



Protocol

1.The Organization of the Championship

Open de Cata by Mare Terra Coffee is an event developed by Mare Terra Coffee.

1.1 Rights

All intellectual property associated with Open de Cata by Mare Terra Coffee, including these Official Rules and Regulations and the competition format, is the property of Mare Terra Coffee.

1.2 Participation Conditions

1.2.1 Qualification through the Pre Open de Cata Championship

Open de Cata by Mare Terra Coffee is a competition open to qualified champions from the Pre Open de Cata Championships held under the supervision of Mare Terra Coffee, along with authorized partners.

1.2.2 Number of Participants

The number of participants in the Pre Open de Cata Championship can be 12, 24, 36, 48, or 60 (multiples of 12). The total number of participants determines the final structure of the championship and the number of winners who will be selected to participate in the Open de Cata Championship by Mare Terra Coffee.

The number of winners qualifying through the Pre Open de Cata Championship is determined and set by the organizer of the qualifying event, but it cannot exceed three per qualifying event.

1.2.3 Special Invitation

The organizers of the Open de Cata Championship by Mare Terra Coffee reserve the right to selectively issue special invitations and allow participants who have not gone through the qualifying championship but have demonstrated significant expertise in coffee cupping or have been recognized as internationally acclaimed cupping champions, to compete.

1.2.4 Age Requirements

Competitors must be at least 18 years old at the time of participating in any authorized competition.

1.2.5 Nationality

The Pre Open de Cata Championship is an open competition in which any cupper can participate, regardless of nationality or place of residence, as long as the conditions and registration deadlines specified by the organizer are met.

1.2.6 Participation in More Than One Preliminary Competition

A single competitor can participate in multiple Pre Open de Cata Championships in different countries, as long as the conditions and registration deadlines announced by the organizer are met.

1.2.7 Expenses

Accredited organizers of the Pre Open de Cata Championship must cover the registration fee as well as reasonable travel and accommodation expenses for their champions, starting at least 1 day before and during the entire competition period of the Open de Cata Championship by Mare Terra. Any other expenses not mentioned above are the sole responsibility of the competitor.

1.2.8 Compliance with Rules and Regulations

The Open de Cata Championship by Mare Terra Coffee will use these Regulations throughout the competition season. If a competitor violates one or more of these Rules and Regulations, they may be disqualified from the competition unless specific measures or consequences are specified in the Rules. If an organizer of a competition breaches one or more of these Regulations, a competitor may appeal in accordance with the procedure described in the "Competition Appeals" section.

1.3 Conflicts of Interest

Mare Terra Coffee requests that any potential conflict of interest in the Open de Cata Championship by Mare Terra Coffee and Pre Open de Cata Championship be disclosed as soon as possible, before the start of the championship and the participation of competitors or organizers. Failure to disclose a potential conflict of interest may result in disqualification. Any questions regarding conflicts of interest or clarifications on the above should be sent to opendecata@mareterracoffee.com

If a conflict of interest between the competitors and/or organizers of the Pre Open de Cata Championship cannot be resolved before the start of the championship, the competitor's registration will be denied. In this case, the denied competitor will be offered a spot in the Pre Open de Cata Championship in another country or, if justified and approved, the opportunity to participate directly in the Open de Cata Championship by Mare Terra in Barcelona. Each situation will be considered individually.

1.4.Registration

1.4.1 Participant Registration Form

Competitors must complete the online registration form for the Open de Championship by Mare Terra Coffee at least 4 weeks before the competition. Qualified champions approved will receive a confirmation email approximately one week after the receipt of all required registration documents and the payment of the registration fee.

1.4.2 Late Registration of Competitors

Champions of qualifying events who register less than 4 weeks before the Open de Cata by Mare Terra Coffee must submit all registration details no later than 1 week before the Open cupping Championship by Mare Terra Coffee. Failure to submit timely registration may result in denial of participation.

1.4.3 Questions from Contestants

All competitors are personally responsible for reading and understanding the current Rules of the Open/Pre Open de Cata Championship by Mare Terra Coffee. Participants are advised to ask questions before arriving at the Open/Pre Open de Cata Championship by Mare Terra Coffee. If a competitor is unclear about the meaning of any rule or regulation, they must clarify it with the organizer before the championship by writing to opendecata@mareterracoffee.com. Competitors will also have the opportunity to ask questions during the official competitors' meeting, which will take place before the competition starts.

1.4.4 Draw and Performance Timing

The draw for the order of participation must take place at least 3 days before the start of the championship. The organizer is obliged to inform the competitor of their performance schedule at least 2 days before the championship.

The competitor must be present in the championship area at least 20 minutes before the start of their performance. If, at the time of announcing the group of competitors by the host, someone does not confirm their presence, their performance will be canceled, and the competitor will be disqualified.

1.4.5 Participation Conditions

Competitors and the champion of the Open de Cata Championship by Mare Terra Coffee are prominent representatives of the competition and role models in the specialty coffee industry, and therefore must:

A. Allow Mare Terra Coffee and its representatives to use the participant's name, image, and other information obtained from the participant in any format, free of charge, for any commercial purpose, including marketing promotion.

B. Read and comply with the Participant Code of Conduct published on the website of (*)1.

2.Competitions

A. The competition will consist of two tests - Sensory Memory and Triangulation

Sensory Memory of 6 Coffee Lots

1. The test will be conducted in two phases: Free Cupping and Blind Cupping. In the Calibration Cupping phase, participants must taste all the coffees, get familiar with each and describe them in as much detail as possible using pen/pencil and notebook. In the Blind Cupping phase, participants must recognize the coffee and place the cup in the corresponding section for the lot.

Triangulation of 6 groups of 3 cups

1. Three cups of coffee are placed in a group, two of which are identical, and one is different. The goal of the challenge is to determine, using the senses of taste and smell, which of the three cups is different from the two identical ones.

B. Uniformity of coffee:

1. The coffee selected for both triangulation and sensory memory will be the same for all competitors.

C. Coffee requirements:

1. All coffees must be roasted no more than 21 days before the competition date. The coffee should be medium roast to the same degree (60 to 70 on the Agtron scale), with the same grind size.

D. Coffee preparation:

1. The coffee will be brewed in a standard 2.0-2.5 liter drip coffee maker.
2. The infusion temperature will be 92-96 degrees Celsius.
3. The brewing cycle will last 4-8 minutes, and the brewed coffee will be at 75-80 degrees Celsius, stored in an appropriate thermos.
4. Tap water can be used for drip brewing, as long as it is of good quality (hardness - 50-150 ppm, pH level 6.0-7.5, with no perceptible impurities). If necessary, filtered or purified water should be used instead of tap water.

5. The brewing water must be the same for all participants.

E. Cups for Triangulation and Sensory Memory:

1. The cups used for Triangulation and Sensory Memory must have a volume of 125-250 ml.
2. The coffee volume in each cup for triangulation must be 75-100 ml.
3. For Sensory Memory (both Calibration/Evaluation Cupping and Blind Cupping), it is also recommended to use no more than 100 ml.
4. For both Calibration Cupping and Blind Cupping, the same coffee from the same thermos will be used, the same infusion, so it is important to be mindful of coffee consumption during the familiarization phase with the coffees (a participant should not serve more than 100 ml of each of the 6 coffee types)

F. Presentation of the cups:

1. At the same time, six sets of Triangulations or six cups for Sensory Memory will be placed in front of each participant. The sets should be the same, but they should not be arranged in the same order for each participant.

G. Competition Stations

1. The stations (tables) will be set up according to the following specifications: Length 1.8 m, Width 0.6 m, Height 1.0 m.

H. Timing and Completion of the Round

1. The timekeeper will indicate when participants can begin cupping. All participants in the same group start at the same time. The round ends when all participants have moved away from the table and signal completion by raising their hand and saying "time," or when 6 minutes have passed, whichever occurs first.

I. Preparation of the Table

1. Before beginning the Triangulation, each competitor may only leave water for drinking and a spoon on the table. The spit cup must be in the competitor's hands. There will be a bin under the table in case the participant needs to dispose of the contents of their spit cup.
2. Before beginning the Sensory Memory Challenge, the participant may only leave drinking water, a spoon, and a notebook with their notes from the Calibration Cupping session on the table. The spit cup must be in the hands of the participants. There will be a bin under the table in case the participant needs to dispose of the contents of their spit cup.

K. During Triangulation

Participants must identify the odd-numbered cups and move them across the line to the designated areas.

During Sensory Memory, participants must recognize and identify each of the 6 types of coffee, placing them behind the line in the appropriately labeled area.

L.

Contestants must identify the cups and place them clearly in the designated area. The cups must be placed behind the line and separated from the other cups to avoid any doubt about the contestant's choice.

M. Winner of the Sensory Memory:

The winner of the Triangulation will be the contestant who correctly identifies the most odd-numbered cups. In the case of a tie (i.e., two or more contestants identify the same number of correct triangulations), the contestant who completes the exercise in the least amount of time will win.

The winner of the Sensory Memory Challenge will be the contestant with the most points for correctly identified cups. For each cup guessed correctly, the participant receives 1 point or 0.5 points if they did not guess the lot correctly but identified the country of origin. In case of a tie (i.e., two or more participants score the same number of points), the participant who completed the task in the least amount of time will win.

The scores from the Sensory Memory and Triangulation challenge are combined. The times from the Sensory Memory and Triangulation challenge are also combined. The participant with the highest total score wins. If two or more participants have the same result, the competitor with the fastest time will take first place. If the result is the same in both score and time, the contestant with the higher score in Sensory Memory will be given preference.

N. Prohibition of access to the coffee preparation area

At no time is a competitor allowed to approach the coffee preparation area.

Any competitor who violates this rule may be disqualified at the discretion of the event organizers.

O. Contestants' personal supplies

Competitors must bring their own spoon for cupping the coffee. Competitors are allowed to bring their own water container and/or spit cup (1 of each, not exceeding 1 liter), but the organizer may also provide supplies from the sponsors.

P. Approval of spittoon cuspidor bowls and containers with logos

If competitors bring their own spit cups and water containers with logos, they must be approved by the organizer before the competition.

3.Competition Procedure

A. Competition Area

The competition venue is a stage with 4 numbered competition tables: 1, 2, 3, and 4.

B. Structure of the Competition

The competition consists of 3 rounds:

1. The first round (all competitors).
2. The semi-final (12 competitors)
3. Final (8 competitors).

The Pre Open de Cata qualifying round, with a minimum number of participants (12), as per Mare Terra Coffee, may be held in a single round format with semi-finals (Triangulation + Sensory Memory).

C. Pre Open cupping Qualifying Test

The Pre Open de Cata competition with 12 or 24 competitors may be held in a single day, while competitions with 36 or more competitors must be held over 2 or 3 days.

3.1 Sensory Memory (Qualification Phase)

3.1.1 Calibration Cupping

A. Description of the exercise

This is the first exercise of the competition. All competitors will have the opportunity to taste 6 different coffee lots from 3 countries of origin, 2 lots from each country prepared using the drip filter method. Each thermos will be accompanied by information about the coffee: Country, Producer, Variety, and Process.

B. Organisation of the groups

For this stage, competitors will be divided into groups of 12 people. For example, with a total of 48 participants, 4 groups will be formed. Each group will have its own freshly brewed coffee for the Calibration Cupping, ensuring all participants work with the same extraction and temperature. The same extraction will be used for both Calibration Cupping/cupping and Blind Cupping/cupping. All competitors will receive the necessary materials to take notes, which they can use throughout the competition.

C. Time and objectives of the Free cupping

Competitors in each group will have 15 minutes for the Calibration Cupping, during which they must taste the coffee, describe it, and memorize the unique sensory characteristics to be able to recognize and identify it during the Blind session. This exercise will require participants to demonstrate their ability to understand the sensory profile of each coffee and memorize its unique characteristics for the following challenge.

D. Organisation of space and group work

Participants will prepare their area at one of the 4 tables on stage or can move freely from thermos to thermos. Competitors can work independently or exchange ideas as long as they do so quietly, carefully, and without disturbing others.

E. Start and time control

Competitors may begin serving the coffee only when the timekeeper announces that the Calibration Cupping time has started. The timekeeper will inform the competitors when 5 and 10 minutes have passed, as well as when there is 1 minute remaining in the exercise. When the Calibration Cupping time ends, Competitors must leave the stage and prepare for the Blind Cupping.

3.1.2 Blind Cupping (Qualification Phase)

A. Start of the competition

Competitors who have completed the Calibration Cupping will begin the competition, performing 3 rounds in groups of 4 according to the results of the draw.

B. Organisation of the race

In front of each competitor, there will be 6 cups of coffee and 6 marked zones behind the line. In 6 minutes, competitors must taste the coffee and move the cup to the corresponding zone.

C. Cup movement rules

Once the cup has crossed the line and occupied its place in the marked zone, the competitor cannot move it. If they do, they will be disqualified.

D. Evaluation process

The Master of Ceremonies orders the competitors to raise the cups of their choice. The marks on the bottom of the cup are compared with the marked zone. The host announces the results and the number of points earned. The total number of points and performance time are recorded on the score sheet.

E. Turn of the groups

Once all 12 competitors in the first group have completed their performance, the next group will start with the Calibration Cupping and Blind Cupping.

F. Final ceremony and announcement of the semi-finalists

After all the competitors have finished their performance, there will be a ceremony to announce the 12 semifinalists, and all competitors will be honored. All competitors must be present at this ceremony.

3.2 Sensory Memory (Semifinal)

3.2.1 Calibration Cupping (Semifinal)

A. In the semifinal, competitors will have the opportunity to taste 6 different coffees from 2 countries of origin, 3 different coffees from each country prepared using the filter method. Each thermos will be accompanied by information about the coffee: Country, Producer, Variety, and Process.

B. The conditions and protocol for the Calibration Cupping are the same as in the qualifying round.

3.2.2 Blind Cupping (Semifinal)

A. After the Calibration Cupping, the semifinalists begin the competition in rounds of 4 people, according to the results of the elimination round. The participants with the lowest score from the previous round start first, while the competitors with the highest score from the previous round, will participate as the final quartet.

B. The conditions and protocol for the blind cupping are the same as in the qualifying round

C. Once all 12 competitors have finished their performance in the semifinal round, the results are announced, and the competitors prepare for the Triangulation.

3.3 Triangulation (Semifinal)

A. The second exercise of the Championship is the Triangulation. In this phase, competitors demonstrate their ability to identify small differences in the intensity of the sensory characteristics of coffee.

This part of the championship follows rules similar to those of the traditional Cup Tasters Championship, with the difference being that participants have 6 minutes to taste 6 triangulations.

Each triangulation consists of 2 cups with the same coffee and 1 cup with a different coffee. During those 6 minutes, the cuppers must identify the different cup and set it aside from the others, placing it in the area behind the line. The participant must ensure they taste at least 2 of the 3 cups in each of the six groups. Once the cup has crossed the line and occupied its place in the marked zone, the participant cannot move it. Otherwise, they will be disqualified.

The competitor will be disqualified. The timer stops when a clear signal is received from a competitor. The timekeeper notifies the competitor when there are 3, 2, 1 minute, and 30 seconds remaining, and also provides the remaining time upon the competitor's request. For each correctly identified cup, the

competitor earns 1 point. If two or more competitors have the same number of points, the competitor with the shortest time will occupy the higher position.

B. The semifinalists continue with rounds of 4 competitors in the same sequence as in the previous stage.

3.4 Calculation of the Total Score for the Semifinals

A. The scores from the Sensory Memory and Triangulation phases are added together. The results of the performance time in both the Sensory Memory and Triangulation phases are also added. The competitor with the highest total score wins. If two or more competitors have the same result, the competitor who completed the task in the shortest time will take the higher position. If the score and time are the same, the competitor with the best score in Sensory Memory will be given priority.

B. Once all the competitors have completed their performances, a ceremony will be held to announce the 8 finalists.

3.5 Final

The final will take place on the same day as the semifinal and will consist of a single test: Sensory Memory.

3.5.1 Calibration Cupping (Final)

A. In the final round, participants will have the opportunity to taste 6 different coffee lots from the same country of origin, prepared using the filter method. Each thermos will be accompanied by information about the coffee: Country, Producer, Variety, and Process.

B. The conditions and protocol for the Calibration CuppingCata Libre are the same as in the qualifying round and semifinals.

3.5.2 Blind Cupping (Final)

A. After the Calibration/ Evaluation/ Freestyle Cupping, the semifinalists begin the competition in groups of 4, in sequence according to the semifinal results. Finalists ranked 8th, 7th, 6th, and 5th perform first, followed by the 4th, 3rd, 2nd, and 1st semifinalists completing the championship.

B. The conditions and protocol for the blind cupping are the same as in the eliminations and semifinals, except for scoring. In the final, only coffees from the same country of origin are used, so only 1 point can be awarded for each correctly identified cup.

C. The competitor with the highest total points wins. If two or more competitors have the same score, the taster who completed the task in the shortest time will take first place. If the result is the same in both points and time, the competitor with the best score in the semifinal will be given priority.

3.6 Before the Competition Starts

All competitors must be positioned at least 1 meter behind the competition table and may not approach the table until their performance time has begun.

3.7 Start of the Competition

The Master of Ceremonies asks the competitors if they are ready to begin. The designated timekeeper starts the stopwatch when the Master of Ceremonies gives the signal to start.

It is the competitor's responsibility to keep track of the time during the 6-minute competition period, although they can request to be notified at any time. The timekeeper will notify the competitor at 3 minutes, 2 minutes, 1 minute, and 30 seconds remaining before the end of the competition time. A

competitor can ask the timekeeper not to announce the time (to avoid distractions), but they must inform the timekeeper about this request in advance.

3.8 End of Competition Time

The competition time will stop when a competitor raises their hand and says "time." The competitor must give a clear and audible signal to the official timekeeper and the head judge. The maximum time for the competition is 6 minutes.

4. Appeals

4.1 Appeal

If a person disagrees with a decision made, they can submit a written appeal to the Mare Terra Coffee Competition Committee. All decisions made by the committee are final.

The appeal letter must include the following:

- Name
- Date
- A clear and concise statement of the complaint
- References to the date and time (if applicable)
- Comments and proposed solution
- Involved parties
- Contact information

Written protests/appeals that do not include this information will not be considered. All individuals must submit their complaint in writing via email to opendecata@mareterracoffee.com within 24 hours of the incident.

4.2 Consideration of the Appeal

The Mare Terra Coffee Open de Cata Competition Committee will consider written claims or appeals and will attempt to respond as soon as possible. Please note that the final decision will be made within 14 days of receipt.

The Mare Terra Coffee Open de Cata Competition Committee will contact the individual in writing via email and inform them of the final decision.

5. Pre Open de Cata

A. The Pre Open de Cata qualifying championship is organized and led by an organization/group of companies/association in collaboration and under the explicit direction of Mare Terra Coffee.

B. Possible Rule Changes in the Organization of the Pre Open de Cata

The organizers of the qualifying competitions may modify the following aspects of their competitions:

Compliance with local laws/regulations: Competition Authorities may adjust their local rules as necessary to comply with local laws and/or regulations. Any proposed change must be submitted to opendecata@mareterracoffee.com for approval before the competition.

Competition Procedure/Stages: Organizers may vary the number of stages within the Championship. The number of rounds and the number of competitors in each round may vary (for example, with 12 competitors, the organizer may exclude the qualifying round and hold the Championship following the semifinal protocol).

(*) 1. Open de Cata by Mare Terra Coffee – Participant Code of Conduct

1. Adherence to the Code of Conduct

All participants in the Open de Cata by Mare Terra Coffee, as well as in any Pre-Open de Cata competitions, must be familiar with and comply with this Code of Conduct, available for download on Mare Terra Coffee's official website: [insert link].

2. Upholding the Image of the Event

Each participant is responsible for the impact of their behavior on the overall image of the competition. It is essential that organizers, partners, sponsors, participants, and attendees work together to cultivate a positive, inclusive, and highly professional atmosphere throughout the event.

3. Honest and Positive Conduct

Mare Terra Coffee expects all competitors to engage with integrity, positivity, and camaraderie—both within and beyond the competition setting.

4. Respect for Diversity and Opinions

All participants are expected to show respect for others' rights, views, and personal and cultural differences, fostering an inclusive and welcoming environment.

5. Compliance with Local Laws and Regulations

Competitors must abide by all applicable laws and regulations in the host country and venue, while also showing consideration for local customs and culture.

6. Responsible Representation of the Coffee cupping Community

As visible representatives of the specialty coffee cupping community, competitors are expected to act with respect, discretion, and professionalism—even in moments of tension or disagreement. Mare Terra Coffee encourages all participants to uphold the values of integrity, dignity, and mutual respect toward the Championship, its organizers, sponsors, and audience.

7. Handling Protests and Complaints

Any protests or formal complaints must be addressed in accordance with the official Championship Rules and Regulations.

8. Promoting Participation in Social Networks

Competitors are encouraged to:

- Actively share their participation through social media and blogs, including photos and videos.
- Spread awareness about the event's features, updates, and official rankings.
- Tag the official social media accounts of the Open de Cata by Mare Terra and its partners.
- Publish content related to the competition in a way that promotes fairness, friendship, respect, and professionalism, in alignment with this Code.

9. Appeals and Public Commentary

Appeals related to the competition must not be discussed publicly until a final decision has been made. Failure to comply with this rule will result in the invalidation of the appeal.

