is prohibited to use ingredients that contain tobacco, any type of drug, or psychotropic ingredient.

Judging Criteria

Cocktail Name	10 Points
Inspiration	20 Points
Replicability	15 Points
Visual Presentation	10 Points
Aroma	15 Points
Taste	30 Points
TOTAL	**100 Points**