



Madrid, 16 March 2020

**INTERNATIONAL EXTRA VIRGIN OLIVE OIL COMPETITION 2020  
MARIO SOLINAS QUALITY AWARD  
INTERNATIONAL OLIVE COUNCIL**

**PRIZE WINNERS AND FINALISTS**

Some 157 oils were entered into the International Olive Council's Mario Solinas Quality Award 2020, announced in June 2019, with entries from Algeria (5), Argentina (2), Australia (1), Brazil (1) China (2), Croatia (1), Spain (77), Greece (2), Iran (1), Italy (4), Morocco (17), Portugal (32), Tunisia (11) and Turkey (1).

Entries were submitted by individual producers, producer associations and packers.

According to the competition rules published in June 2019, entries were classified in one of the following categories 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*

$$m < 3$$

**Ripe fruitiness**

**EVOO from the Southern Hemisphere**

The oils were assessed by an international panel of judges who selected the six oils with the highest scores in each category.

The international panel then selected the first prize in each section according to a special 100-point score sheet which marked 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 for each category to the Executive Secretariat.

For the Southern Hemisphere section, no oils placed second or third.



**PRIZE WINNERS OF THE 2020 INTERNATIONAL OLIVE COUNCIL  
MARIO SOLINAS QUALITY AWARD**

**First prize**

- Intense green fruitiness:** S.C.A. Nuestra Sra. De los Remedios, Oro de Cánava – Jimena (Jaén) - Spain
- Medium green fruitiness:** Yihai Kerry Investments Co.Ltd, Olivoila – Shangai – China
- Mild green fruitiness:** Sociedad Cooperativa Andaluza San Sebastián - Guadalcanal (Seville) – Spain
- Ripe fruitiness:** Olis Solé, S.L. – Mont-Roig del Campo (Tarragona) – Spain
- Southern Hemisphere:** Cobram Estate – Murray - Australia

**Second prize**

- Intense green fruitiness:** S.C.A. Agrícola de Bailén Virgen de la Zocueca – Picualia - Bailén (Jaén) Spain
- Medium green fruitiness:** Les Conserves de Meknès, Olea Food, S.A. – Meknès – Morocco
- Mild green fruitiness:** Casa Juncal – Oro Bailen - S.L.U. – Villanueva de la Reina (Jaén) - Spain
- Ripe fruitiness:** Huilerie Bechir Jarraya – Mateur - Tunisia

**Third prize**

- Intense green fruitiness:** Almazaras de la Subbética, S.L., Carcabuey (Córdoba) - Spain
- Medium green fruitiness:** S.C.O. de Valdepeñas, Colival – Valdepeñas (Ciudad Real) - Spain
- Mild green fruitiness:** Oleomorillo, S.L., Basilippo – El Viso del Alcor (Seville) - Spain
- Ripe fruitiness:** Olivko – Tunis - Tunisia



## **FINALISTS**

### **Intense green fruitiness:**

- 1<sup>st</sup> Aceites Perales de Baeza – Pradolivo - C.B. – Baeza (Jaén) - Spain  
2<sup>nd</sup> Hispasur Aceites, S.L. – Priego de Córdoba (Córdoba) - Spain  
3<sup>rd</sup> El Labrador, sat 8064 – Fuente la Piedra (Málaga) - Spain

### **Medium green fruitiness:**

- 1<sup>st</sup> Manuel Molina Muñoz e Hijos, S.L. – Almedinilla (Córdoba) - Spain  
2<sup>nd</sup> Sovena Portugal Consumer Goods, S.A. – Algés - Portugal  
3<sup>rd</sup> SAOV Sociedade Agrícola Ouro Vegetal, Lda. – Alferrarede (Abrantes) – Portugal

### **Mild green fruitiness:**

- 1<sup>st</sup> Aceites Olivar del Valle, S.L. – Bolaños (Ciudad Real) - Spain  
2<sup>nd</sup> Compagnie Générale des Industries Alimentaires, COGIA - Sousse - Tunisia  
3<sup>rd</sup> Entre Caminos Selección, Escalera Álvarez, Sat – La Roda de Andalucía (Seville) - Spain

### **Ripe fruitiness:**

- 1<sup>st</sup> Domaine Fendri – Sfax - Tunisia  
2<sup>nd</sup> Quinta do Castro, S.A. – Sabrosa (Vila Real) - Portugal  
3<sup>rd</sup> Agrícola la Maja, S.L. – Mendavia (Navarra) - Spain

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

The winners may now display the prize on the labels of the extra virgin olive oil belonging to the same batch as the winning sample. They may request a special logo from the Executive Secretariat.

The time and place of the prize-giving ceremony will be issued in due course.

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