

The EVOOs with Priego de Córdoba PDO demonstrate in Alimentaria 2018 why they are the best in the world



[The DOP Priego de Córdoba](#) will attend one more year to the annual appointment of Alimentaria 2018, the International Food, Beverages and Food Service Show that has become the internationalization and business platform for the industry in Spain. From April 16 to 19 they will be at stand D 451 of Pavilion 2 of Gran Vía de Barcelona to show visitors why it is the most awarded PDO in the world.

The entity together with the Priego de Córdoba Tourism Delegation and the Tourism and Oil Route will present: *"We have a story to tell you"*, the new promotion campaign of the Priego de Córdoba PDO in which all the characters that are part of it are represented of development and promotion of EVOO.

About a hundred people will enjoy a tasting of products in which the Extra Virgin Olive Oil of the Denomination of Origin will be the main protagonist. A gastronomic event that will be held on Monday night, April 16 in the Born neighborhood, and in a unique venue, such as Born to Cook.

The region will promote the great tourist offer that includes the municipalities of the Route Tourism and Oil.

There will be other products characteristic of the region that gives shelter to the ancient olive trees of this PDO, such as the Subbética Cordobesa, such as turrolate, quince juice, jam of Picudo oil or fried potatoes with AOVE DOP Priego de Córdoba San Nicasio.

At the tasting they will come; restaurateurs, owners of gourmet stores, bloggers and journalists who will have the opportunity to learn about the collection, production and packaging process through the characters that star in a didactic and participative proposal.

Tasting

The chef from Barcelona, ??Nuria Ortínez, will be inspired to design her culinary proposals, whose main theme will be the EVO with Priego de Córdoba PDO with products with Protected Designation of Origin (PDO), such as the 100% Iberian ham PDO Los Pedroches; Cabrales DOP cheese; mackerel and melva IGP "Caballa de Andalucía" and "Melva de Andalucía", the only ones of this type in Spain registered in the European Union; tomato IGP Tomato La Cañada; asparagus PGI Huétor-Tajar, Queixo Tetilla PDO; bread of the IGP Pan de Alfacar; sobrasada from the Sobrasada de Mallorca PGI, Manchego PDO Cheese; oranges from the PGI Citrus Valencians, bananas from the IGP Plátano de Canarias.

Some gastronomic delights that will show the versatility of traditional products prepared to seduce lovers of original and creative cuisine that, on this occasion, will have the unparalleled pairing of wines.

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