

National/Regional -Judging Criteria

We use a 5-Step Rating Scale for scoring the AGCC, both for scoring the cocktail, and you, the bartender.

The Rating Scale is as follows:

- *Best in the world* – Your cocktail could be from one of the World’s 50 Best Bars; You are good enough to be nominated for a Tales of the Cocktail Spirited Award.
- *Best in the country* – Your cocktail could be from one of the country’s best cocktail bars; You are good enough to be nominated for a national or regional award.
- *Good* – Your cocktail could be from one of the city’s best cocktail bars; you are good enough to stand out from the crowd locally.
- *Adequate* – Your cocktail could be from an average-standard local cocktail bar; you are OK but not exceptional.
- *Needs work* – Below average.



Each Step has a corresponding amount of points. Judges simply choose which Step an entrant belongs to; the number of points per Step are pre-determined.

We have attached Steps to scores because we prefer that judges do not fixate on numbers, but instead assess you, the bartender, first: What level are you at? As a result, judges only have to bear in mind: “Is this person world-level? Or national-level? Or local-level? Just OK? Or below average?”

Here’s an example of how this works: In the Appearance category, the Steps are 25 points for Best in World, 20 for Best in Country, 15 for Good, 10 for Adequate and 5 for Needs Work.

If a judge decides that your cocktail is “Good” in the Appearance section, he/she enters a score of 15 for “Cocktail-Appearance”. The Judge cannot enter scores that do not correspond to the score of the Step. In this example therefore, the judge cannot enter 14 or 16 — He or she can only enter 15.

A separate judge will score penalties, should you go over the time limit, or use too little Angostura®, or use another brand of bitters, rum or amaro, etc.



Earning Points

You will be scored out of a total of 150 points in a Regional/ National contest. Each bartender starts with 0 points. There are 50 points available for each creative cocktail, for a total of 100 points and 50 for bartenders' knowledge and appearance.

At the Regional/ National contest, you must make two each of your Rum and Amaro Cocktails “live”, while answering two questions.

You must make 2 of your Rum Cocktail (the same cocktail you made in your online entry) and 2 of your Amaro Cocktail (the recipe you submitted in your online entry)



COCKTAILS: (50 Points each)

Taste (max. 15): Judges will be looking for a cocktail that tastes truly delicious. The judge will ask him/herself these questions: Would I finish one of them – perhaps - but not two? Can I taste all the ingredients?

Use of Angostura® (max. 5): Judges want to be able to taste the Angostura® in the cocktail. They will ask themselves: Would I notice if the cocktail didn't contain Angostura, or if it contained another brand of bitters, rum or amaro? Does Angostura® “work” in this cocktail - that is, does it improve the cocktail's taste?

Appearance (max. 5): This applies to the cocktail itself, including the garnish, and the glass/vessel it is served in. Your cocktail must be beautiful. Ask yourself: If I saw this cocktail, and didn't even know what was in it or who made it, would I Instagram it? Judges will be interested in whether your serving vessel and garnish match the style of the cocktail. (For example: a julep-style cocktail is usually served in a metal or silver cup, with abundant mint leaves.). They will be looking for cocktails in which everything is carefully put together and presented.



Charm & Storytelling (max. 25): First of all the judge will assess whether you have answered both questions (*“What does Angostura® specifically bring to the flavor of this cocktail?”* and *“What inspired you to make this cocktail?”*). To win points in this category you must talk your audience through the cocktail as you make it while demonstrating good storytelling skills. Judges will be looking for candidates who are genuinely likeable.

Physical Appearance (max. 10 points): To score points in this category you need to look and sound like an ambassador. The judges will assess your look, that is, your dress and behavior. Are you stylishly dressed? Healthy-looking and well-groomed?

Knowledge of Angostura® (max. 20 points): To earn points you’ll need to demonstrate your knowledge of Angostura®, the company, its bitters, its rum and its amaro.

Category Knowledge (max. 20 points)

You’ll also need to demonstrate your knowledge of the bitters, rum and amaro categories in general.



Losing Points – Penalties

Rum Cocktail (The exact one you made in your online entry)

Minus 15 points: If your cocktail does not significantly differ from a well-known cocktail.

Minus 15 points: If you use less than 5 dashes of ANGOSTURA® aromatic bitters *or* less than of 2 dashes of ANGOSTURA® orange bitters.

Minus 10 points: For not using a minimum of 1 oz. Angostura® rum

Minus 5 points for each occurrence: For unhygienic/poor technique, for example spilling, scooping ice with your hands, breaking glass, dropping tools.

Amaro Cocktail (The same recipe submitted in your online entry)

Minus 15 points: If your cocktail does not significantly differ from a well-known cocktail.

Minus 15 points: For using less than 2 dashes of ANGOSTURA® aromatic bitters and/or ANGOSTURA® orange bitters .

Minus 5 points for each occurrence: For unhygienic/poor technique, for example spilling, scooping ice with your hands, breaking glass, dropping tools.



Other

Minus 5 points: For every 10 seconds you take over 7 minutes.

Minus 10 points: For making less than 2 of your Rum Cocktail

Minus 10 points: For making less than 2 of your Amaro cocktail

Minus 10 points: If the name of your cocktail is too complex or inappropriate

Minus 25 points: If your cocktail is not reproducible in any good cocktail bar

Minus 5 points: If all the ingredients stated in the recipe are not used

Minus 5 points: If any ingredient not listed in the submitted recipe is used



Disqualification Criteria

You will be disqualified if:

Rum Cocktail

If you fail to use ANGOSTURA® aromatic bitters or ANGOSTURA® orange bitters in your cocktail.

If you do not use Angostura® rum/s in your cocktail

Amaro Cocktail

If you fail to use Amaro di Angostura® in your Amaro Cocktail.

If you do not use ANGOSTURA® aromatic bitters or ANGOSTURA® orange bitters in your cocktail.

Other

If you use brands of rum, bitters or amaro other than Angostura® in either cocktail.

If you wear or use branded clothing, bar tools or glassware. You may, however, wear or use Angostura-branded clothing/tools/glasses.

