An oil of Granada, Special Food Prize of Spain and best AOVE green bitter

The Ministry of Agriculture and Fisheries, Food and Environment (MAPAMA) **has awarded the** "Food Prize of Spain Best Extra Virgin Olive Oil, 2016-2017 campaign"**, raising the one presented by the oil mill** Venchipa S.L. **Of Ácula (Granada) with a double recognition: the Special Food Prize of Spain and the award for the best Extra Virgin Olive Oil (AOVE), in the "Frutado Verde Amargo" modality. These awards aim to revalue the highest quality Spanish virgin olive oils and organoleptic properties and encourage producers to develop and market these oils.**

> These awards also aim to promote their image and market position and promote among consumers the knowledge and assessment of their organoleptic properties

The prizes awarded in the modalities "Frutado Verde Amargo", "Frutado Verde Dulce" and "Frutado Maduro" are:

Mode: Fruity Green Bitter

The prize has fallen on the oil presented by Venchipa S.L., from Ácula (Granada). This oil is defined as intense fruity green olives, with notes reminiscent of olive leaf, aromatic plants, alloza, freshly cut grass and green banana peel, with notes of green vegetables such as artichoke and tomato. In the mouth it has an intense entrance of green leaf, with astringency, medium bitterness and intense and persistent spicy, in line with the olfactory sensations, but balanced in its whole. In the retronasal phase the green notes detected in the nose are perceived and confirmed, resulting in a very complex set in nuances and intense sensations both olfactory and gustatory.

In this modality have been finalists oils of S.C.A. Olivarera La Purisima*, from Priego de Córdoba (Córdoba) and* Aceites Finca la Torre S.L.U.*, from Bobadilla (Málaga).*

Mode: Fruity Sweet Green

This award has been awarded to the oil presented by S.C.A. Almazaras of the Subbética, of Carcabuey (Córdoba). It is an intense fruity olive oil with notes reminiscent of olive leaf, alloza, freshly cut grass and other green fruits such as almond, apple and tomato. In the mouth has a sweet, green almond, with a medium bitterness and bitterness, confirming the green notes detected on the nose, resulting a harmonious and pleasant.

As finalists have been the oils of: Oro Bailén - Galgón 99, S.L.*, Villanueva de la Reina (Jaén) and El Trujal de La Loma, S.L., Úbeda (Jaén).*

Mode: Fruity Mature

In this modality has been winner the oil presented by Hacienda Queiles S.L., Tudela (Navarra). It is an intense fruity olive oil, with notes reminiscent of nuts, ripe fruits like bananas and apples and spices like cinnamon. In the mouth it has a sweet and persistent entrance with light bitterness and delicate itch; With persistence of the nuances of almonds and ripe banana found in the nose. It is a complex oil, of pleasant intensity and delicately balanced.

The finalists have been the oils of ELAIA, S.A. Branch in Spain, Navalvillar de Pela (Badajoz) and Pago de Peñarrubia, S.L.*, Albacete.*

For the selection procedure of the oil samples submitted to the competition, the Ministry of Agriculture has had the collaboration of the Agricultural Laboratory of Cordoba of the Junta de Andalucía and the Tasting Panel of the Arbitration Laboratory Agroalimentario of Madrid of this Ministry.

In the Laboratory of Cordoba has been the reception of samples, the development of sensory evaluation and physical-chemical assessment. For the tasting sessions, 3 panels have been set

up, each consisting of 5 expert tasters belonging to the panels of both administrations. All the panels have been directed and coordinated by a panel chief, in addition to the preparation of the technical report of the tests carried out and the results.

Source: MAPAMA

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