



Madrid, 2 March 2015

**INTERNATIONAL EXTRA VIRGIN OLIVE OIL COMPETITION 2015
FIRST EDITION**

INTERNATIONAL OLIVE COUNCIL *MARIO SOLINAS* QUALITY AWARD

PRIZE WINNERS AND FINALISTS

In all, 111 oils have competed for the International Olive Council's *Mario Solinas* Quality Award 2015 announced in June 2014, with entries coming from Greece (4), Israel (1), Italy (1), Morocco (2), Portugal (34), Spain (64) and Tunisia (5).

Extra virgin olive oils could be entered by individual producers, producers' associations or packers in any producer country.

According to the competition rules released in June 2014, entries for this first 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 oils entered for this first edition were assessed by the international panel of judges who selected the six oils with the highest scores in each section.

Next, the international panel selected the winner of the first prize in each section according to a special 100-point score sheet which marks them for their olfactory, gustatory and retronasal sensations and their harmony, complexity and persistence. The judges also proposed the second and third prize winners and finalists in each competition section although no finalists were proposed in the mild fruitiness category.



PRIZE WINNERS OF THE FIRST EDITION 2015

First prize

- Intense green fruitiness:** Finca La Torre - Finca la Reja, S.L. ó Boadilla (Málaga) - Spain
- Medium green fruitiness:** SCA Almazaras de la Subbética ó Carcabuey (Córdoba) - Spain
- Mild green fruitiness:** Casa de Santo Amaro, Heredeiros de Manuel Alberto Ferraz de Sousa Ataíde Pavão, Sucções (Mirandela) - Portugal
- Ripe fruitiness:** Victor Guedes, S.A., Abrantes - Portugal

Second prize

- Intense green fruitiness:** Casas de Hualdo, S.L., Madrid - Spain
- Medium green fruitiness:** Almazara de Muela, S.L., Priego de Córdoba (Córdoba) - Spain
- Mild green fruitiness:** Lameira de Cima, S.A., Ferreira do Alentejo - Portugal
- Ripe fruitiness:** Sociedade Agrícola Quinta da Lagoalva de Cima, LDA, Alpiarça - Portugal

Third prize

- Intense green fruitiness:** La Inmaculada Concepción, S.C.A. de Oleoestepa, La Roda de Andalucía (Sevilla) - Spain
- Medium green fruitiness:** Aroden, S.A.T., Carcabuey (Córdoba) ó Spain
- Mild green fruitiness:** Olivarera de Pedrera, S.C.A. de Oleoestepa, Pedrera (Seville) - Spain
- Ripe fruitiness:** Explotaciones Agrícolas Páramo de Valcuevas, S.L.U., Medina de Rioseco (Valladolid) - Spain



FINALISTS

Intense green fruitiness:

- 1st Rafael Alonso Aguilera, S.L. ó Oro del Desierto ó Tabernas (Almería) - Spain
- 2nd Aceites Oro Bailén ó Galgón 99, S.L. ó Villanueva de la Reina (Jaén) - Spain
- 3rd El Labrador, SAT- 8064, Fuente de Piedra (Málaga) - Spain

Medium green fruitiness:

- 1st Sovena ó Portugal Consumer Goods, S.A., Azambuja - Portugal
- 2nd Cooperativa de Olivicultores de Valpaços, C.R.L., Valpaços - Portugal
- 3rd Casa Agrícola Roboredo Madeira, S.A. ó CARM ó Almendra - Portugal

Ripe fruitiness:

- 1st Fio da Beira ó Produção e Comercialização de Azeites, Lda., Reta da Esteveira - Pedrão -Portugal
- 2nd Olivarera de Casariche, S.C.A. de Oleoestepa, Casariche (Sevilla) - Spain
- 3rd Ulysse Agro-Industries, Ben Arous ó Tunisia

All the competitors can now unseal 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 Mario Solinas Awards ceremony will be held on 29 June 2015 during the Fancy Food Show in New York (United States).