



Cocktail competition

RULES

BALANCE IS THE KEY TO MAKE A GREAT COCKTAIL **AND METAXA IS LOOKING FOR THE BEST ONE.**

To balance the cocktails, we must consider:

- Acid provides tension and the element of sourness and astringency.
- Sweetness is not to make a drink sugary. Its role is to buffer intensity.
- Ethanol carries volatile aromatics to the nose. It changes mouthfeel. It alters perception of bitterness.
- Bitterness extends finish.
- Temperature and water content are part of flavor architecture.
- And others, like Ice quality, Temperature, Glassware, Aroma concentration

THE FIRST THINGS TO CONSIDER TO MAKE BALANCED COCKTAIL: **SWEET & SOUR**



SWEET & SOUR

Create a “**Sweet & Sour 2.0**” cocktail that uses **METAXA 12 Stars** as the hero. Your mission is to find the perfect balance – **the Golden Ratio** – between the **Greek heritage** of the spirit and **your own unique cultural identity**.

WHY SWEET & SOUR

Sensory profile

- Orange peel
- Dried apricot
- Honey
- Light oak spice
- Floral Muscat wine notes
- Soft tannic structure
- toasted oak
- Hint of spices
- coffee, chocolate

of **METAXA 12 Stars** makes it

Unlike other spirits:

- It brings built-in sweetness (from Muscat wine)
- It adds aromatic complexity (from the art of making Metaxa)
- It rounds acidity naturally (from Muscat wine natural acidity)
- It reduces need for excessive sugar (from Muscat wine natural sweetness)

naturally suited to

Examples:

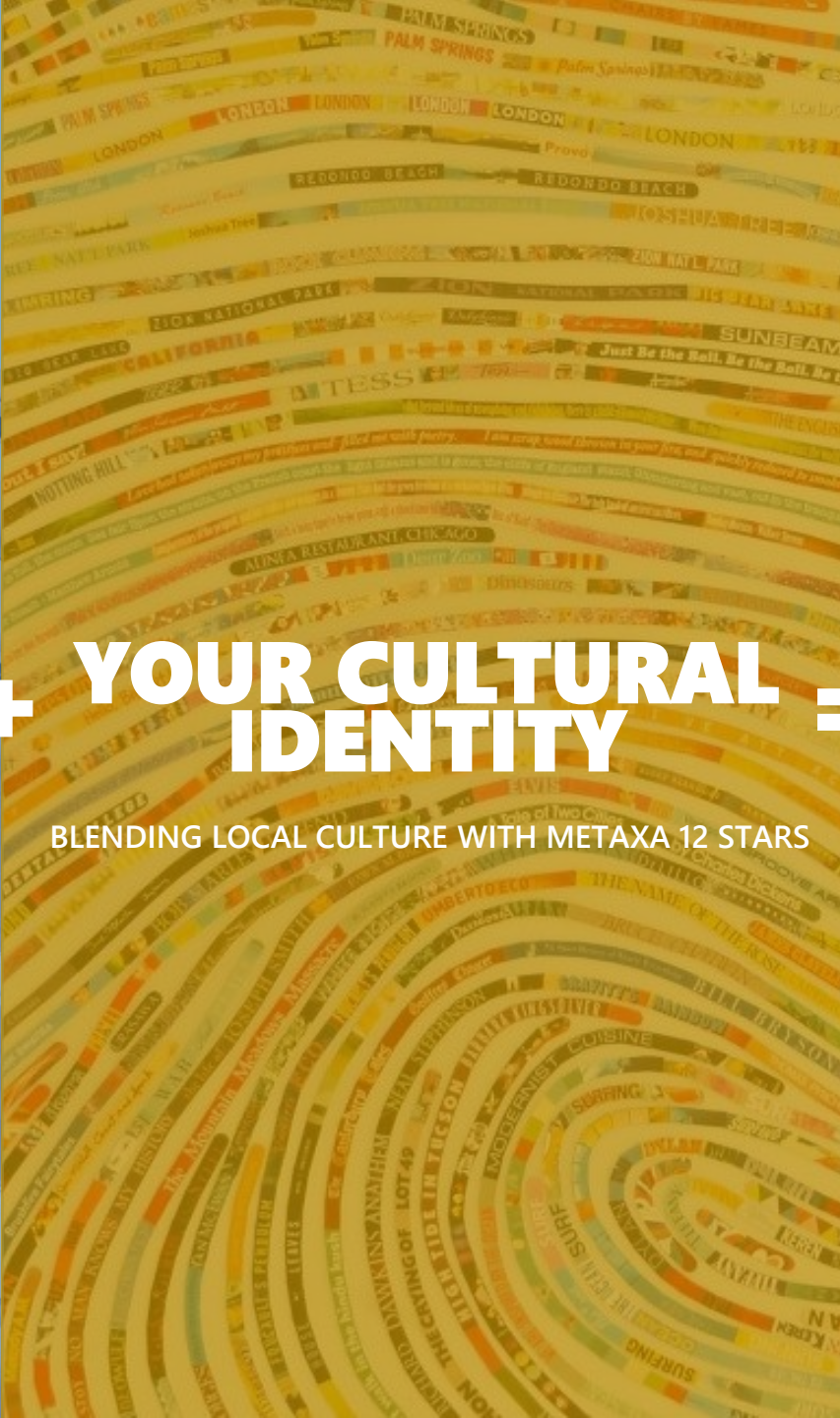
- Citrus-based classics
- Amaro & aperitivo structures
- Light bitter frameworks
- Stone fruit-driven sours
- Tea infusions
- Wine-based acid systems
- Fermented ingredients

Sweet & Sour



GREEK HERITAGE +

METAXA'S LIQUID GREEK HERITAGE, PROVENANCE
BOTTLE DESIGN INSPIRED BY GREEK ARCHITECTURE



**YOUR CULTURAL
IDENTITY =**

BLENDING LOCAL CULTURE WITH METAXA 12 STARS



**METAXA
SWEET & SOUR 2.0**

WHICH WILL BRING

STRONG STORY TELLING BEHIND COCKTAILS &
COMPELLING LOCALISED COCKTAIL RECIPE WITH
METAXA 12 STARS

WHAT DO THE BARTENDERS NEED TO DELIVER

METAXA 12 Stars is the embodiment of the Greek Golden Ratio. It is a precise convergence of **three distinct pillars**: the boldness of **fine wine distillates**, the aromatic sweetness of Samos **Muscat wine**, and the mystery of **Mediterranean botanicals**. Its bottle, inspired by the columns of ancient Greece, represents a legacy of perfect proportions.

We challenge you to **find your own Golden Ratio**.

HOW DO YOU TAKE THE GREEK SOUL OF METAXA 12 STARS AND BALANCE IT WITH THE DNA OF YOUR OWN HERITAGE?

The "Three Pillars" of Your Presentation

To develop a winning concept, your cocktail and story must address these three dimensions:

- **The Hero (METAXA 12 Stars):** How does your recipe magnify the toasted oak, orange peel, and honeyed floral notes? Why is METAXA the only spirit that works here?
- **The Identity (Your Provenance):** What ingredient or technique from your culture acts as the "counter-weight" to the Greek sun? (e.g., a local fermented fruit, a specific tea, or a regional citrus).
- **The Ratio (The Balance):** Why is your "Sweet & Sour" perfectly balanced? Show us the math of your flavor.

TIMELINE

- **Registration open 01.07.2026 – 06.09.2026**
- Recipes must be submitted no later than 12.09.2026
- Competition date - 16.09.2026
- Location – Kopli 6, EBA training center
- Time – 14:00

RULES

RECIPE & INGREDIENTS.

1. Cocktail theme is **Sweet & Sour**
2. Include minimum 30ml of METAXA 12 Stars
3. Minimum liquid quantity of the cocktails should be 80ml
4. Metric system for measurement (ml, grams etc., standard bar spoon is 2,5ml); written in whole or half numbers (0,5cl/ 1cl/ 1,5cl etc), or bars spoons, dashes or drops. Standard bar spoon is 0,25cl
5. Recipes unchanged from local stage submission to Global finals
6. If you use other spirits additionally to METAXA, prefer the options within the Rémy Cointreau portfolio. Please check the list below
 - Triple Sec: Cointreau
 - Dry Gin: The Botanist
 - Dark Rum: Mount Gay
 - Single Malt Whisky: Bruichladdich
 - Peated Single Malt Whisky: Port Charlotte, Octomore
 - Cognac: Rémy Martin

In case you choose the spirits outside of Rémy Cointreau portfolio, please secure on your own in a non-branded container/bottle. the spirits outside of Rémy Cointreau portfolio, should not be mentioned by name in the recipe and presentation
7. If you use local ingredient, or home-made ingredient, please secure it on your own. All home-made products are on competitor's responsibility, in terms of sanitary and logistics

GLASSES & APPLIANCES.

1. Bring at least 5-6 glasses. Each competitor will prepare 5 identical drinks in the preliminary round (4 for the judges and one for display and photography) and 4 identical drinks in the final
2. Cocktail may be served in any shape of glass, cup or other hygienic and safe container. No brand name or logo other than the regular discrete mark of the glassware manufacturer should be visible, unless it's of METAXA
3. Please bring your own bartending utensils (non-branded shaker, bar spoon, strainer, trays etc.)

PRELIMINARY ROUND.

1. In the Preliminary round, the contestant must prepare 5 identical cocktails
2. The contestant is given 6 minutes
3. No pre- mixed cocktails are accepted during the presentation. Only bitters, processed local ingredients, tinctures, powders are allowed to be brought along ready to use. The cocktail is prepared from start to finish in front of the judges
4. All of the drinks must be identical (including the same amount of liquid in the glasses and garnishes)
5. Drinks may be stirred, shaken, or mixed using other generally accepted techniques
6. Drinks may be server cold, hot (with prior approval from the organizer) neat, or with ice cubes or crushed ice

PRELIMINARY EVALUATION AND POINTS.

During the Preliminary round, competitors will prepare 5 identical cocktails, which will be evaluated by the tasting judges in a separate room

The preliminary round will be conducted in groups of 2 or 3 competitors at a time, and neither technique nor presentation will be assessed.

- | | |
|--|-------------|
| 1. Cocktail Appearance | • 10 points |
| 2. Cocktail Aroma | • 8 points |
| 3. Cocktail Taste and Aftertaste | • 17 points |
| 4. Innovation and Sustainability | • 12 points |
| 5. Overall Impression of the Cocktail | • 7 points |

MAX: 54

- In the event of a tie, the judging panel will determine the winner through discussion and evaluation of the cocktail's overall impression.

JUDGING CRITERIA- PRELIMINARY ROUND

Guidelines & Definitions.

Cocktail idea.

- Contains at least 30 ml of METAXA 12 Stars and does not overpower its character (provided the cocktail profile is compatible with METAXA and the distinctive flavour of METAXA 12 Stars remaining clearly recognizable in the cocktail)
- Originality and uniqueness
- Create a “Sweet & Sour 2.0” cocktail that uses METAXA 12 Stars as the hero. Your mission is to find the perfect balance – the Golden Ratio – between the Greek heritage of the spirit and your own unique cultural identity.

Cocktail character: balance, aroma, flavour, aftertaste.

- The overall character of the drink
- Is this a cocktail that the judges will want to order again (and customers!)

Cocktail appearance.

- Serving, choice of the glassware, ingredients, the garnish and decoration
- An Appearance that fits the style and story of the cocktail

PRESENTATION IN FINALS.

1. You are expected to tell your story while preparing the cocktail on stage. And please, do not take yourself too seriously; **be playful and surprise us!** Be creative and create a groundbreaking cocktail with the aim of entertaining the audience, for example through your outfit, original appearance and presentation style, and music that matches the drink
2. Pre-mixed cocktails are not allowed during the presentation. Only bitters, processed ingredients, tinctures, powders and other similar preparation may be brought ready for use. The cocktail must be prepared from start to finish in front of the judges
3. All drinks must be identical (including the same liquid volume in the glasses and the same garnishes)
4. Drinks may be stirred, shaken or mixed using other generally accepted techniques
5. Drinks may be served cold, hot (with prior approval from the organizer), neat or with ice cubes or crushed ice



PRESENTATION IN FINALS.

6. Participants have 6 minutes to prepare their cocktails, including telling their story while mixing. Before that, they are given 10 minutes of preparation time (in a designated area) and up to 2 minutes on stage before the start to organize their equipment and ingredients
7. After the presentation, judges may have an additional 2 minutes to ask questions if needed
8. After the presentation has ended, participants must not approach the judges for further discussion
9. Points are awarded for your presentation and working method; however, deductions may be made, for example if time limits are exceeded
10. The official language of the competition is English; both the presentation and questions must be in English. You will be provided with a microphone (headset). Please note that real-time translation is not possible, as all competitors are subject to equal time limits
11. After finishing, please clean your workspace so that the next competitor is left with a clean and safe area
12. Promote the profession of bartending in a professional and inspiring way during your presentation
13. Respect your colleagues, peers, guests, and brands, and set an example (inappropriate, rude, or offensive language will lead to disqualification)



FINALS EVALUATION AND POINTS.

During the Final round, competitors will prepare 4 identical cocktails
Preliminary round points will be reset and everyone in the final will start with 0 points

- | | |
|---|-------------|
| 1. Storytelling: Product knowledge | • 30 points |
| 2. Cocktail Recipe idea | • 20 points |
| 3. Cocktail Character: Balance, aroma, taste, aftertaste | • 50 points |
| 4. Cocktail Appearance | • 30 points |
| 5. Technique, cleanliness | • 20 points |

MAX: 150

- In the event of a tie, the jury will resolve it through discussion based on overall impression. If the tie still remains, the deciding factor will be the higher score in the tasting category..

PRESENTATION.

1. We will have four judges
2. You are expected to tell your story while preparing your cocktail on stage in English. No live translation
3. No pre-batched cocktails can be accepted during the presentation. Only bitters, processed local ingredients, tinctures, powders and such, will be brought ready to use. You build your cocktail in front of Judges from scratch
4. All these drinks need to be identical (incl.same amount of liquid in the glasses and garnish)
5. Drinks may be hand stirred, hand shaken, or blended in any other commonly accepted technique
6. There might be additional 2 minutes for questions from judges, after the presentation
7. You will be equipped with a microphone (headset)
8. Cleaning your workstation after finishing your presentation is mandatory. You must leave a clear and safe space for the next contestant. This will be taken into account in your final technical score
9. You are not allowed to provide any instructions before or after the end of your 6-minute presentation. At the start of your presentation, you may leave an ingredient list (menu or card) for the judges, but without offering any verbal explanation

POINT DEDUCTIONS.

1. Minus 10 points – if less than 30 ml of METAXA 12* is used
2. Minus 20 points – if the main part of the cocktail is pre-batched and already poured into a serving vessel in advance (cocktails must be built on site)
3. Minus 10 points – if the cocktail name is inappropriate (offensive, insulting) or too similar to an already existing cocktail
4. Minus 5 points – for every 10 seconds over the 6-minute time limit
5. Minus 5 points – for unhygienic or poor technique (e.g. touching ice with bare hands, breaking glasses, dropping tools)
6. Minus 5 points – for using components not mentioned in the recipe
7. Minus 5 points – for omitting components mentioned in the recipe
8. Minus 5 points – for preparing fewer than 5 in preliminary and 4 cocktails in finals

DISQUALIFICATION.

- If anyone from the audience or the jury notices that you are under the influence of strong alcohol or other controversial substances
- If you do not use METAXA at all
- If you wear or use branded clothing (except clothing brands), tools, or glassware, other than METAXA (no other brands are allowed)
- If other brands (outside the Rémy Cointreau portfolio) are visible during the presentation (if this category is required – they must be hidden in a universal bottle)
- If your behavior is offensive to others or causes unnecessary actions that disrupt the flow of the event

We believe this season will bring all finalists, guests, judges, and the audience excellent entertainment and inspiration—let's be proud to be part of it

LOCAL PRIZES.

1

500 eur

& trip to Athens
final in November
2026

2

300 eur

& A case of
METAXA 12 Stars
bottles

3

200 eur

& A case of
METAXA 12 Stars
bottles



METAXA®

GLOBAL PRIZES.

1

2000 eur
& LIKNON
Academia

2

1000 eur

3

500 eur



METAXA®