



# COPA

# REINA



**Copa Reina 2023** is the V International Mead Contest 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



Av. De Valdelaparra 2  
**Hotel Amura \*\*\*\***  
Alcobendas - **Madrid**



**24th - 25th November,**  
**2023**

The **jury tasting** will take place on Friday, while the **conferences** will be held during Saturday morning. The exam to obtain the **MJP certificate** will be conducted in the afternoon of Saturday, and the **award ceremony** will take place in the evening

# PARTICIPATION AND REGISTRATION

- Participants must be at least **18 years old** and they have to brew their own mead. Separate modalities will be established at the beginning for *professional and amateur brewers*.

- **Professionals:** Any individuals working for a meadery with health registration and who are able to legally sell their mead. Regardless of whether their mead has been manufactured within the meadery's facilities. (Legally selling nomads who sell their mead are included)

- **Amateurs:** Everybody else.

- The contest will be governed at all times by the regulations and specifications of the **Mead Judging Programme** and the presented styles will always be evaluated based on the style guide published in: <https://meadjudgingprogramme.com/wp-content/uploads/2023/06/MEAD-GUIDELINES-2023.pdf>



Based on that style guide, **4 categories** are established:

- M1** - Traditional mead.
- M2** - Mead with fruit (*melomel*).
- M3** - Spiced mead (*metheglin*).
- M4** - Special mead (*including braggot, historic and exotic variants*).

- In case there were too many meads in a category, it would be studied to open subcategories within that category.

- 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.

- An entry consists in presenting a mead to the contest.

- Registrations will be restricted to a **maximum of 2 entries per participant in categories and subcategories**. There will **only be an exception of up to 3 entries per category and subcategory when the differences are evident**. For example, in category M2 - Cherries, Apricot, Apple. This would be correct, while 3 entries of cherry, only the first two would be accepted in the order of entry. If the organization notices any incorrect entry, they will contact the participant to explain the reason, and the payment for that sample will be refunded before it is shipped

- **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. **It is allowed to present collaborations** while they are submitted by the team/company which has brewed them.

- If for major reasons the championship could not be held, **the full amount of the registration would be returned to the participants** and the mead to the participants who pay the return shipping amount.

- To avoid situation of previous contests:

- Winners of Copa Reina 2022, when publishing/posting any info about the prizes are obliged to include the modality/ category, the prize and the contest edition.

**Example:** XXX Meadery has won the bronze medal in melomel commercial meads in Copa Reina 2023.

- **Copa Reina 2023** contest does not give “best European mead” prizes, nor any other titles apart from the expose earlier.

- The prizes of the winner who does not observe **this rule will be taken down**, leaving them void.

- The participation on the contest **implies the acceptance of all its rules**.

# REGISTRATION FEE

- Registration fee



## #COMMERCIAL PRODUCERS

- 1 entry: **30 €**/ entry.
- 2 entries: **25 €**/ entry.
- 3 or more entries: **20 €**/ entry.

Active meaderys and homemade registered in AESHI also have a **20% discount**.



## #HOMEMADE

- **8 €**/entry.

The image shows a bank transfer form with the following details:

- Account number:** ES86 0073 0100 5505 0605 3779 (OpenBank)
- Concept:** COPA REINA de HIDROMIEL category COMMERCIAL/HOMEMADE
- Beneficiary:** AESHI

The form also features the COPA REINA logo, which is a stylized yellow bird or flower on a black circular background.

● The payment will be made → when formalizing the inscription in the championship in the following account

● The payment must be done before **30th September 2023**. If it is not done, the participant's registration will be revoked and they will be out of the competition.

## BOTTLE REQUIREMENTS, PACKAGING AND SHIPPING

● For each entry, at least **2 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.

We recommend at least three bottles of 33cl, sometimes we had received one damaged bottle so the participant must resend us quickly one extra bottle.

● 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 150**, 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 <https://copareinahidromiel.com/noticias/v-edicion-copa-reina-2023> **16st August 2023 to 30th September 2023**.

● 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 label, rolled up to the bottle**, and hold with a elastic rubber (without adhesive); otherwise, participation may be dismissed. Contest labels will be sent to each participant by email after submitting the form.

- The bottles may be delivered, **within the dates established**:



**Cervezas Yria**, Calle Lisboa 6 nave 3, CP: 28342. Valdemoro, Madrid

( Monday to Friday - 07:00 a 15:00)

• Phone: +34 **630 46 12 97** (Ernesto)

• Contact directly with the organization if there are incidences with the shipping.  
copareina@aeshi.es



## SAMPLE TREATMENT

- At the time a shipment or delivery is received, the organizers and the collaborating companies will verify that the delivery meets the requirements. In case the previously specified conditions are not fulfilled or the product arrives defective, **the organization 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 organization will have a document containing the names of the contestant producers and the number assigned at the time of registration. That document will be protected by the organization and could not be viewed by third parties.

- The received bottles will be kept in a dry and cool place for their conservation. **The samples** will be transported by the organization a minimum of **24 hours before** the tasting.

## JURY OF THE CONTEST

**The contest jury**, will be composed of experts certified in the **MJP program**, with experience in other competitions, and/or holding other certifications like BJCP. To a lesser **extent and exceptionally**, homebrewers, professionals, specialized bloggers, sommeliers, and other individuals related to the industry will also participate.

They will ensure the proper conduct of the tastings.

Similarly, if a judge submits a sample to the competition, they will never be allowed to evaluate the category in which they participate.

The organization will ensure that all requirements are met without exception.



## DEADLINES

- Registration period from **August 16st, 2023 to September 30th, 2023**.
- Delivery time for shipping and receiving mead: from **October 1st, 2023 to October 31st, 2023**. 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.

## 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.
  - It will be done a calibration round between the chief judges of each table, which will not take part in competition, to unify the criteria between them.
  - The organization will carry out a round between all the participating meads. In this round will be used the Copa Reina 2022 Scoresheet. All participating meads will be evaluated by at least three (ideally four if circumstances allow) judges, so three score sheets with their punctuation 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.
- **In both modalities (professional and amateur):** The judges will choose 6 meads for each category that will pass to a second round, that round will work as a BOS round and will serve to award the gold, silver and bronze medals. One of them for each category or subcategory if that's the case.
- At the end of the previous round 8 meads of each modality will compete for the BOS prize.
  - The tasting by the jury will take place on November 24th at the **Hotel Amura \*\*\*\***, Alcobendas, Madrid. The scoring sheet will be out of 50 points, while retaining the sections of the traditional MJP sheet. To be eligible for any of the contest prizes, the evaluated meads must achieve a minimum score of 30 points. It is possible for one or more prizes to remain unawarded.

## AWARD CEREMONY

The award ceremony will take place on the day following the tasting (Saturday, November 25th), likely in the evening, although it will be confirmed well in advance through **AESHI's social media channels**.

<https://www.facebook.com/asociacionespanolahidromiel/>

<https://www.instagram.com/aeshihidromiel/>



## CONTACT

For any doubt write to:

**[copareina@aeshi.es](mailto:copareina@aeshi.es)**

# SPONSORS



HIDROMIEL  
DEL PUEBLO



# Contributors

