



Madrid, 11 April 2014

INTERNATIONAL EXTRA VIRGIN OLIVE OIL COMPETITION 2014

INTERNATIONAL OLIVE COUNCIL *MARIO SOLINAS* QUALITY AWARD

PRIZE WINNERS AND FINALISTS

In all, 138 oils competed for the International Olive Council's *Mario Solinas* Quality Award 2014 announced in May 2013, with entries coming from Algeria (1), Chile (2), Germany (1), Greece (6), Iran (2), Israel (1), Italy (2), Portugal (38), Spain (75), Tunisia (6), Turkey (3) and Uruguay (1).

Competition entries could come from individual producers, producers' associations and packers in any of the producing countries.

Entries were classified into one of the sections envisaged in the competition rules released in May 2013. Classification was based on the median intensity of the fruitiness of the oils as judged by the recognised panel that issued the sensory analysis certificate:

Section

Median of the fruitiness

Greenly fruity:

Intense fruitiness

$$m > 6$$

Medium fruitiness

$$3 \leq m \leq 6$$

Mild fruitiness

$$< 3$$

Ripely fruity

The oils were assessed by a number of IOC-recognised panels. The six oils with the highest scores in each section were declared finalists and went on to be judged by an international jury.

The **international panel of judges** followed the competition rules to select 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 in each competition section but no oil was proposed for third finalist in the mild fruitiness section and the third prize or as a finalist in the ripe fruitiness section.



PRIZE WINNERS FOR 2014

First prize

- Intense green fruitiness:** Finca La Torre - Finca la Reja, S.L. ó Boadilla (Málaga) - Spain
- Medium green fruitiness:** Casa Agrícola Roboredo Madeira, S.A. ó CARM ó Almendra - Portugal
- Mild green fruitiness:** Sociedade Agrícola Vale de Ouro, S.A. - Ferreira de Alentejo - Portugal
- Ripe fruitiness:** Hacienda Queiles, S.L. ó Monteagudo (Navarra) - Spain

Second prize

- Intense green fruitiness:** Aceites Oro Bailén ó Galgón 99, S.L. ó Villanueva de la Reina (Jaén) - Spain
- Medium green fruitiness:** Gallo Worldwide ó Lisboa - Portugal
- Mild green fruitiness:** Elosua Portugal, S.A. - Azambuja - Portugal
- Ripe fruitiness:** Olivos Naturales, S.L. - Madrid - Spain

Third prize

- Intense green fruitiness:** Explotaciones Melgarejo, C.B. ó Pegalajar (Jaén) ó Spain
- Medium green fruitiness:** S.C.A. Ntra. Sra. de la Fuensanta de Oleoestepa - Corcoya (Sevilla) ó Spain
- Mild green fruitiness:** Cooperativa de Olivicultores de Valpaços, C.R.L. - Valpaços - Portugal



FINALISTS

Intense green fruitiness:

- Oleícola San Francisco, S.L. ó Begijar (Jaén) - Spain
- Cortijo Virgen de los Milagros - Monva, S.L. ó Mancha Real (Jaén) - Spain
- Cortijo La Torre Premium - Aceites San Antonio, S.L.U. - Jaén ó Spain

Medium green fruitiness:

- Almazara Quaryat Dillar ó Inversiones Diversas Velasco Gil, S.L. - Dilar (Granada) ó Spain
- Sociedad Cooperativa Virgen de la Estrella - Los Santos de Maimona (Badajoz) ó Spain
- Victor Guedes, S.A., Abrantes - Portugal

Mild green fruitiness:

- Medolea ó Cecilia Muriel - Mornag - Tunisia
- Amor Bedoui - Teboursouk ó Tunisia

In accordance with this contest, all participants may now unseal the tank holding the batch of oil entered.

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. A special logo is available from the Executive Secretariat for this purpose.

The prize-giving ceremony will be held at the Madrid headquarters of the IOC on 5 June 2014.