

W. & J.  
**GRAHAM'S**  
ESTABLISHED 1820  
PORT

*Blend Series*

Cocktail Competition  
2023





# The Blend Series

Graham's Blend Series represents a fresh and innovative take on port. Leading the way are Blend N°5 White and Blend N°12 Ruby Ports – the first wines we've blended specifically for mixing.

A contemporary feel and award-winning design from fashion illustrator António Soares gives the Blend Series a striking and versatile presence on the cocktail scene and in the on-trade, while also standing out and offering something exciting in the off-trade.

The Blend Series marks a new chapter in the history of port. It helps fuel the invention and creativity of the consumer, uplifting any #portmoment regardless of the setting, season, or occasion.



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## The Competition

- We are inviting all professional bartenders and mixologists to take part in the second edition of the Graham's Blend Series Cocktail Competition.
- Entrants need to create an original cocktail using either Graham's Blend N°5 White Port or Blend N°12 Ruby Port and prepare it in front of a panel of expert judges.
- The winner of each National Competition will be invited to compete in the Global Final in Porto, Portugal.







# The Competition

## National Competitions

- Submissions are now open.
- To enter, each applicant should email [mariana.botto@symington.com](mailto:mariana.botto@symington.com) including: cocktail name and recipe, a photograph of the cocktail, and a brief description of the concept.
- The deadline for submissions is Tuesday 28th February 2023.
- National Competitions will take place between March and April 2023.

## The Global Final

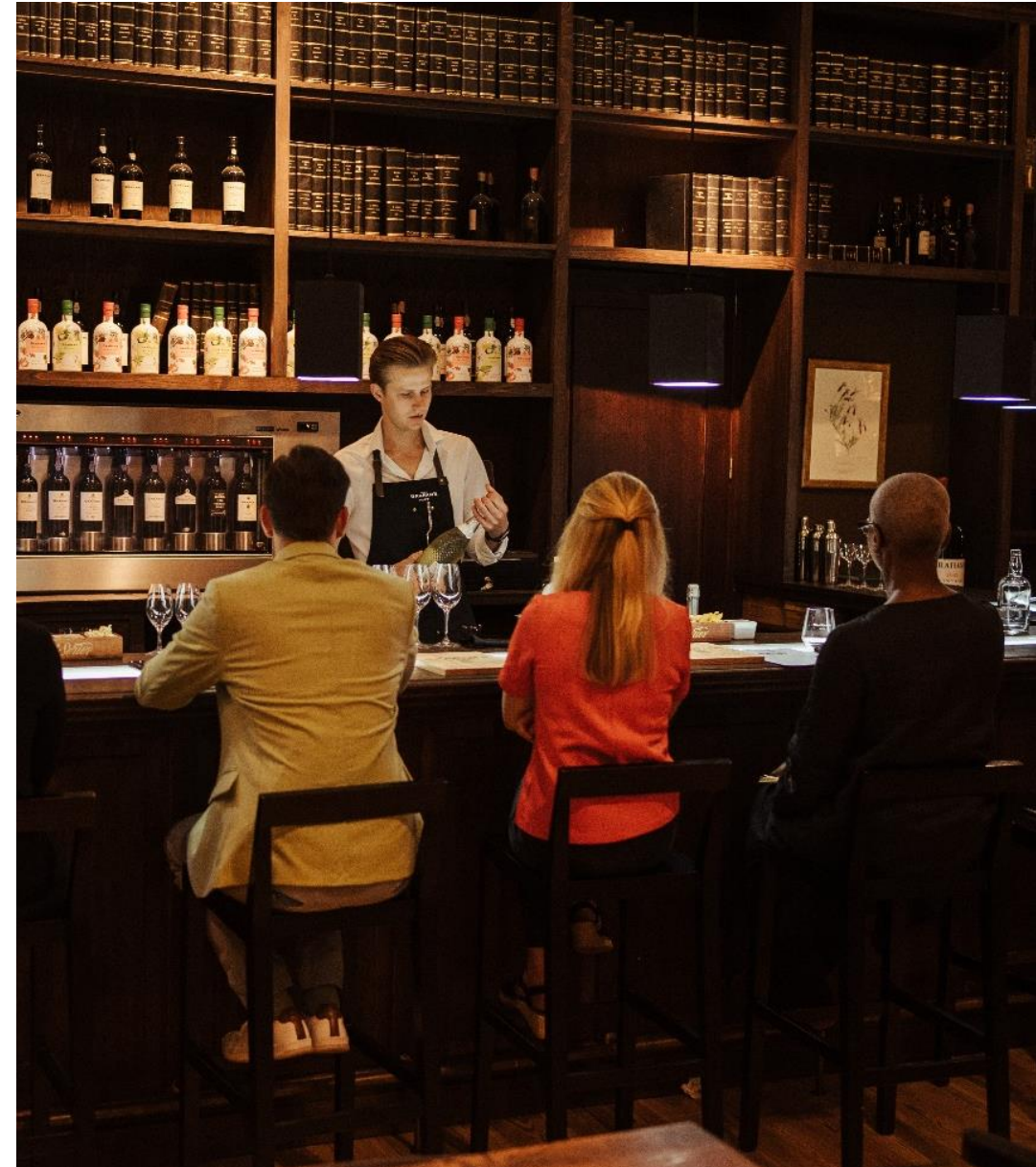
- The winner from each National Competition will be invited to take part in the Global Final in Porto between 24-26th May 2023.



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## The Global Final

- The Global Final will be held in Porto, Portugal.
- Taking place over two days in May 2023, the trip will allow finalists to learn more about port as they explore Porto and visit the Douro Valley.
- The final itself will take place in Porto on Friday  
26th May
- Please ensure that finalists are available to travel between  
24th - 26th May.





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## The Prizes

### National Winners

**1st Place:** 4.5L Graham's 10 Year Old Tawny and an invitation to the Global Final in Portugal (flights, accommodation and meals included).

**2nd Place:** 4.5L Graham's 10 Year Old Tawny

**3rd Place:** A case of Graham's Blend N°12

### Global Winners

**1st Place:** €1000 cash prize, 6 months' supply of Blend N°5 & Blend N°12 for bar\*

**2nd Place:** €500 cash prize, 2x cases of Blend N°5 & Blend N°12 for bar

**3rd Place:** €200 cash prize, 1x case each of Blend N°5 & Blend N°12 for bar

\*a maximum of 3x cases of 6 bottles per month



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## Judging Criteria

Cocktail Name	10 points
Inspiration	20 points
Replicability	15 points
Visual Presentation	10 points
Aroma	15 points
Taste	30 points
	<b>Total 100 points</b>





# 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.
- The recipe must be port-based, with the dominant ingredient being either Graham's Blend N°5 White Port or Graham's Blend N°12 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.



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W. & J.  
**GRAHAM'S**  
ESTABLISHED 1820  
**BLEND N°5**  
WHITE PORT  
MEIO-SECO

FRESH CITRUS NOTES WITH HINTS  
OF ORANGE BLOSSOM AROMAS

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**GRAHAM'S**  
ESTABLISHED 1820  
**BLEND N°12**  
RUBY PORT  
DOURO - PORTUGAL

LIVELY FOREST FRUIT NOTES  
WITH GUM CISTUS AROMAS

*Wm & J. Graham & Co*