



# METAXA TWELVE COMPETITION

COCKTAIL GUIDELINES

# REMINDER CHECKLIST TO FOLLOW FOR PARTICIPANTS.

1. Local competition deadline might vary depending on country. You can check the deadline at the landing page (to be live from end April 2026).
2. All participants must register through METAXA Twelve competition landing page. No email registration will be accepted.
3. Bartenders would be asked to provide a valid work-pass status on top of agreeing conditions from application form.
4. Upload only one application (one cocktail) per person.
5. Only one local winner will participate in the global competition.
6. Bartenders must not represent any competitive spirit brand (e.g. Brand Ambassador or contracted activator).
7. Their represented venue must have METAXA 12 Stars listed and on the menu.
8. Competing cocktails must be on the menu at each participant's bar during local competition, local finals, global finals and at least three months after. They need to be promoted on social media throughout this time as well.
9. The contestant are highly recommended to promote the competition through their social media.

# RECIPE & INGREDIENTS.

1. Include minimum 30ml of METAXA 12 Stars.
2. Minimum liquid quantity of the cocktails should be 80ml.
3. 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.
4. Recipes unchanged from local stage submission to Global Finals.
5. 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.

6. If you use local ingredient, or home-made ingredient, please secure it on your own. All home-made products are competitor's responsibility, in terms of sanitary and logistics.

# GLASSES & APPLIANCES.

## FOR GLOBAL FINALS

1. Glassware stated in the entry form must be shipped or brought to Athens for the global competition.
2. You must prepare four drinks. Each competitor must prepare three identical drinks for the tasting jury and one additional drink for photography during the presentation.
3. 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.
4. Please bring your own bartending utensils (non-branded shaker, bar spoon, strainer, trays etc.).
5. Please note, we intend to run Global Finals in one of the bars in appropriately equipped venue, so there should be all appliances. As there will be up to 12 people competing and preparing at the same time, it is recommended to prepare the ingredients, tinctures, bitters etc before, to avoid stress of queueing. No pre-batched cocktail.
6. If any special equipment is required that cannot be transported by plane, please contact us at least two weeks prior to the contest so that we can try to arrange it. Please note that for highly specialized equipment, availability cannot be guaranteed.

# PRESENTATION.

1. We will have four judges. One judge (the previous year's competition winner) will assess the technical criteria, while three judges will conduct the tasting evaluation.
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.