



Madrid, 22 September 2026

2026 International Competition

Extra Virgin Olive Oils

International Olive Council

Mario Solinas Quality Awards – Southern Hemisphere

2026 winners and finalists



**Robust green
fruitiness**

First prize

Zuccardi Family – Mendoza (Argentina)
(Tank No. T305 – Volume: 4,061 litres)

**Medium green
fruitiness**

Nuevo Manantial SA – Maldonado (Uruguay)
(Tank No. 510 – Volume 4,400 litres)

**Delicate green
fruitiness**

Agro Aceitunera SA – San Juan (Argentina)
(Tank No. 31 – Volume 25,000 litres)

**Small-scale
producers**

De Rustica Estate (Pty) Ltd. – De Rust (South Africa)
(Tank No. 3 – Volume 1,000 litres)



**Medium green
fruitiness**

Second prize

Tebalsur – Cerro Largo (Uruguay)
(Tank No. T10 – Volume: 4,000 litres)

**Small-scale
producers**

Estancia Das Oliveiras Agroindustrial – Viamão-RS (Brasil)
(Tank No. 7 – Volume: 500 litres)



Third prize

**Medium green
fruitiness**

Gafimax SA – Maldonado (Uruguay)
(Tank No. 21 – Volume: 9,800 litres)

**Small-scale
producers**

Otro Sol SA – Maldonado (Uruguay)
(Tank No. 101 – Volume: 1,094 litres)

The 2026 edition of the **International Olive Council (IOC) Mario Solinas Quality Award (Southern Hemisphere)** received 24 oils: 8 from Argentina, 3 from Brazil, 1 from South Africa and 12 from Uruguay.

In line with the competition rules COI/T.30-1/Doc. No. 3, adopted by the IOC Council of Members in March 2026, only oils from large-scale producers (lot $\geq$ 4,000 litres) were classified according to median and type of fruitiness.

The extra virgin olive oils presented were classified according to the following categories:

Category	Fruitiness median	Lot volume
Robust green fruitiness	$Me > 6$	$\geq 4,000$ litres
Medium green fruitiness	$3 < Me \leq 6$	$\geq 4,000$ litres
Delicate green fruitiness	$Me \leq 3$	$\geq 4,000$ litres
Ripe fruitiness		$\geq 4,000$ litres
Small-scale producers		≥ 500 litres
Packers		$\geq 15,000$ litres

The members of this edition's international jury evaluated all the oils submitted to the competition and chose the top scoring oils for each category.

The international jury proceeded to select the winners of the "2026 IOC Mario Solinas Quality Awards – Southern Hemisphere" from among these oils in each category. Their evaluations were based on an evaluation sheet in which criteria such as olfactory, taste, and retronasal sensations, as well as harmony, complexity and persistence, were scored



out of 100. Additionally, they recommended to the IOC Executive Secretariat the oils eligible for the second and third prizes in each category.

In accordance with the competition rules, all participants may break the seal on the tank containing the lot of oil entered in the competition.

The date and venue of the awards ceremony will be announced in due time.

