Spain: Almazaras de la Subbética S.C.A., Special Food Award of Spain Best EVOOs

The Ministry of Agriculture and Fisheries, Food and Environment **has awarded the "**Best Spanish Foods Extra Virgin Olive Oil Award, 2017-2018 campaign**", in its modalities "Frutado Verde Amargo", "Frutado Verde Dulce" and "Frutado Maduro" " Some awards to revalue the highest quality Spanish virgin olive oils, and encourage producers to develop and market these oils. In this edition, the oil that has received the highest organoleptic score, in the blind tasting conducted by the Heads of the different Official Tasting Panels, has been the one presented by the S.C.A. Almazaras de la Subbética, from Carcabuey (Córdoba), which earned the Special Food Award of Spain.**

> These awards also aim to promote the image and position of the olive oil market, and promote awareness and appreciation of its sensory characteristics among consumers

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

Modality: Fruity Green Bitter

In this edition, the prize ex aequo has been awarded to oils coming from oil mills:

S.C.A. Almazaras de la Subbétic**a**, from Carcabuey (Córdoba). This oil is defined as very intense fruity green olives, very complex, with green descriptors of other fruits, green apple, grass, alloza and mint, all of which form a very balanced set. The palate is sweet, and bitter and spicy with medium-high intensity. It is also almond shaped.

Aceites Finca la Torre S.L.U., from Bobadilla (Málaga). Organic production oil, very intense fruity green olives, very complex, with green descriptors of apple, leaf, grass, alloza, tomato and citrus, all very well balanced. The palate is sweet, bitter and spicy, both balanced, and almond. The whole set is in balance.

In this modality, Almazara de Muela, S.L.*, of Priego de Córdoba (Córdoba) has been a finalist.*

Modality: Sweet Green Fruity

This prize has been awarded to Aceites Campoliva, S.L., of Pegalajar (Jaén). It is an oil Very intense fruity of olives, with ripe and green notes. The notes of banana and apple stand out as mature. Green notes of apple, grass and alloza are also perceived with greater intensity, which makes of all this a very balanced set. On the palate it is, at the beginning, sweet, almond and something more, bitter and spicy.

The finalists were Oro Bailén - Galgón 99, S.L*., from Villanueva de la Reina (Jaén) and* Monva, S.L*., from Mancha Real (Jaén).*

Modality: Frutado Maduro

Casas de Hualdo, S.L., oil from El Carpio de Tajo (Toledo) has been the winner. It is an intense fruity oil of olives, with ripe notes of almond, banana and apple, all descriptors being very balanced. The palate is very sweet and almond and slightly bitter and spicy.

The finalists have been ELAIA, S.A. Branch in Spain, Navalvillar de Pela (Badajoz) and Arbequisur, S.C.A*., of Oleoestepa, of Aguadulce (Seville).*

The procedure for the selection of the oil samples, including the sensory evaluation and the physical-chemical assessment, was carried out in the Agroalimentary Laboratory of the Ministry, located in Madrid, with the participation of the Heads of the different Official Panels of Tasters for the sensory evaluation. All the panels have been directed and coordinated by a panel leader, in addition to the preparation of the technical report of the tests carried out, which was sent to the jury for the issuance of the report with the result of the evaluation.

This award is part of the Food Strategy of Spain that supports the Spanish agricultural

sector and its food industry to position them as a benchmark for the production of quality food, with special emphasis on those that make up the Mediterranean Diet and those of differentiated quality

These awards also aim to support olive oil, one of our best ambassadors and basic product of the Mediterranean Diet. The olive sector presents characteristics associated with its cultivation and production that allows to establish synergies with aspects linked to the tradition and culture of Spain, as well as to the beautiful landscapes of olive groves that also represent an attraction from the tourist point of view.

Source: MAPAMA