



Madrid, 19 May 2011

PRESS RELEASE

INTERNATIONAL EXTRA VIRGIN OLIVE OIL COMPETITION FOR THE IOC *MARIO SOLINAS* QUALITY AWARD 2011

PRIZE WINNERS AND FINALISTS

A total of 97 oils from France (1), Greece (9), Israel (1), Italy (1), Morocco (1), Portugal (39), Spain (42) and Turkey (3) have competed this year for the International Olive Council's *Mario Solinas* Quality Award 2011.

Individual producers, producers' associations and registered packers from any of the producing countries were allowed to enter for the competition.

Entries were classified into one of the sections envisaged in the competition rules released in November 2010 on the basis of the median intensity of their fruitiness as judged by the recognised panel that issued the sensory analysis certificate:

Section

Median of the fruitiness

Greenly fruity:

Intense fruitiness

$$m > 6$$

Medium fruitiness

$$3 \leq m \leq 6$$

Ripely fruity

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.

The **international panel of judges** selected the winner of the first prize in each section and proposed the second and third prize winners according to the competition rules.



PRIZE WINNERS FOR 2011

First prize

- Intense green fruitiness:** El Labrador, sat 8064 - Fuente de Piedra (Málaga) - Spain
- Medium green fruitiness:** SAOV Sociedade Agrícola Ouro Vegetal, Lda. - Alferrarede (Abrantes) - Portugal
- Ripe fruitiness:** Sociedade Agricola do Conde, Lda. - Mirandela - Portugal

Second prize

- Intense green fruitiness:** Aceites Campoliva, S.L. (Melgarejo)-Pegalajar (Jaén)- Spain
- Medium green fruitiness:** Riazor - Azeites & Oleos Vegetales, S.A. - Riachos - Portugal
- Ripe fruitiness:** Gallo Worldwide - Lisboa - Portugal

Third prize

- Intense green fruitiness:** Eirini Plomariy - Plomari (Lesvos) - Greece
- Medium green fruitiness:** Almazaras de la Subbética S.L.- Carcabuey (Córdoba)- Spain
- Ripe fruitiness:** Sovena España, S.A. - Brenes (Sevilla) - Spain



FINALISTS

Intense green fruitiness:

- Potosí 10, S.A - Orcera (Jaen) – Spain
- Jeronimo Pedro Mendonça de Abreu e Lima - Mirandella – Portugal
- S.C.A. Olivarera de Pontanense de Oleoestepa - Puente Genil (Córdoba) – Spain

Medium green fruitiness:

- Soc. Agricola Quinta da Lagoalva de e Cima, LDA. - Alpiarça - Portugal
- Château Virant - Lançon de Provence – France
- Olivarera de Casariche, S.C.A. de Oleoestepa - Casariche- (Sevilla) - Spain

Ripe fruitiness:

- Aucama, Complexo Agro-Industrial Valpacense, Lda. - Valpaços – Portugal
- Campos de Uleila, S.L. - Uleila del Campo (Almeria) – Spain
- Camp i Secció de Crèdit de Bellaguarda S.C.C.L. "Olis Bellaguarda"- Bellaguarda (Lleida) - Spain

The official prize-giving ceremony will be held at the Madrid headquarters of the IOC on 17 June 2011. Prize winners will be awarded a medal and diploma and finalists will receive a diploma.

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 2011 award are posted on the IOC website at:

www.internationaloliveoil.org.