

W. & J.
GRAHAM'S
ESTABLISHED 1820
PORT

Blend Series

Cocktail Competition
2024



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 Semi-Final & Final in Porto, Portugal.



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The Competition

National Competitions

- Submissions will open on the 4th of December.
- To enter, each applicant should email the local national representative including: cocktail name and recipe, a photograph of the cocktail, and a brief description of the concept.
- The deadline for submissions is Friday 23rd of February 2024.
- National Competitions will take place between March and April with a deadline of announcing all finalists to join in Porto by the 19th of April.

The Global Final

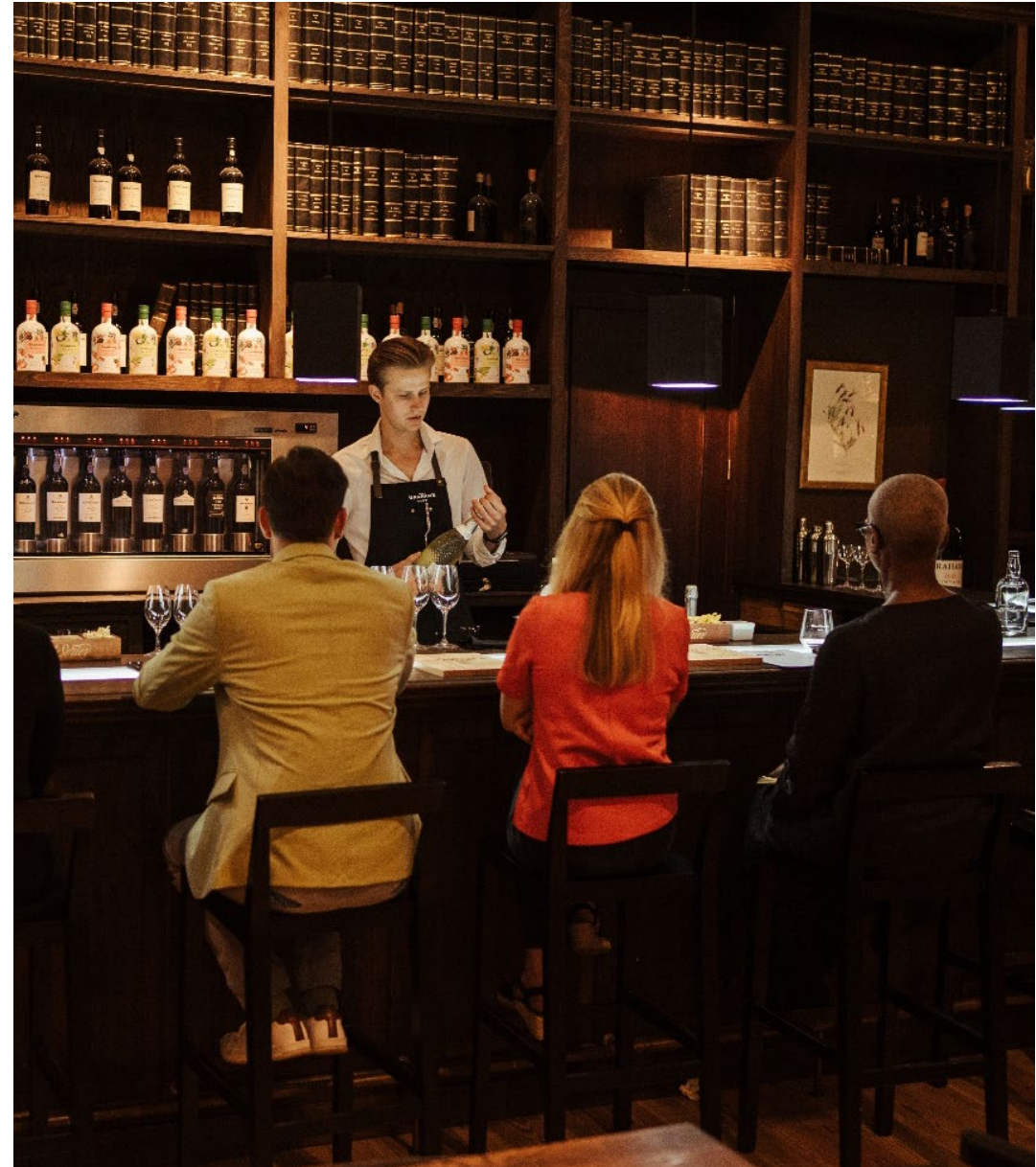
- The winner from each National Competition will be invited to take part in the Global Final in Porto at the end of May/beginning of June. DATES TBC by the end of November 2023.



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The Global Final

- The Global Final will be held in Porto, Portugal.
- Taking place over three days in May/June 2024, the trip will allow finalists to learn more about port as they explore Porto and visit the Douro Valley.
- Registrations for the national competitions must be available for the dates of the final to take part.



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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
	Total 100 points



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 10 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 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.
- Contestants must be available to travel to Porto for the final on the determined dates



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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

W. & J.
GRAHAM'S
ESTABLISHED 1820
BLEND N°12
RUBY PORT
DOURO - PORTUGAL

LIVELY FOREST FRUIT NOTES
WITH GUM CISTUS AROMAS

Wm & J. Graham & Co