



Madrid, 3 April 2018

## INTERNATIONAL EXTRA VIRGIN OLIVE OIL COMPETITION 2018

### INTERNATIONAL OLIVE COUNCIL *MARIO SOLINAS* QUALITY AWARD

#### PRIZE WINNERS AND FINALISTS

In all, 189 oils have competed for the International Olive Council's *Mario Solinas* Quality Award 2018, announced in May 2017, with entries from Brazil (1), China (2), Croatia (1), Spain (97), France (1), Greece (5), Italy (15), Morocco (12), Portugal (35), Tunisia (16) and Turkey (4).

Entries were submitted by individual producers, producers' associations or packers.

According to the competition rules released in May 2017, 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

##### Green fruitiness:

*Intense fruitiness*

$$m > 6$$

*Medium fruitiness*

$$3 \leq m \leq 6$$

*Mild fruitiness*

$$m < 3$$

##### Ripe fruitiness

#### 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.

page 1/3



**PRIZE WINNERS OF THE 2018 INTERNATIONAL OLIVE COUNCIL  
MARIO SOLINAS QUALITY AWARD \***

\*Provisional list pending verification of full original documentation

**First prize**

- Intense green fruitiness:** Castillo de Canena Olive Juice, S.L, Canena (Jaén) - Spain
- Medium green fruitiness:** Domaine Arij, Marrakech - Morocco
- Mild green fruitiness:** Sociedade Agrícola Vale do Ouro, S.A. – Ferreira do Alentejo – Portugal
- Ripe fruitiness:** Longman Garden City Olive Technology Development Co. Ltd., Longman/ Wudu (Gansu) - China

**Second prize**

- Intense green fruitiness:** Oleo Pepillo, S.L., Valdepeñas (Ciudad Real) - Spain
- Medium green fruitiness:** S.A.R.L. Moulin Oltremonti, Linguizzetta (Corsica) - France
- Mild green fruitiness:** Sovena – Portugal Consumer Goods, S.A, Algés - Portugal
- Ripe fruitiness:** Hacienda Queiles, S.L. – Monteagudo (Navarre) - Spain

**Third prize**

- Intense green fruitiness:** Capricho del Fraile/ Fraile Llanos del Castillejo, SL – Jaén - Spain
- Medium green fruitiness:** Société Oleafood - “Les Conserves de Meknès”, Meknes - Morocco
- Mild green fruitiness:** Fitagro Grupo, S.L., Ferreira do Alentejo - Portugal
- Ripe fruitiness:** Elosua Portugal, S.A., Ferreira do Alentejo - Portugal



## **FINALISTS**

### **Intense green fruitiness:**

- 1<sup>st</sup> Campos de Uleila, S.L., Uleila del Campo (Almeria) - Spain
- 2<sup>nd</sup> Knolive Oils, S.L., Priego de Córdoba (Cordoba) - Spain
- 3<sup>rd</sup> Venchipa, S.L., Acula (Granada) - Spain

### **Medium green fruitiness:**

- 1<sup>st</sup> Azienda Agricola Leone Sabino, Canosa Di Puglia (BT) – Italy
- 2<sup>nd</sup> Goya en España, S.A.U., Alcalá de Guadaira (Seville) - Spain
- 3<sup>rd</sup> Frantoio Romano, Ponte (Benevento) - Italy

### **Mild green fruitiness:**

- 1<sup>st</sup> Accademia Olearia, S.R.L., Alghero (Sassari) - Italy
- 2<sup>nd</sup> Domaine Fendri, Sfax - Tunisia
- 3<sup>rd</sup> Biolive Company, Sousse - Tunisia

### **Ripe fruitiness:**

- 1<sup>st</sup> G.I.E. Zouyout Chiadma Mogador, Essaouira - Morocco
- 2<sup>nd</sup> Agrícola Roda, S.C.A. de Oleoestepa, La Roda de Andalucía (Seville) - Spain
- 3<sup>rd</sup> Fundação Eugénio de Almeida, Evora - Portugal

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.

The Mario Solinas Awards ceremony will be held on 29 June 2018, during the Fancy Food Show in New York (United States).