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## PRESS RELEASE

### INTERNATIONAL EXTRA VIRGIN OLIVE OIL COMPETITION 2009

### IOC MARIO SOLINAS QUALITY AWARD 2009

#### PRIZE WINNERS AND FINALISTS

Eighty-four oils entered by individual producers, producers' associations and registered packers from Egypt (1), France (4), Greece (14), Israel (1), Italy (4), Morocco (2), Portugal (25) and Spain (34) competed for the International Olive Council's Mario Solinas Quality Award 2009.

Entries were classified into one of the sections envisaged in the competition rules released in November 2008 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>	
<i>Intense fruitiness</i>	$m > 6$
<i>Medium fruitiness</i>	$3 \leq m \leq 6$

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 but no oil was proposed for third prize or as a finalist in the intense, ripe fruitiness section.



## **PRIZE WINNERS OF THE IOC MARIO SOLINAS QUALITY AWARD 2009**

### **First prize**

#### **Intense green fruitiness:**

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

#### **Medium green fruitiness:**

- Montes Oleoexport S.L.  
Priego de Córdoba-Córdoba (Spain)

#### **Intense ripe fruitiness:**

- Jeronimo Pedro Mendonça de Abreu e Lima  
Quinta da Fonte - Vale de Madeiro - Mirandela (Portugal)

#### **Medium ripe fruitiness:**

- Sociedade Agricola Do Monte Novo e Figueirinha, Lda.  
Beja (Portugal)

### **Second prize**

#### **Intense green fruitiness:**

- Galgón 99, S.L.  
Villanueva de la Reina – Jaén ( Spain)

#### **Medium green fruitiness:**

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

#### **Intense ripe fruitiness:**

- CARM- Casa Agrícola Roboredo Madeira, S.A.  
Almendra (Portugal)

#### **Medium ripe fruitiness:**

- Oleomorillo, S.L.  
El Viso del Alcor - Sevilla (Spain)



### **Third prize**

#### **Intense green fruitiness:**

- S.C.A Nuestra Señora de la Paz  
Estepa- Sevilla (Spain)

#### **Medium green fruitiness:**

- Atlas Olive Oils  
Casablanca (Morocco)

#### **Medium ripe fruitiness:**

- Filipe José de Albuquerque Roboredo Madeira  
Vilar de Amargo (Portugal)

### **FINALISTS**

#### **Intense green fruitiness:**

- Coop. Olivarera de Pedrera, S.C.A.  
Pedrera – Sevilla (Spain)
- Aceites Campooliva, S.L.  
Pegalajar – Jaen (Spain)
- Elaia, S.A. Sucursal en Spain  
Brenes –Sevilla (Spain)

#### **Medium green fruitiness:**

- Irimi extra virgin olive oil unfiltered  
Plomari – Lesvos (Greece)
- Casa Agricola Cortes de Cima, LDA  
Vidigueira (Portugal)
- Eleonas- Standardized Agricultural Products of Gargaliani  
Gargaliani (Greece)

#### **Medium ripe fruitiness:**

- Taifas – Industria e Comercio de Azeites, S.A.  
Ferreira do Alentejo (Portugal)
- Olidal – Olivicultores do Alentejo C.R.L.  
Santo Amaro (Portugal)
- Ollivus  
Algés (Portugal)



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INTERNATIONAL

CONSIGLIO  
OLEICOLO  
INTERNAZIONALE

المجلس  
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The official prize-giving ceremony, at which the IOC Chairman will present prize winners with a medal and diploma and finalists with a diploma, will take place within the framework of the 97<sup>th</sup> session of the Council of Members in Madrid.

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 2009 award are posted on the IOC website at:

[www.internationaloliveoil.org](http://www.internationaloliveoil.org).

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