



Madrid, 6 July 2016

**INTERNATIONAL EXTRA VIRGIN OLIVE OIL COMPETITION 2016
SECOND EDITION**

INTERNATIONAL OLIVE COUNCIL *MARIO SOLINAS* QUALITY AWARD

PRIZE WINNERS AND FINALISTS

The second edition of the International Olive Council's *Mario Solinas* Quality Award 2016 drew 47 entries from Argentina (3), Australia (1), Chile (3), Greece (1), Israel (1), Italy (2), Peru (1), Portugal (16), Spain (17), Tunisia (1) and Uruguay (1).

Individual producers, producers' associations or packers in any producer country could enter extra virgin olive oils for the competition.

According to the competition rules released in June 2015, the entries for this second edition were classified in one of the following sections on the basis of the median intensity of their fruitiness:

Section

Median of the fruitiness

Green fruitiness:

Intense fruitiness

$$m > 6$$

Medium fruitiness

$$3 \leq m \leq 6$$

Mild fruitiness

$$< 3$$

Ripe fruitiness

All the entries were assessed by the international panel of judges for this second edition who selected the highest-scoring oils in proportion to the number of entries for each competition section.

Next, the international panel selected the prize winners according to a special 100-point score sheet which marks the oils for their olfactory, gustatory and retronasal sensations and their harmony, complexity and persistence.



PRIZE WINNERS
SECOND EDITION 2016

First prize

- Intense green fruitiness:** Sucesores de Hermanos López S.A., Luque (Córdoba) – Spain
- Medium green fruitiness:** Azienda Agricola Leone Sabino, Canosa Di Puglia (BT) – Italy
- Mild green fruitiness:** Filipe José de Albuquerque Roboredo Madeira- Vilar de Almargo - Portugal
- Ripe fruitiness:** Cooperativa Agrícola de Moura e Barrancos, Moura - Portugal

Second prize

- Medium green fruitiness:** Almazara de Muela, S.L., Priego de Córdoba (Córdoba) – Spain
- Mild green fruitiness:** Sociedade Comercial Vale das Lendas, Lda., Oporto – Portugal

FINALISTS

Intense green fruitiness:

- 1st S.C.A San Amador, Martos (Jaén) – Spain
- 2nd Torres Morente S.A, Escúzar, (Granada) - Spain

Medium green fruitiness:

- 1st Olio di Dievole, Castelnuovo Berardenga (Siena) - Italy
- 2nd S.C.A. Almazaras de la Subbética, Carcabuey (Córdoba) - Spain
- 3rd Sociedad Exportadora Olivares de Quepu, S.A., Talca - Chile



Mild green fruitiness:

- 1st Agrícola y Forestal Don Rafael LTDA., Santiago – Chile
2nd Herds. de Manuel Alberto Ferraz de Sousa Ataíde Pavão, Sucções - Mirandela - Portugal

Ripe fruitiness:

- 1st Celso Hernâni Gastalho Madeira, Vilar de Amargo – Portugal
2nd CARM-Casa Agrícola Roboredo Madeira, S.A., Almendra - Portugal

All the competitors can now break the seal of the tank holding the batch of oil they entered for the competition.

The winners are allowed to announce the prize on the labels of the extra virgin olive oil belonging to the same batch as the winning sample and can obtain a special logo from the Executive Secretariat for this purpose.

The prize-giving ceremony will be held at the Madrid headquarters of the IOC on a date yet to be determined.