

CONSEJO OLEICOLA INTERNACIONAL CONSEIL OLEICOLE INTERNATIONAL CONSIGLIO OLEICOLO INTERNAZIONALE

المجلس الدولي للزيتون

Madrid, 20 April 2022

# INTERNATIONAL EXTRA VIRGIN OLIVE OIL COMPETITION 2022

### MARIO SOLINAS QUALITY AWARD INTERNATIONAL OLIVE COUNCIL

## PRIZE WINNERS AND FINALISTS

Some 120 oils were entered into the International Olive Council's Mario Solinas Quality Award 2022, announced in November 2021, with entries from Argentina (1), China (4), Croatia (1), France (2), Greece (2), Italy (4), Morocco (1), Portugal (19), Spain (68), Tunisia (15) and Turkey (3).

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

According to the competition rules of November 2021, only extra virgin olive oils from largescale producers (batch  $\geq$  4.000 litres) were classified according to the median and the type of fruitiness

Entries were classified in one of the following groups:

| <u>Group</u>              | <u>Median of fruitiness</u> | <b>Batch</b>         |
|---------------------------|-----------------------------|----------------------|
| Robust green fruitiness   | Me > 6                      | $\geq$ 4.000 litres  |
| Medium green fruitiness   | $3 < Me \le 6$              | $\geq$ 4.000 litres  |
| Delicate green fruitiness | $Me \leq 3$                 | $\geq$ 4.000 litres  |
| Ripe fruitiness           |                             | $\geq$ 4.000 litres  |
| Small-scale producers     |                             | $\geq$ 1.000 litres  |
| Packers                   |                             | $\geq$ 15.000 litres |
| Southern Hemisphere       |                             | $\geq$ 1.000 litres  |

A group of panels recognised by the IOC selected the six oils with the highest scores in each category.

The leaders of these panels, who made up the international panel of this year's competition, chose the winners in each category and in accordance with the competition rules. They used an evaluation sheet to score out of 100 the olfactory, gustatory and retronasal sensations as well as the harmony, complexity and persistence of each oil. They also proposed the second and third prizes for each category to the Executive Secretariat.

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



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### WINNERS OF THE 2022 INTERNATIONAL OLIVE COUNCIL MARIO SOLINAS OUALITY AWARD

### <u>First prize</u>

| <u>Robust green fruitiness</u>   | Oleícola San Francisco S.L- Begíjar (Jaén) - Spain                              |
|----------------------------------|---|
| <u>Medium green fruitiness</u>   | Olivarera Ntra. Sra. De Guadalupe, Sdad. Coop. And Baena<br>(Córdoba) -Spain    |
| <u>Delicate green fruitiness</u> | CHO Company- Sfax - Tunisia   |
| <u>Ripe fruitiness</u>           | Sabino Leone - Canosa Di Puglia (BT) - Italy                                    |
| <u>Small- Scale producers</u>    | Sté Rajhi Ferjani des Industries Alimentaires – Bouargoub (Nabeul)<br>- Tunisia |
| <u>Packers</u>                   | Hispania Food Company XXI, S.L - Carcabuey (Córdoba) – Spain                    |
| <u>Southern Hemisphere</u>       | "El Mistol Premium" Agropecuaria El Mistol S.A San Juan -<br>Argentina          |

### Second prize

| <u>Robust green fruitiness</u>   | S.C.A. San Vicente - Mogón-Villacarrillo (Jaén) - Spain       |
|----------------------------------|---|
| <u>Medium green fruitiness</u>   | Aceites García de la Cruz, S.L. Madridejos (Toledo) - Spain   |
| <u>Delicate green fruitiness</u> | Biolive Company- Zaghouane - Tunisia                          |
| <u>Ripe fruitiness</u>           | Société Agricole Nour El Ain (Utique Valley) - Sfax - Tunisia |
| Small- Scale producers           | SARL Moulin Oltremonti - Linguizzetta - France                |
| <u>Packers</u>                   | Almazara de Muela, S.L Priego de Córdoba (Córdoba) - Spain    |

### <u>Third prize</u>

| <u>Robust green fruitiness</u> | Uljara Vodnjan - Pula - Croatia                                  |
|--------------------------------|--|
| <u>Medium green fruitiness</u> | Murtigâo Sociedade Agricola, S.A Ferreira do Alentejo - Portugal |

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| Delicate green fruitiness | Tunisian American Olive Oil Company - El Kef - Tunisia  |
|---------------------------|---|
| <u>Ripe fruitiness</u>    | Domaine Fendri - Sfax - Tunisia   |
| Small- Scale producers    | Simply Spanish Product S.L Madrid - Spain (Tank located at<br>Cortijo de la Loma - Baeza - Spain) |
| <u>Packers</u>            | Olivarera San José de Lora de Estepa, S.C.A de Oleoestepa- Lora de Estepa (Sevilla) - Spain       |



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### **FINALISTS**

#### <u>Robust green fruitiness</u>:

- 1st Aceite Aroden Hispania, S.L. Carcabuey (Córdoba) Spain
- 2nd Knolive Oils, S.L.- Priego de Córdoba (Córdoba) Spain
- 3rd S.C.A. Bedmarense Bedmar (Jaén) Spain

#### <u>Medium green fruitiness</u>:

- 1st Nova Vera Gida Ve Tarim San. Tic. AS. Balikesir Turkey
- 2nd Terraverne 2020 S.L. Teba (Málaga) Spain
- 3rd Muela-Olives, S.L.- Priego de Córdoba (Córdoba)- Spain

#### **Delicate green fruitiness**:

- 1st Bulla Regia Ben Arous Tunisia
- 2nd Olivko Tunis Tunisia
- 3rd Etablissements Hatem Chaabane Jedaida Tunisia

### <u>Ripe fruitiness:</u>

- 1st Olinorte Produçao Agricola LDA Évora Portugal
- 2nd Meray Zeytincilik Tarim Gida Ltd Sti Aydin (Line) Turkey
- 3rd La Perle de Conditionnement d'huile Sousse Tunisia

### <u>Small- scale producers:</u>

- 1st Société SPAL Tunis Tunisia
- 2nd Accademia Olearia SRL Alghero (Sassari) Italy
- 3rd SAS Virant Château Virant Lançon de Provence France



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In accordance with the rules of the competition, all competitors may now unseal the container 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 now request a special logo from the Executive Secretariat.

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