### **MASTER OF PORT UK 2025-2026 REGULATIONS**

### Article 1: Presentation

Port and Douro Wines Institute (I.V.D.P.) is organizing a competition entitled "MASTER OF PORT UK 2026".

The competition was created originally in France in 1988 and the First Master of Port – UK will be held in 2025-2026. There is also one Master of Port in Canada. Over 1350 candidates have taken part in this competition during the 17 editions of the event.

### Article 2: Organization

The qualifying test, held in English is organized by the I.V.D.P., and will be held on **29**<sup>th</sup> **September**, **2025**. The qualifying test will determine the top scoring candidates that were submitted to the test, culminating in a total 10 participants that will be eligible to participate in the quarter-final round in Portugal. In the case of a tie, the fastest candidate to reply to all the questions will be selected.

Travel to Portugal, ground transport, meals and accommodation will be covered by the I.V.D.P.

The quarter-final round (hosted in English) will take place in at the IVDP offices in Porto, Portugal from **2**<sup>nd</sup> **fo 5**<sup>th</sup> **November**, **2025** 

The semi-final and final will bring together the selected candidates and take place in the UK at a date and place to be confirmed. Travel (on ground transport) for semi-finalists for the semi-finals and finals, meals and accommodation will be covered by the I.V.D.P.

### Article 3: Candidates

The MASTER OF PORT - UK 2026 competition is exclusively for sommeliers and restaurant staff members. Past winners of the MASTER OF PORT are ineligible.

### Article 4: Qualification for the Final

The five candidates with the best scores in the quarterfinals (the sum of both the written and practical/tasting/service tests) qualify for the semi-final. The three best scoring candidates from the semi-final will proceed to the final.

\*In the event a competitor is unable to attend the semi-final/final, the next highest score will be given the opportunity to attend.

# Article 5: Registration

Candidates register by signing up to the trials test. All submissions will be checked and validated by the organizers. An email and link to the test will be sent to the candidate confirming validation and providing instructions for the on-line test.

## Article 6: Selection Stages

During selection for eligibility to participate in the quarter-final round, candidates will be subject to a theoretical test on knowledge on Port: history, geography, geology, grape varieties, legislation, production methods, aging, sales, service, culture, sensory descriptions of Port, and other related topics. The quarter-final, semi-final and the final round will test both theoretical and practical knowledge.

## **Article 7: Corrections**

- A) Qualifying and quarter-final tests: IVDP professionals will correct the tests. The results will be released simultaneously to all candidates that attended the trials test.
- B) Quarter-final: the ten candidates selected from will be invited to take part in training and the quarter-final round in Porto and the Douro to take place in November 2025, as above. Testing will be conducted in English and judged/marked by IVDP professionals.
- C) Semi-Final and Final: The finalists will be invited to take part in the semi-final and final to take place in London in 2026, date and location to be announced. A jury made up of professionals of IVDP and and/or invited experts from UK. They will judge/ mark the performance and testing of the competitors. The score is obtained by the sum of points given by each member of the jury for each performance/test. In case of a tie the selection the head of the jury will make the final decision on the winner of MASTER OF PORT UK 2026.

# Article 8: Prizes

The title of "MASTER OF PORT - UK", awarded to the winner includes: a exquisite decanter with the inscription "Master of Port"; a week-long trip to Portugal and visits to several partners, to take place in 2027; and a selection of premium Ports. The remaining contestants are awarded a selection of premium Ports.

## Article 9: Jury

The jury, for the quarter-final, semi-final and final, is made up of the Technical Commission (IVDP) and, in semi-finals and finals other selected UK based wine personalities.

## Article 10: Practical considerations

Each contestant should arrive at the time indicated by the organizers. The winning contestants as indicated in Article 4 of the semi-final proceed to the final. The name of the winner will be announced at the closing ceremony. All the participants must wear sommelier attire during the entire final competition.

### Article 11: Suspension or extension

The organizers reserve the right to suspend or interrupt the competition at any time, without prejudice to the competitors.

### Article 12: Responsibility of the organizers

The organizers of the competition cannot be held liable for the cancelation, delay, or postponement of the competition.

# Article 13: Verification

The organizers reserve the right to check the identity of the candidates and the content of their application documents.

# Article 14: Usage for communication purposes

As competitors in the quarterfinals and semi-finals they:

- authorize the organizers to use, for communication purposes, their name and the photographs taken during the competition,

As competitors in the final they agree to:

- authorize the organizers to use, for communication purposes, their name and the photographs taken during the competition,
- engage in Port promotional activities, at the behest of the organizers, for two days until the next edition of the competition and
- to take part in all the activities of the final of this edition.

# Article 15: Acceptance of the regulations

Participation in this competition implies full acceptance of and compliance with these regulations