

INTERNATIONAL OLIVE COUNCIL

CONSEJO OLEICOLA INTERNACIONAL

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Madrid, 3 April 2017

INTERNATIONAL EXTRA VIRGIN OLIVE OIL COMPETITION 2017

INTERNATIONAL OLIVE COUNCIL MARIO SOLINAS QUALITY AWARD

PRIZE WINNERS AND FINALISTS

In all, 149 oils have competed for the International Olive Council's *Mario Solinas* Quality Award 2017 announced in July 2016, with entries coming from Andorra (1), Brazil (1), Croatia (1), Spain (92), France (1), Greece (2), Italy (5), Portugal (44) and Tunisia (2).

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 September 2016, 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
<u>Green fruitiness:</u>	
Intense fruitiness	m > 6
Medium fruitiness	3 ≤ m <u>< 6</u>
Mild fruitiness	< 3

<u>Ripe fruitiness</u>

EVOO from the southern hemisphere

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 to the Executive Secretariat.

Only one oil competed in the new section for extra virgin olive oils from the southern hemisphere, but considering that it is stored in the northern hemisphere, it has been included in the medium green fruitiness category for the northern hemisphere.

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PRIZE WINNERS OF THE FIRST EDITION 2017

<u>First prize</u>

Intense green fruitiness:	Explotaciones Agricolas Melcor, S.C. (Melgarejo), Pegalajar, Jaén – Spain
<u>Medium green fruitiness:</u>	Venchipa, S.L., Acula (Granada) – Spain
Mild green fruitiness:	S.C.A. Del Campo " El Álcazar" –Baeza (Jaén) – Spain
<u>Ripe fruitiness:</u>	Paolo Bonomelli – Boutique Olive Farm – Torri del Benaco (Verona) – Italy

Second prize

Intense green fruitiness:	SCA. Olivarera La Purísima, Priego de Córdoba (Córdoba) – Spain
<u>Medium green fruitiness:</u>	Almazara Quaryat Dillar / Inversiones Diversas Velasco Gil, S.L. – Dílar (Granada) – Spain
Mild green fruitiness:	Agroprodukt D.O.O., Pula, Croatia
<u>Ripe fruitiness:</u>	Azienda Agricola Leone Sabino, Canosa Di Puglia (BT) – Italy

Third prize

Intense green fruitiness:	Capricho del Fraile/ Fraile Llanos del Castillejo, SL – Jaén - Spain
<u>Medium green fruitiness:</u>	Aceites Vadolivo, S.L. – El Molar – Cazorla (Jaén) – Spain
Mild green fruitiness:	Knolive Oils, SL, Priego de Córdoba (Córdoba) – Spain
<u>Ripe fruitiness:</u>	S.A.R.L. Moulin Oltremonti, Linguizzetta (Corsica) – France

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FINALISTS

Intense green fruitiness:

- 1st Explotaciones Jame S.L. Villargordo (Jaén) Spain
- 2nd Almazaras de la Subbética S.L., Carcabuey (Córdoba) Spain
- 3rd Castillo de Canena Olive Juice S.L. Canena (Jaén) Spain

Medium green fruitiness:

- 1st Rafael Alonso Aguilera S.L Oro del Desierto, Tabernas (Almeria)- Spain
- 2nd Alcanova, S.L. Alcaudete (Jaén) Spain
- 3rd Olio di Dievole S.R.L. Castelnuovo Berardenga (Siena) Italy

<u>Mild green fruitiness:</u>

- 1st S.C.A. Nuestra Señora de la Fuensanta de Oleoestepa, Corcoya (Seville) Spain
- 2nd Sociedade Agrícola Vale do Ouro, S.A. Ferreira do Alentejo Portugal
- 3rd Huilerie Moderne de Tunisie Slim Sfax Tunisia

<u>Ripe fruitiness</u>:

- 1st Hacienda Queiles, S.L. Tudela (Navarre) Spain
- 2nd Oleosetin Setin Rural S.L. Marchagaz (Cáceres) Spain
- 3rd Victor Guedes S.A. Abrantes Spain

In accordance with the rules of the competition, all the competitors may now unseal the tank holding the batch of oil they entered for the competition.

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

The date and place of the 2017 Mario Solinas awards ceremony are yet to be decided and will communicated in due course.

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