The Ministry delivers the Food Awards of Spain to the best aove

The Ministry of Agriculture, Fisheries and Food has awarded the "Best Spanish Foods Extra Virgin Olive Oil Award, 2018-2019 campaign", in its "Frutado Verde Amargo", "Frutado Verde Dulce" and "Frutado Maduro" lists.

Awards to revalue olive oils, genitals of the best quality, and producers of the writing and marketing of olive oil, and the promotion of knowledge and knowledge. assessment of their sensory characteristics.

In this edition, the oil that has received the highest organoleptic score in the blind tasting carried out by the Chiefs of the different Official Tasting Panels, has been presented by Explotaciones Jame, SL, Villargordo (Jaén), and that is why we have obtained the Special Food Prize of Spain.

The awards granted in the modalities "Frutado Verde Amargo", "Frutado Verde Dulce" and "Frutado Maduro" are:

Modality: Fruity Green Bitter

In this edition, the award for oil from the oil mill was granted:

Explotaciones Jame, S.L., of Villargordo (Jaén). This oil is defined as a very intense fruity green olives, notes of grass, leaf, tomato and alloza and other fruits such as apple and citrus. The palate is slightly sweet at the start, bitter and spicy with medium-high intensity, balanced and almond-shaped. It is an oil of great complexity due to its variety of nuances and high persistence.

In this modality they have been finalists Molino del Genil, S. L., of Écija (Seville) and Inmaculada

Concepción de la Roda, Sociedad Cooperativa Andaluza, of La Roda de Andalucía (Seville).

Modality: Sweet Green Fruity

This prize has been awarded to the Sociedad Cooperativa de San Vicente, of Mogón (Jaén). It is a very intense fruity oil of green olives, with notes of leaf, herb, alloza, artichoke and tomato and other green fruits such as apple, banana and citrus. At the mouth of the sweet and almond, with bitter and spicy clearly perceptible. Very balanced and harmonious.

The finalists were the Finca de la Torre, S.L.U., from Bobadilla (Málaga) and Rafael Alonso Aguilera, S.L., from Tabernas (Almería).

Modality: Frutado Maduro

The oil of the Santísimo Cristo de la Misericordia, Andalusian Cooperative Society of Jódar (Jaén), has been awarded. It is an intense fruity oil of olives that reminds ripe fruits. There are notes of apple, almond, banana and cinnamon mixed with green leaf and peppermint sensations. The palate is sweet, almond and slightly bitter and spicy, resulting in the whole very harmonious and with a variety of nuances.

The finalists have been ELAIA, S.A. Branch in Spain, Navalvillar de Pela (Badajoz) and Agrodelpa, S.L., of Santaella (Córdoba).

SELECTION PROCESS

67 oil mills participated in the award. The sensorial evaluation and the physical-chemical evaluation of the oils has been developed in the Agroalimentary Laboratory of the Ministry, located in Madrid, with the participation of the Heads of the different Official Panels of the Public Administrators for the sensory evaluation.

The award is part of the Food Strategy of Spain, which relies on the Spanish agricultural sector and the food industry to position itself as a benchmark for the production of quality food. Food must be a main ingredient or a base of a recipe that includes other elements such as sports, gastronomy, culture, fashion or tourism, the environment and health.

These awards aim to support the special way in olive oil, one of our best ambassadors and basic products of the Mediterranean Diet. The sector of the olive grove presents some characteristics subject to a culture and a production that allows a synergy with aspects linked to the tradition and culture of Spain, and which is supposed to be a great attraction also from the tourist point of view.