

## CONTEST'S OBJECTIVES

The **II CAMPEONATO ESPAÑOL DE HIDROMIEL** is organised by the **Asociación Española de Hidromiel (AESHI)** and its community, with the aim of publicizing and promoting the production of mead from home to commercial level, without profit.

## DATE AND PLACE OF CELEBRATION

The event will take place in Madrid, **7<sup>th</sup> - 8<sup>th</sup> November, 2020**. The tasting of the jury will be held during the event, as well as the award ceremony at the end of it.

## PARTICIPATION AND REGISTRATION:

- Participants must be at least 18 years old. Separate modalities will be established at the beginning for professional and amateur brewers.
- The contest will be governed at all times by the regulations and specifications of the **Beer Judge Certification Program** (<http://www.bjcp.org>) and the presented styles will always be evaluated based on the style guide published in 2015. You can see it by clicking [here in English](#) or [here in Spanish](#)
- Based on that style guide, **4 categories are established:**
  1. M1, traditional mead.
  2. M2, mead with fruit (melomel).
  3. M3, spiced mead (metheglin).
  4. M4, special mead (including braggot, historic and exotic variants).
- The organization reserves the right to relocate an entry into another category if it considers that the inclusion in that category by the participant does not fit to the indicated style, without this causing any penalty.
- Entries will be restricted to a maximum of **4 meads per participant**; no more than 2 for each of the previously expressed categories.
- The mead tasting will always be carried out according to the declared style (a "**Fit to Style**" type tasting), some honorable mention may be given if any of them, despite not fully adjusting. In the declared style, stand out for its characteristics among the others, being also candidate to be awarded with the Best of Show if it deserved it.
- The organization reserves the right to exclude from the competition those meads that do not meet any of the requirements.
- The entries that are submitted to the competition must be made by the producer that presents them.

## REGISTRATION FEE

The registration fee will be € 20 per entry for commercial producers and € 5 per entry for amateurs.

Payment will be made when formalizing the inscription in the contest in the account **ES52 2038 1305 23 6000143417 (BANKIA, S.A.)** by means of online transfer, including COPA REINA de HIDROMIEL as concept and if it is for the COMMERCIAL or AMATEUR category.

## **BOTTLE REQUIREMENTS, PACKAGING AND SHIPPING**

- For each entry, at least **3 bottles of 33cl** (larger formats are accepted too) must be presented, without labels, marks or the possibility of recognising their procedence by any means. Crown cap, cork or ceramic stopper of any color will be accepted as long as they do not have anything that made the participant recognisable.
- Those participants who present fewer bottles of the minimum required, smaller sizes from those indicated, or who present any evidence of the brand or label will be automatically disqualified from the contest.
- If, during the reception of the bottles, any became damaged during transport, an e-mail would be sent to the participant so that, in the shortest possible time, he/she would send as many additional bottles as damaged bottles.
- The organization will put all its will and means so that the bottles are not damaged. Even so, if a bottle is damaged for any reason, the organization cannot accept binding responsibilities.
- To guarantee the quality of the tasting sheets made by the judges, the maximum number of meads admitted to the contest will be 100, in strict order of registration. However, if the number of judges allows it, the judges's number will be expanded, notifying the organization with enough time.
- Those interested in participating **must fill out** the form provided on the website [copareinahidromiel.com](http://copareinahidromiel.com) 1<sup>st</sup> September 2020 to 30<sup>th</sup> September 2020.
- The way to package the mead for shipment is left to the discretion of the participant, but it is recommended that the bottles are packaged, properly guarded and separated from each other by cardboard, in a suitable box, with the word **FRAGILE** written on all sides and arrows indicating the vertical position.
- Each of **the bottles must be identified** with its respective form, which will be sent by email once the payment is formalized, rolled up to the bottle, and subject with a elastic rubber (without adhesive); Otherwise, participation may be dismissed.
- The bottles may be delivered, within the dates established in: **Cervezas Yria, Calle Lisboa 6, 28342, Valdemoro, Madrid (from M to F from 07:00 to 15:00)**. They can also be sent by package to the same address.
- At the time a shipment or delivery is received, the organizers and the collaborating companies will verify that said delivery meets the requirements. In case the previously specified conditions are not fulfilled or the product arrives defective, the promoters of the contest will contact the participant in order to solve the observed incidents.
- At the time of registration, the mead will receive an **internal code** from the organization and collaborators, based on its registration order, and which will serve to identify it in the tastings, which will always be carried out blindly to ensure objectivity of the jury.
- The received bottles will be **kept in a dry and cool place** for their conservation and will be labeled with their registration code, both on the bottle and on the veneer. The organization will have a document containing the names of the contestant producers and the number assigned at the time of registration. Said document will be protected by the organization and cannot be viewed by third parties.

## DEADLINES:

- Registration period from **September 1<sup>st</sup>, 2020 to September 30<sup>th</sup>, 2020**.
- Terms for shipping and receiving mead from **October 1<sup>st</sup>, 2020 to October 24<sup>th</sup>, 2020**. Any parcel that arrives after this date will be discarded.
- However, the organization reserves the right to extend the deadlines if it considers it necessary.
- The organization, for reasons of overwhelming force, has the power to suspend or extend the dates of the contest or the selection of the winners.

## JURY OF THE CONTEST:

- The jury of the contest, as a general rule, will be composed of experts in the preparation and tasting of mead, as well as homebrewers, professionals certified in the **BJCP** program (who will ensure the correct tastings), specialized bloggers, sommeliers and other people related to the sector.

## TASTING AND VALUATION PROCESS:

- The jury will make its evaluations on an official evaluation sheet, filling in one (each judge) for each mead submitted to the contest.
- The linked documents clearly explain the details of the reception, management and evaluation protocols that govern the BJCP program and that will be followed at the event.  
See [here BJCP\\_Manual\\_Competicion](#)  
See [here BJCP\\_Manual\\_Procedimientos\\_Jueges](#)
- The organization will carry out a single elimination round between all the participating meads. In this round, the [Evaluation Sheet of the BJCP Guide](#) will be used. All participating meads will be evaluated by at least three (ideally four if circumstances allow) judges, so three score sheets or check list will be returned to participants per entry submitted.
- In this round, those meads that have obvious signs of contamination, are not within the required style or do not comply with the contest rules will be discarded.
- The tasting by the jury will take place on **November 7<sup>th</sup> at the Aula Española del Vino, Madrid**
- To be eligible for any of the contest prizes, the meads evaluated must achieve at least a score of **30 points** on the BJCP scale, so one or more prizes may be declared without winners.

## AWARD CEREMONY

The award ceremony will be held on Sunday, **November 8<sup>th</sup>** at the scheduled time and place.

## **AWARDS.\***

**Homemade mead** for each of the categories.

- Gold: Diploma + € 50 in honey + € 50 in material for mead + discount coupon 50 € in Cervezanía.
- Silver: Diploma + € 50 handicraft items (bone, leather etc) + € 30 discount coupon in Cervezanía.
- Bronze: diploma + mead tasting pack + € 20 discount coupon in Cervezanía.

**Commercial mead** for each of the categories.

- A diploma for each category for the first 3 positions.
- A stamp (to add to your mead label) for each category for the first 3 positions.  
Mentions in the press (guest bloggers), on the Copa Reina website and in the AESHI and Hidromiel España facebook groups.

**Best of Show / homemade:**

- A 16 litres oak barrel.

**Best of Show / commercial:**

- Promotion in a mead related media.

\* The value of the prizes may be modified if a minimum participation is not reached.

\* Winners from outside Spain will receive an amount of 75% of the value of the prize if the companies that give the prizes do not ship outside Spain (mead tasting pack and discount coupons are not included).

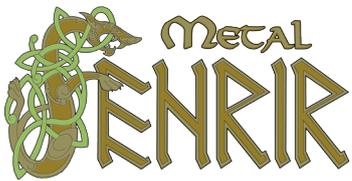
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