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PRESS RELEASE

INTERNATIONAL EXTRA VIRGIN OLIVE OIL COMPETITION FOR THE IOC *MARIO SOLINAS* QUALITY AWARD 2010

PRIZE WINNERS AND FINALISTS

Seventy-five oils entered by individual producers, producers' associations and registered packers from Cyprus (1), France (1), Greece (14), Israel (2), Italy (2), Morocco (1), Portugal (20) and Spain (34) competed for the International Olive Council's *Mario Solinas* Quality Award 2010.

Entries were classified into one of the sections envisaged in the competition rules released in November 2009 on the basis of the median intensity of their fruitiness as judged by the recognised panel that issued the sensory analysis certificate:

<u>Section</u>	<u>Median of the fruitiness</u>
<u>Greenly fruity:</u>	
<i>Intense fruitiness</i>	$m > 6$
<i>Medium fruitiness</i>	$3 \leq m \leq 6$
<u>Ripely fruity</u>	

The oils were assessed by a number of IOC-recognised panels according to a special score sheet which marks them for their olfactory, gustatory and retronasal sensations and their harmony, complexity and persistence.

The six oils with the highest scores in each section were declared finalists and went on to be judged by an international jury whose composition was announced on the IOC website.

The jury selected the winner of the first prize in each section and proposed the second and third prize winners from amongst the remaining finalists.



PRIZE WINNERS FOR 2010

First prize

Intense green fruitiness:

- Almazaras de la Subbética S.C.A.
Priego de Córdoba – Córdoba (Spain)

Medium green fruitiness:

- Victor Guedes S.A.
Abrantes (Portugal)

Ripe fruitiness:

- Taifas - Industria e Comercio de Azeite, S.A.
Ferreira do Alentejo (Portugal)

Second prize

Intense green fruitiness:

- Aceites Fuente Grande, S.A.
Almedinilla - Córdoba (Spain)

Medium green fruitiness:

- SAOV Sociedade Agrícola Ouro Vegetal, Lda.
Alferrarede - Abrantes (Portugal)

Ripe fruitiness:

- Le Moulin Villevieille
Villevieille (France)



Third prize

Intense green fruitiness:

- Almazara San Joaquín de Agramón S.L. (AOVE Masia el Altet)
Agramón - Albacete (Spain)

Medium green fruitiness:

- Potosí 10, S.A.
Orcera –Jaén (Spain)

Ripe fruitiness:

- Cooperativa Agrícola de Moura e Barrancos
Moura (Portugal)

FINALISTS

Intense green fruitiness:

- Almazaras de la Subbética S.L.
Priego de Córdoba – Córdoba (Spain);
- Aromas de Picual S.L.
Pegalajar – Jaen (Spain);
- Rafteli - Protouli Maria & Co. Ltd.
Plomari – Lesvos (Greece).

Medium green fruitiness:

- Gallo Worldwide
Lisbon (Portugal);
- Azienda Agricola Lombardo Francesco
Campobello di Mazara – Trapani (Italy);
- Creta Oil Abee
Alagni Heraklion - Crete (Greece).



Ripe fruitiness:

- Cooperativa de Olivicultores de Valpaços, C.R.L.
Valpaços (Portugal);
- "New Era" Agricultural Cooperative of Gargaliani
Gargaliani (Greece);
- Agricultural Cooperative "Eleonas"
Gargaliani (Greece).

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 winners of this year's 2010 award are posted on the IOC website at:

www.internationaloliveoil.org.
