

## Contents

In this booklet you find all the information on the International Olive Oil Award – Zurich as well as all the details of the participating olive oils.

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## Introduction



### **Annette Bongartz**

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Since 2002 the Food Sensory Science Group at the Institute for Food and Beverage Innovation (ILGI) of the Zurich University of Applied Sciences (ZHAW) organises and accomplishes the International Olive Oil Award – Zurich, which serves as basis and source for the information used in compiling this Olive Oil Guide.

The evaluation of extra virgin olive oils taking part in the project is carried out by the “Swiss Olive Oil Panel” (SOP), the olive oil specialist panel of ZHAW. The panel is part of the “Testing laboratory for Consumer Tests and Sensory Analysis of Food” (STS 240) at the ZHAW, accredited in accordance with ISO 17025 and regularly trained in the objective sensory assessment of olive oil. In March 2009 the “8<sup>th</sup> International Olive Oil Award – Zurich 2009” took place. With 130 par-

ticipants, this year again a large number of extra virgin olive oils from a total of 14 different producing countries took part in the competition. The oils were tested in accordance with the new regulation 640/2008 of the European Commission, enacted in mid 2008, to determine their classification. Additionally they were described with regard to their characteristic aromatic properties as well as their harmony and persistency. Those olive oils which had no defects and were confirmed to be “extra virgin” olive oils (124 of 139), according to the objective criteria applied, are presented here. The ones having been classified as sensorially outstanding were distinguished at the “8<sup>th</sup> International Olive Congress – Zurich 2009”, which took place at the ZHAW on April 02, 2009, with the designations

“Golden Olive”, “Silver Olive” and “Award”.

On the occasion of Gourmesse Zurich the same olive oils will be evaluated by consumers. The public favourites out of these oils will gain the award “Olio 2009”. This year the Gourmesse Zürich will take place from October 09 until 12, 2009 at Kongresshaus Zurich.

The results of both events – “8<sup>th</sup> International Olive Oil Award 2009” and “OLIO 2009” – will be published in the trade press, daily newspapers and on the Internet. Detailed and regularly updated information about our project is available on our homepage [www.oliveoilaward.ch](http://www.oliveoilaward.ch).

Enjoy reading this booklet!

A handwritten signature in blue ink, appearing to read 'A. Bongartz'.

## Sensory properties of olive oil

During classification (panel test) the following positive properties of olive oil are assessed for intensity  
(Source: COI / T.20 / Doc.15 / Rev. 2 - 2007 Organoleptic assessment of virgin olive oil).

### Fruitiness

Set of olfactory sensations characteristic of the oil which depends on the variety of olives and comes from sound, fresh olives in which neither green nor ripe fruitiness predominates. It is perceived directly and/or through the back of the nose.

Fruitiness is divided into 2 groups according to the degree of ripeness of the processed olives:

#### Greenly fruity

Fruity: 

Set of olfactory sensations characteristic of the oil which is reminiscent of green fruit, dependend on the variety of olive and coming from green, sound, fresh olives.

#### Ripely fruity

Fruity: 

Set of olfactory sensations characteristic of the oil which is reminiscent of ripe fruit, dependend on the variety of olive and coming from sound, fresh olives, green or ripe.

### Bitterness

Bitterness: 

Characteristic primary taste of oil obtained from green olives or olives turning colour. It is perceived in the circumvallate papillae on the “V” region of the tongue.

### Pungency

Pungency: 

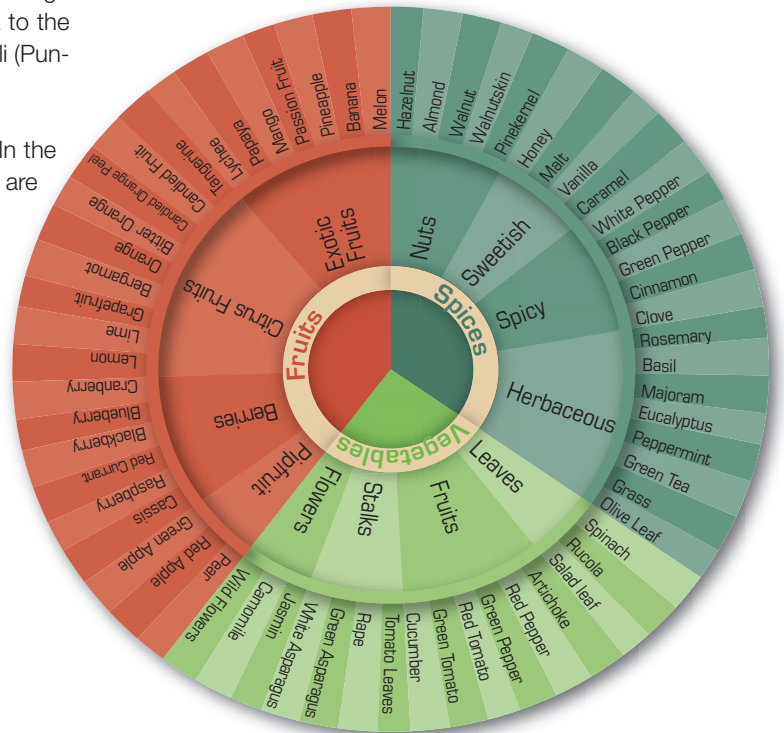
Biting tactile sensation characteristic of oils produced at the start of the crop year, primarily from olives that are still unripe. It can be perceived throughout the whole of the mouth cavity, particularly in the throat.

## Variety of aromas

The Fruitness of Olive Oil can have many different characteristics and shows a fascinating spectrum of aroma components.

Aroma is perceived either orthonasal (on the direct way through the nostrils) or retronasal (on the way via throat, pharynx to the olfactory bulb). Combined with taste and trigeminal stimuli (Pungency, Astringency, ..) the flavour of an oil results.

Fruitness of Olive Oil has many different characteristics. In the following overview you can see a variety of aromas, that are mainly perceivable on the retronasal way.



Source:

COI / T.20 / Doc. 22 – 2005; Method for the organoleptic assessment of extra virgin olive oil applying to use a designation of origin.

Aroma Wheel:

© www.swisspocketguide.com

## Defects

**During classification (panel test) the absence of the following negative properties (defects) of olive oil is assessed (Source: COI / T.20 / Doc.15 / Rev. 2 - 2007 Organoleptic assessment of virgin olive oil).**

### **Fusty / Muddy Sediment**

Characteristic flavour of oil obtained from olives piled or stored in such conditions as to have undergone an advanced stage of anaerobic fermentation, or of oil which has been left in contact with the sediment that settles in underground tanks and vats and which has also undergone a process of anaerobic fermentation.

### **Musty**

Characteristic flavour of oils obtained from fruit in which large numbers of fungi and yeasts have developed as a result of its being stored in humid conditions for several days.

### **Winey-Vinegary**

Characteristic flavour of certain oils reminiscent of wine or vinegar. This vinegary flavour is mainly due to a process of aerobic fermentation in the olives or in olive paste that leads to the formation of acetic acid, ethyl acetate and ethanol.

### **Metallic**

Flavour that is reminiscent of metals. It is characteristic of oil which has been in prolonged contact with metallic surfaces during crushing, mixing, pressing or storage.

### **Rancid**

Flavour of oils which have undergone an intense process of oxidation.

The following additional negative properties of olive oil are also classified as defects („other“):

### **Heated or burnt**

Characteristic flavour of oils caused by excessive and/or prolonged heating during processing, particularly when the paste is mixed under unsuitable thermal conditions.

### **Hay-wood**

Characteristic flavour of certain oils produced from olives that have dried out.

### **Rough**

Thick, pasty mouthfeel sensation produced by certain old oils.

### **Greasy**

Flavour of oil reminiscent of that of diesel oil, grease or mineral oil.

**Vegetable**

Flavour acquired by the oil as a result of prolonged contact with vegetable water which has undergone fermentation processes.

**Brine**

Flavour of oil extracted from olives which have been preserved in brine.

**Esparto**

Characteristic flavour of oil obtained from olives pressed in esparto mats. The flavour may differ depending on whether the mats are made of green esparto or dried esparto.

**Earthy**

Flavour of oil obtained from olives which have been collected with earth or mud on them and not washed.

**Grubby**

Flavour of oil obtained from olives which have been heavily attacked by the grubs of the olive fly (*Bactrocera oleae*).

**Cucumber**

Flavour produced when an oil is hermetically packed for too long, particularly in tin containers, whereas 2,6 nonadienal is formed.

**Wet wood**

Characteristic flavour of oils extracted from olives which have been injured by frost while on the tree.

## International Olive Oil Award – Zurich (IOOA)

**Since 2002 the Sensory Science group of the Institute for Food and Beverage Innovation has awarded prizes to extra virgin olive oils on a yearly basis.**

The International Olive Oil Award Zurich (IOOA) has been organised and accomplished every spring since 2002 by the Food Sensory Science group at the Institute for Food and Beverage Innovation (ILGI) of the Zurich University of Applied Sciences (ZHAW).

All the olive oils taking part in the IOOA are automatically included in an additional competition, the OLIO (see separate section on page 14). Each participant therefore has a “double chance” to receive a prize. However, IOOA and OLIO have two completely different approaches to the sensory assessment of participating olive oils.

While the IOOA carries out an objective assessment by a sensory specialist panel, the OLIO conducts a subjective assessment by consumers. The evaluation and interpretation of data out of both surveys lead to interesting knowledge, thinking of consumer expectations towards extra virgin olive oils on the one hand and the sensory quality of olive oils on the market on the other hand. Participants are provided with this information in form of detailed test reports after the competition.

It is our concern to carry out ongoing quality research for the product category olive oil, to provide useful information to IOOA participants and/or olive oil producers about the sensory prop-

erties of their oils, and also to enhance the transparency of the olive oil market for consumers.



## The Panel

**The Swiss Olive Oil Panel (SOP) of ZHAW is a group of expert testers who are trained regularly in accordance to EC and IOC requirements.**

### Who tests ?

The sensory assessment of olive oils participating in the IOOA is carried out by a jury - the "Swiss Olive Oil Panel" (SOP) - the expert olive oil panel of ZHAW. Per olive oil at least 8 to 10 single results are collected by the SOP on the different levels of the competition. Eventually the results are merged together as a panel result.

The SOP is part of the "Testing Laboratory for Consumer Tests and Sensory Analysis of Food" (STS 240) at ZHAW, accredited according to ISO 17025. Sensory assessment of olive oil (panel test) is offered as a service within the area of expertise of the testing laboratory, in accordance with EU and IOC regulations. This service is available at any time throughout the year. Additionally the panel is involved every spring within the IOOA project and conducts the panel tests during this event.

The panel is composed of experts who are either for professional reasons or due to personal interest closely involved with the product group olive oil. The panel exists since 2002 and has been trained regularly since then according to the requirements of the EU and the IOC. Testers who wish to be accepted by the panel have to complete an intense training course, including a qualification test. Four to five panel training courses take place

over the year at ZHAW in Waedenswil in form of group training sessions. To ensure continuity and good panel-performance additional practice units are accomplished regularly by dispatch of samples and collection of tasting results by email (= "virtual" training). This procedure guarantees a neutral and objective sensory assessment of olive oil in accordance with international standards.

### How is tested ?

In the run-up of the sensory assessment of IOOA by the SOP (expert olive oil panel of ZHAW), the participating oils undergo a Pre-Tasting or "screening", designed to determine the intensity of the oils (light, medium, intense) and to detect any defect oils before the panel test itself takes place. The pre-tasting is carried out by a three-person testing group out of the SOP and is used only to provide rough orientation for the main tasting process.

The next step within the IOOA is an extended Panel Test 1 based on EU Regulation 640/2008, appendix VII, as well as the IOC's instructions for the objective assessment of olive oil (COI / T. 20 / Doc. No. 15 / Rev. 1). The tasting is conducted as blind test in the sensory laboratory of ZHAW. All oils are coded with three-digit random numbers and tasted from at least 8 to 10 panellists in

order to ensure the reliability of the test statistics. The assessment form used (= profile sheet) is based on the IOC's testing sheet but further developed to make sure that besides classification of the oils more focus is laid on the description of the complexity of positive attributes as well as harmony and persistency of the sensory perception.

Qualitatively outstanding olive oils identified in the extended panel test undergo further sensory assessment during a concluding Panel Test 2. The aim is to confirm the results of the extended panel test as well as to make final decisions on the three award categories "Golden Olive", "Silver Olive" and "Award". Like the extended panel test, this tasting is also a blind test. The oils are presented anonymous and tasted from at least 8 to 10 panellists to guarantee statistically reliable results.

## **IOOA Test procedure - Overview**

### **1st step:**

Pre-Tasting (screening) of participating olive oils

Aim: Selection of oils for the Blind Tasting

- screening of the intensity of fruitiness (light, medium, intense)
- search for defects

### **2nd step:**

Panel-Test 1

Aim: Selection of oils for the final evaluation

- in the Sensory Lab
- 3 digit coding for every single olive oil
- Presentation according to „latin square“ design
- min. 8 results per olive oil

### **3rd Step:**


Panel-Test 2 (final evaluation)

Aim: Definition of winning oils in the categories: Golden Olive, Silver Olive, Award

- 3 digit coding for every single olive oil
- min. 8 results per olive oil

# The Profile Sheet IOOA

On the base of the EC/COI profile sheet advanced and validated IOOA profile sheet.

	<b>Prüfverfahren</b> <b>Profile Sheet</b> <b>(Paneltest + Positivbeschreibung)</b> FG Lebensmittel-Sensork	LMT-SEN-F48-303b Seite: 1 / 1 Datum: 17.11.2008	
<b>Datum:</b> _____ <b>Prüfer-Code:</b> G _____ <b>Probennummer:</b> _____			
<b>Negative Attribute</b>			
1 fusty / muddy stichig / schlammig		—————→	
2 musty modrig		—————→	
3 winery - vinegary weinig - essigsauer		—————→	
4 metallic metallisch		—————→	
5 rancid ranzig		—————→	
6 others (to specify) andere (zu spezifizieren)		—————→	
<b>Positive Attribute</b>			
7a fruity fruchtig	Nase	—————→	
<b>GRÜN</b>		<b>REIF</b>	
grüne Olive	+    **    ***	reife Olive	+    **    ***
frisch geschn. Gras	□    □    □	sauz (= nicht / wenig bitter)	□    □    □
grüne, unreife Nusschale	□    □    □	Nusskerne	□    □    □
grüne, unreife Mandelschale	□    □    □	Mandlikerne	□    □    □
grüne, unreife Pinieschale	□    □    □	Pinienkerne	□    □    □
grüne Artischocke	□    □    □	gekochte Artischocke	□    □    □
grüne Tomate	□    □    □	reife Tomate	□    □    □
Krauter (Rosmarin, Oregano, Thymian, ...)	□    □    □	Piz	□    □    □
grüner Apfel	□    □    □	reifer Apfel	□    □    □
grüne Banane	□    □    □	reife Banane	□    □    □
Zitrus	□    □    □	Castis	□    □    □
		Melone	□    □    □
		Kandierte Frucht	□    □    □
<b>ggf. weitere Attribute</b> (benennen und bewerten)		+    **    ***	
1	_____	□    □    □	
2	_____	□    □    □	
3	_____	□    □    □	
7b fruity fruchtig	Gaumen	—————→	
8 bitter bitter		—————→	
9 pungent scharf		—————→	
<b>Gesamteindruck / Ausgewogenheit</b>			
10 Harmonie (Flavour)	negativ (total unharmonisch)    Standard    positiv (Spitzenöl)	—————→	
11 Dauerhaftigkeit	kurz    Standard    lang	—————→	
Aktualisiert: Bona		Geprüft: QL / 19.11.08	Freigegeben: FGL / 19.11.08

## Declaration

The designation of origin on an olive oil label indicates the level of the oil's quality.

There are four different ways to put the Designation of origin onto the olive oil label – in qualitatively descending order (Source: Informationsgemeinschaft Olivenöl, 2006):

### Virgin olive oils from particular mills, locations, areas, or regions:

The oil has to be obtained and pressed from fruit of the region or location (Regulation (EC) No. 1107/97).

Example as follows:

- Extra virgin olive oil from Nyons (FR) = Protected Designation of origin (PDO)
- Extra virgin olive oil from Toscana (IT) = Protected Geographical Indication (PGI)
- Extra virgin olive oil out of ecological cultivation.

### Blends of virgin olive oils from a particular producing country of the EC:

The oil has (for example) to be obtained (pressed) in Spain, from olives harvested in Spain (due until 30.06.2002). The location where the oil is bottled has no relationship to the region of origin. Example as follows:

- Virgin olive oil (extra) from Portugal. Selection of virgin olive oils (extra), originated (75%) in Portugal.

### Blends of virgin olive oils from several producing countries of the EC:

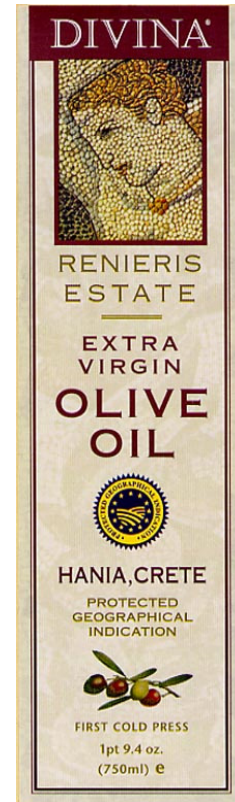
The oil has to be obtained (pressed) in an EC country, from fruit that where harvested

in one or more EC countries or in ... (e.g. country X). The country where the oil is bottled has no relationship to the region of origin. Example as follows:

- Virgin olive oil (extra) from the European Community.
- Selection of virgin olive oil (extra), originated (75%) in the European Community.
- Virgin olive oil (extra) obtained in ... (e.g. Greece) from olives harvested in ... (e.g. the European Community)

### Blends of virgin olive oils from several mediterranean producing countries:

The country where the oil is bottled is mentioned, but has no relationship to the origin of the oil.



## Classification

The classification of olive oil falls into three categories:

### Extra Virgin olive oil (relevant category for IOOA)

- Declaration: First quality class – ... obtained directly from olives using only mechanical processes
- Sensory requirement: No defects and fruitiness above 0 cm on the profiling scale of 10 cm

### Virgin olive oil

- Declaration: ... obtained directly from olives using only mechanical processes.
- Sensory requirement: Fehler max. 3.5 cm und Fruitykeit grösser 0 cm auf der Profilierungsskala von 10 cm

### Olive oil

- Declaration: Defects max. 3.5 cm and fruitiness above 0 cm on the profiling scale of 10 cm.
- Sensory requirement: Defects above 3.5 cm and fruitiness above 0 cm on the profiling scale of 10 cm or defects below 3.5 cm and fruitiness= 0 cm on the profiling scale of 10 cm

The basis for the classification is the so called panel test (= organoleptic testing of virgin olive oils by a sensory testing panel), and the determination of various chemical-physical measurement variables which can be found in Regulation 640/2008 of the European Commission.

## Labels

There are three labels for olive oil:



### Protected Designation of Origin

Geschützte geograph. Angabe (g.g.A.)  
Protected Geographical Indication (PGI)  
Indicazione Geografica Protetta (IGP)  
Indication Géographique Protégée (IGP)  
Indicación Geográfica Protegida (IGP)  
Indicação Geográfica Protegida (IGP)



### Protected Geographical Indication

Geschützte Ursprungsbezeichnung (g.U.)  
Protected Designation of Origin (PDO)  
Denominazione d'Origine Protetta (DOP)  
Appellation d'Origine Protégée (AOP)  
Denominación de Origen Protegida (DOP)  
Denominação de Origen Protegida (DOP)



### Bio

## International Olive Congress – Zurich (IOC)

**The closing event of the International Olive Oil Award – Zurich.**

From 2002 until 2008 the event had the character of an expert conference, where under annually changing slogan different topics around “olive oil” stood in the center of the meeting. Climax of the meeting was always the publication of the winners in the categories: “Golden Olive”, “Silver Olive” and “Award”, which were determined annually on the occasion of the International Olive Oil Award - Zurich by the expert panel for olive oil (SOP) of ZHAW.

In 2009 the IOC was dedicated for the first time and exclusively to the tribute of the winners of the IOOA. Golden Olives, Silver Olives and Awards were presented to the winners in a solemn framework. For the first time this year a country valuation was accomplished, where all participating olive oils

from countries represented by more than 10 olive oils, had the chance to win additionally the special prize „Best of...“.

To mark the 10th birthday of the International Olive Oil Award – Zurich it is planned for the year 2011 to host a major conference around the topic „olives and olive oil“. This meeting will be interesting for persons from production, marketing and the evaluation area concerned with olives and olive oil; persons from the public health, medicine and nutritional segment as well as federal authorities, interested consumers and „last but not least“ participants of the IOOA.

## OLIO at the Gourmesse Zurich

**All the extra vergin olive oils participating in the IOOA are presented at the Gourmesse Zurich.**

Extra native olive oils which reach the final round of the International Olive Oil Award – Zurich (panel Test 2) additionally take part in a consumer test (acceptance test) in the same calendar year, aiming for the identification of public favourites. This hedonic test takes place at the occasion of the Gourmesse Zurich ([www.gourmesse.ch](http://www.gourmesse.ch)) and collects at least 90 consumer opinions per olive oil in order to provide reliable statistical data. The most preferred olive oils receive the “OLIO”, a public popularity prize.

Additionally all participating olive oils of the IOOA are exhibited at the Gourmesse Zurich and can be tasted by visitors at the Olive Oil Bar.

This year, Gourmesse Zurich and “OLIO” will take place from October 09 until 12, 2009 at Kongresshaus Zurich.



## Dates for 2010

Know today what is going on next year.

### 9<sup>th</sup> International Olive Oil Award – Zurich 2010

Registration for participation up to 31.01.2010

Payment of participation fee up to 15.02.2010

Submission of oil samples up to 15.02.2010

The detailed announcement of the event will be available by autumn 2009 at [www.oliveoilaward.ch](http://www.oliveoilaward.ch)

### 9<sup>th</sup> International Olive Congress – Zurich 2010

The event will take place on April 15, 2010. Registration for participation up to 31.03.2010

Details will be available by February 2010 at [www.oliveoilaward.ch](http://www.oliveoilaward.ch)

### OLIO at the Gourmesse – Zurich 2010

Details of the event will be available on: [www.gourmesse.ch](http://www.gourmesse.ch)

## Types of Olives

### Spain

Picual  
Hojiblanca  
Cornicabra

### Portugal

Lechhin  
Empeltre  
Arbequina  
Cacerena  
Verdial de Badajoz

### Algeria

Chemial  
Azeradj

### France

Anglandeau  
Azeradj  
Frantoio  
Moraiolo  
Leccino  
Coratino  
Carolea

### Croatia

### Greece

Obbliza  
Zutica  
Moraiolo  
Leccino  
Coratino  
Carolea

### Syria

Al-Zeity  
Al-Sorani

### Morocco

Picholine

### Turkey

Alvalyik  
Cakir

### Tunisia

Chemlali  
Chetoui

### Lebanon

Souri

### Israel

Souri



## Brief ABC of Olive Oil

### A few important keywords

#### Acidity

The declaration of acidity, or the highest permissible level of acidity, is only acceptable, according to Article 5 of Regulation 1019/2002 of the European Commission, when the peroxide value, the wax content and the extinction coefficient as prescribed by Regulation (EWG) No. 2568/91, are listed in the same print size and field of view.

#### Persistency

By persistency we understand the lasting nature of all the positive characteristics of the olive oil being assessed. During assessment, all olfactory, gustatory, tactile and kinaesthetic stimuli are taken into consideration.

#### Cold pressing / Cold extraction

The designation “First cold pressing” is only permitted for virgin olive oil and extra virgin olive oil, according to Article 5 of Regulation 1019/2002 of the European Commission. The oil must be obtained from the first mechanical pressing of the olive mass at a maximum temperature of 27°C, using a traditional extraction system with a hydraulic press. The designation “Cold extraction” is only permitted for virgin olive oil and extra virgin olive oil that is obtained through percolation or centrifugation of the olive mass at a maximum temperature of 27°C.

#### Intensity

- Light  
Olive oils which have a low level of fruitiness (< 3 on a scale of 10)
- Medium  
Olive oils which have a moderately intense fruitiness (> 3 and < 6 on a scale of 10)
- Intense  
Olive oils which have intense fruitiness (> 6 on a scale of 10)

#### Harmony

Under harmony we understand the degree of balance of all the positive characteristics of the olive oil being assessed. All olfactory, tactile and kinaesthetic stimuli are taken into account during assessment.

#### International Olive Council

The International Olive Oil Council – or IOC / COI shortened – was founded following the first “International Olive Oil Agreement” in 1956, and has its headquarters in Madrid. Since then, the Agreement has been renewed several times and more nations have joined the founding countries. The main duties of the IOC / COI include the coordination of national olive oil production, the development of marketing strategies for olive oil and table olives,



as well as the development of standards designed to ensure the authenticity and quality of products. The regulations of the European Community regarding the classification and sensory and chemical-physical assessment of olive oil are based on the preparatory work of the IOC / COI.

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

### **Mild Olive Oil**

Olive Oil with a very low median for fruitiness and bitterness (< 2 on a 10 point scale).

### **Panel test**

The classification of olive oil is carried out partly by the determination of various chemical-physical parameters and partly by organoleptic testing (= panel test). The panel test is conducted by a sensory testing panel in accordance with the stipulations in Appendix XII of the Regulation 640/2008 of the European Commission.

## Participants & Winners of IOOA 2009

Those extra virgin olive oils which were classified as sensorially outstanding, according to the objective criteria applied, were distinguished with the designations “Golden Olive”, “Silver Olive” and “Award”.

All olive oils which participated in the IOOA 2009 and fulfill the sensory requirements of extra virgin olive oil (in accordance with IOC / EU regulations), are listed in this booklet. Besides general information concerning origin, varieties, producer, etc., the most important characteristics of the oils are named in note form and in descending order.

Oils that did win in one of the three award-categories are mentioned in particular.



### Golden Olive

These oils provide a very good to excellent total harmonious impression, as well as outstanding persistency of the oil's positive attributes.



### Silver Olive

In comparison to oils which receive a “Golden Olive”, these oils provide a weaker, but still good total harmonious impression, and good persistency of the oil's positive attributes.



### Award

In comparison to oils which receive a “Silver Olive”, these oils provide a yet weaker, but still satisfactory total harmonious impression and also satisfactory persistency of the oil's positive attributes.



## Golden Olive

<b>Rincón de la Subbética</b>	
Spain/Andalusia	ID018
<b>Parqueoliva</b>	
Spain / Andalusia	ID019
<b>Sole di Sicilia</b>	
Italy / Sicily	ID033
<b>TERRE DI GIUMARA</b>	
Italy / Sicily	ID063
<b>PÓRTICO DE LA VILLA</b>	
Spain / Cordoba	ID071
<b>Titone D.O.P di Agricoltura Biologica</b>	
Italy / Sicily	ID128



## Silver Olive

<b>Primo D.O.P.</b>	
Italy / Sicily	ID011
<b>Durius all Natural</b>	
Spain / Salamanca	ID035
<b>Abbae de Queilles</b>	
Spain / Navarra	ID053
<b>Frantoio di Mezzo DOP Valli Trapanesi</b>	
Italy / Sicily	ID055
<b>MB Nocellara</b>	
Italy / Sicily	ID058
<b>Feudotto</b>	
Italy / Sicily	ID102
<b>EPHESER</b>	
Turkey / Izmir	ID119
<b>Aureo</b>	
Italy / Campania	ID132



## Award

<b>Ravida</b>	
Italy / Sicily	ID005
<b>Primo BIO</b>	
Italy / Sicily	ID010
<b>Olea de la Marchia - monovarietale</b>	
Italy / Marche	ID0013
<b>Olivenoel Monaco - extra vergine</b>	
Italy / Sicily	ID021
<b>MANDRANOVA Etichetta Verde</b>	
Italy / Sicily	ID050
<b>Falconero DOP Valli Trapanesi</b>	
Italy / Sicily	ID054
<b>MB Cerasuola</b>	
Italy / Sicily	ID057
<b>CLADIVM</b>	
Spain / Cordoba	ID068

<b>FUENTE LA MADERA</b>	
Spain / Cordoba	ID072
<b>HACIENDA IBER-ARBOSANA</b>	
Spain / Saragossa	ID086
<b>Cartoceto „Cuvée“ D.O.P.</b>	
Italy / Marche	ID0093
<b>LA LAGUNA DE FUENTE DE PIEDRA</b>	
Spain / Andalusia	ID096
<b>Olio Extra Vergine di Oliva Barbara</b>	
Italy / Sicily	ID123
<b>Sapori del Parco - DOP Dauno</b>	
Italy / Apulia	ID130

## Sensory Profile of the Tested Oils

All sensory profiles of all the participating oils have been gathered and put down in the following pages. The oils are ordered by country and alphabetical order.

### Legend



Overall Intensity:

Fruitiness:

Bitterness:

Pungency :

A: Apple, Apple, Apple, Apple,  
Apple, Apple, Apple, Apple

L: DOP Saloniki

V: Frontoia,Frontoia,Frontoia  
Frontoia, Frontoia

S: Importa, Brugg

Ripe Characteristic (violet)

Green Characteristic (green)

Green and ripe Characteristic (green-violet mottled)

Overall Intensity of Fruitiness „medium” (2 of 3) on a scale from light to medium to intense

Fruitiness on a 10 point scale

Bitterness on a 10 point scale

Pungency on a 10 point scale

Aroma Description (in downward intensity)

Label (DOP, IGP, Bio, ...)

Varieties (in downward order)

Source of supply

Details and addresses of all suppliers you find on page 58.



## Archipettoli

Italy / Tuscany, San Casciano in  
Val di Pesa

Italy, ID117



Intensity:

Fruity:

Bitter:

Pungent:

A: green Tomato and Artichoke,  
freshly mown Grass,  
Nut- and Almondskin

L: Bio

V: 50% Moraiolo, 40% Frantoio,  
5% Pendolino, 5% Leccino

S: Az. Agr. Archipettoli di Sotto

## Aureo

### Olio Extra Vergine d'Oliva

Italy / Campania

Italy, ID132



Intensity:

Fruity:

Bitter:

Pungent:

A: sweet, Apple, Citrus, dried  
Almond- and Pinekernel,  
Banana

L:

V: 50% Carpellesse, 50% Frantoio

S: Essenz GmbH

## Biologico, Luigi Bellina

Italy / Sicily, Palermo,  
Bisacchino

Italy, ID135



Intensity:

Fruity:

Bitter:

Pungent:

A: sweet, Cassis, candied Fruit

L:

V: 60% Nocellara, 30% Bianco-  
lilla, 10% Giaraffa

S: Luigi Bellina Olivenöl und  
Weine

## Cartoceto „Cuvée“

### D.O.P.

Italy

Italy, ID093



Intensity:

Fruity:

Bitter:

Pungent:

A: Herbs, green Tomato,  
Nutskin

L: GUB Cartoceto

V: 40% Leccino, 20% Raggiola,  
20% Frantoio, 10% Moraiolo,  
10% Pendolino e Maurino

S: Az.Agr.„La Collina“

**Extra Vergine DOP  
Monocultivar Razzola**

Italy  
Italy, ID116



A: slightly sweet, Nuts,  
Artichoke, Grass

L: GUB Rivera Ligure

V: 100% Razzola

S: Lucchi & Guastalli

**Falconero DOP  
Valli Trapanesi**

Italy / Sicily  
Italy, ID054



A: freshly mown Grass,  
Nutskin, green Tomato, green  
Banana

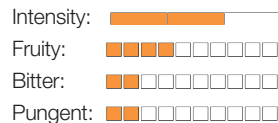
L: GUB Valli Trapanesi

V: 80% Cerasuola, 10% Nocella-  
ra, 10% Biancolilla

S: mgm group corporation

**Fernando Pensato**

Italy / Apulia  
Italy, ID098



A: sweet, dried nutkernel,  
ripe Banana, Grass

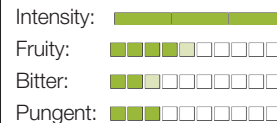
L:

V: 100% Peranzana

S: Pensato & Cie.

**FEUDOTTO**

Italy / Sicily  
Italy, ID102



A: green Tomato, freshly mown  
Grass, green apple, Nutskin

L: GUB Val di Mazzara

V: 60% Nocellara del Belice,  
20% Biancolilla, 20% Cerasuola

S: LA GOCCIA D'ORO S.C.A.

**Frantoio di Mezzo DOP  
Valli Trapanesi**

Italy / Sicily

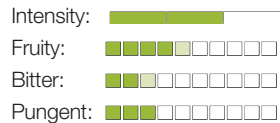
Italy, ID055



**Frantoio Torre di Mezzo  
Extra vergine**

Italy / Sicily

Italy, ID052



A: freshly mown Grass,  
green apple, Almondskin,  
green Tomato

L: GUB Valli Trapanesi

V: 90% Cerasuola, 5% Nocellara,  
5% Biancolilla

S: mgm group corporation



A: slightly sweet, Grass, Nuts,  
Tomato

L:

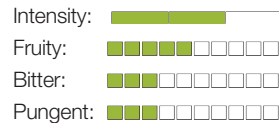
V: 50% Cerasuola, 25% Nocella-  
ra, 25% Biancolilla

S: mgm group corporation

**Fruttato Intenso**

Italy / Tuscany

Italy, ID004



A: freshly mown Grass,  
Nutskin

L:

V: 60% Frantoio, 35% Moraiolo,  
5% Leccino

S: Frantoio di Santa Tea

**GUADAGNOLO PRIMUS**

Italy / Tuscany, Chianti

Italy, ID090



A: Nutskin, green Tomato,  
Herbs (Rosemary)

L:

V: 60% Moraiolo, 20% Frantoio,  
20% Leccino

S: FATTORIA RAMERINO



## L'Oliveto Matarazzo

Italy / Lazio

Italy, ID120



Intensity:

Fruity:

Bitter:

Pungent:

A: Almond- and Nutskin, freshly mown Grass, green Apple

L: GUB Tuscia

V: 70% Caninese, 20% Frantoio

S: L'Oliveto Matarazzo

## La Colomba by Fernando Pensato

Italy / Apulia

Italy, ID099



Intensity:

Fruity:

Bitter:

Pungent:

A: dried Nut- and Almondkernel, ripe apple, ripe Banana

L:

V: 70% Peranzana, 30% Leccino

S: Pensato & Cie.

## Le Maccine di Athena

Italy / Apulia

Italy, ID084



Intensity:

Fruity:

Bitter:

Pungent:

A: slightly sweet, Nuts, Grass

L:

V: 30% Ogliarola, 20% Frantoio, 20% Cellinadi Nardo, 20% Leccino, 10% Nociera

S: Viviani

## L'Olio di Nino

Italy / Kalabrien

Italy, ID037



Intensity:

Fruity:

Bitter:

Pungent:

A: sweet, dried Nut- and Almondkernel, Grass

L:

V: 50% Ottobrarico, 50% Perciasacchi

S: Furci Ivan

**Lucchi e Guastalli DOP  
Riviera Ligure**

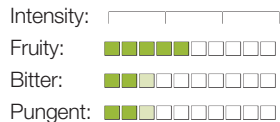
Italy  
Italy, ID118



A: slightly sweet, dried Nut-, Almond- and Pinekernel, ripe Apple  
L: GUB Riviera Ligure  
V: 60% Razzola, 30% Taggiasca, 10% Altrelocali  
S: Furci Ivan

**MANDRANOVA**

Italy / Sicily, Palma di Montechiaro  
Italy, ID050



A: freshly mown Grass, Almondskin, green Artichoke and Tomato, green Apple  
L:  
V: 100% Nocellara del Belice  
S: PRC di Mario Piazzini

**MB Biancolilla**

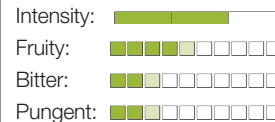
Italy / Sicily  
Italy, ID056



A: freshly mown Grass, Nutskin, green Tomato, green Apple  
L:  
V: 100% Biancolilla  
S: mgm group corporation

**MB Cerasuola**

Italy / Sicily  
Italy, ID057



A: Nutskin, freshly mown Grass, green Artichoke and Tomato, green Banana  
L:  
V: 100% Cerasuola  
S: mgm group corporation



## Olea de la Marchia - monovarietale

Italy / Marche, Ancona

Italy, ID013



Intensity:

Fruity:

Bitter:

Pungent:

A: freshly mown Grass,  
green Tomato, Orange

L:

V: 100% Ascolana

S: IMEX AG

## Oleum Bonum IGP

Italy / Tuscany

Italy, ID030



Intensity:

Fruity:

Bitter:

Pungent:

A: freshly mown Grass,  
Nut- and Almondskin, green  
Tomato, green Banana

L: GGA Toscano

V: Frantoio, Leccino, Maraiolo

S: à ma chère Olivenöl

## Oliàto

Italy / Sicily

Italy, ID061



Intensity:

Fruity:

Bitter:

Pungent:

A: slightly sweet, ripe Tomato,  
Nuts and Almonds, Grass

L:

V: 100% Nocellara del Belice

S: Mangiaracina Nunzio Import

## Olio del Carmine Blend

Italy / Marche, Ancona

Italy, ID012



Intensity:

Fruity:

Bitter:

Pungent:

A: dried Almond- and Pinekernel,  
ripe Apple, Cassis, candied  
Fruit, Honey

L:

V: 60% Leccino, 20% Frantoio,  
20% Ascolana

S: IMEX AG

## Olio d'oliva

Italy / Tuscany

Italy, ID006



Intensity:

Fruity:

Bitter:

Pungent:

A: Nuts, Artichoke, Grass

L:

V: 50% Frantoio, 44% Moraiolo,  
5% Leccino, 1% Pendolino

S: Gagliole Az. Agr.

## Olio Extra Vergine di Oliva

Montalbano, Tuscany

Italy, ID029



Intensity:

Fruity:

Bitter:

Pungent:

A: green Tomato, Herbs

L:

V: 50% Moraiolo, 48% Frantoio,  
2% Olivastra

S: Franceschi Leopoldo e Livia

## Olio Extra Vergine di Oliva Barbara

Italy / Sicily, Valli Trapanesi

Italy, ID123



Intensity:

Fruity:

Bitter:

Pungent:

A: green Tomato, freshly mown  
Grass, green Artichoke, green  
Apple

L: GUB Valli Trapanesi

V: 90% Cerasuola, 10%  
Biancolilla, Nocellara del Belice

S: Azienda Agricola Barbara



## Olio Extra Vergine di Oliva Denocciolato

Montalbano, Campania

Italy, ID024



Intensity:

Fruity:

Bitter:

Pungent:

A: slightly sweet, dried Nut- and  
Almondkernel, ripe Apple

L:

V: Rotondella, Leccino, Coratina,  
Frantoio

S: olio-sano.ch

**Olio Extra Vergine d'Oliva  
Perle Nere**

Italy / Tuscany

Italy, ID025



Intensity:

Fruity:

Bitter:

Pungent:

A: sweet, dried Nut- and Pine kernel, ripe apple and ripe banana

L:

V: 45% Razza, 25% Scarlinese, 20% Leccino, 10% Frantoio

S: Podere Miniera

**Olio Extravergine di Oliva  
„Murgo“**

Italy / Sicily

Italy, ID095



Intensity:

Fruity:

Bitter:

Pungent:

A: sweet, dried Nuts- and Almondkernel, ripe apple

L:

V: 100% Nocellara Etna

S: Aziende Agricola Scamacca

**OLIO EXTRAVERGINE DI OLIVA  
FATTORIA LA VIALLA**

Italy / Tuscany

Italy, ID076



Intensity:

Fruity:

Bitter:

Pungent:

A: green Artichoke, freshly mown Grass, Nutskin, Citrus

L:

V: 33% Frantoio, 33% Raggia, 33% Morellino

S: FATTORIA LA VIALLA

**Olio Extravergine d'Oliva  
Bio e Dop**

Italy / Abruzzo

Italy, ID014



Intensity:

Fruity:

Bitter:

Pungent:

A: slightly sweet, Apple, Banana, Nuts and Almonds

L: GUB Apruntino Pescarese, Bio

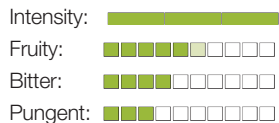
V: 70% Dritta, 20% Frantoio, 10% Leccino

S: Le Magnolie



## Posta Locone

Italy / Apulia, Canosa di Puglia  
Italy, ID022



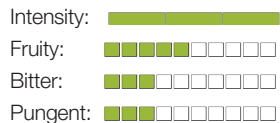
A: freshly mown Grass,  
green Tomato, Nut- and Al-  
mondskin

L:  
V: 100% Coratina

S: Fratelli Ferrara

## Primo BIO

Italy / Sicily  
Italy, ID010



A: freshly mown Grass,  
green Artichoke, Herbs,  
green Apple, Citrus

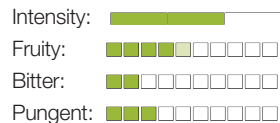
L: Bio  
V: 100% Tonda Iblea

S: IMEX AG



## Primo D.O.P.

Italy / Sicily  
Italy, ID011



A: freshly mown Grass,  
Herbs, green Tomato, Citrus

L: GUB Monti Iblei  
V: 100% Tonda Iblea

S: IMEX AG



## Raggia di San Vito

Italy  
Italy, ID131



A: slightly sweet, dried Nut-,  
Almond- and Pinekernel, ripe  
Banana, Vanilla

L:  
V: 100% Raggia

S: Essenz GmbH



## Ravida



Italy / Sicily

Italy, ID005



Intensity:

Fruity:

Bitter:

Pungent:

A: freshly mown Grass,  
green Tomato, Nutskin,  
Herbs, Citrus

L:

V: 50% Cerasuola, 45% Biancolli  
la, 5% Nocellara del Belice

S: RAVIDA Azienda Agricola SRL

## RAVIDA

Italy

Italy, ID133



Intensity:

Fruity:

Bitter:

Pungent:

A: freshly mown Grass,  
Nutskin, Citrus

L:

V:

S: RAVIDA Azienda Agricola SRL

## San Comaio „Peranzana“

Italy / Campania

Italy, ID128



Intensity:

Fruity:

Bitter:

Pungent:

A: freshly mown Grass,  
Nutskin, green Tomato,  
green Banana

L: Bio

V: 100% Peranzana

S: Buonsapore AG

## San Comaio „Ravece“

Italy / Campania

Italy, ID028



Intensity:

Fruity:

Bitter:

Pungent:

A: freshly mown Grass,  
Nutskin, Walnuts

L:

V: 100% Ravele

S: Buonsapore AG

**Sapori del Parco -  
DOP Dauno**

Italy / Apulia  
Italy, ID130



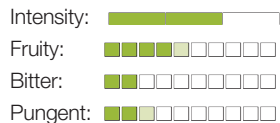
A: slightly sweet, dried Nut- and Almondkernel, ripe apple, Vanilla

L: GUB Dauno Gargano  
V: 100% Ogliarola Garganica

S: Essenz GmbH

**Sole di Sicilia**

Italy / Sicily  
Italy, ID033



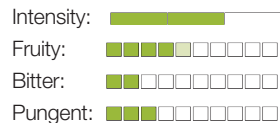
A: freshly mown Grass, green Tomato, green Banana

L: GUB Monti Iblei, Bio  
V: 100% Tonda Iblea

S: Sicilia-Import-Export

**Tenuta Zangara**

Italy / Sicily  
Italy, ID060



A: green Tomato, freshly mown Grass

L:  
V: 100% Nocellara del Belice

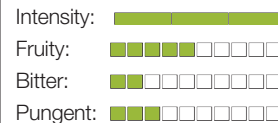
S: mgm group corporation

**TERRE DI GIUMARA**

Italy / Sicily, Castelvetro  
Italy, ID063



**Best of Italy  
2009**



A: freshly mown Grass, green Tomato, Nut- and Almondskin, green Banana

L:  
V: 100% Nocellara del Belice

S: CARUSO & MININI

## Terre Rosse

Italy / Spello

Italy, ID008



A: dried Almondkernel,  
Nuts, green Tomato, Vanilla

L: GUB Umbria

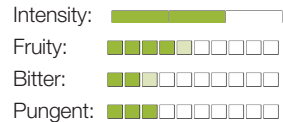
V: 100% Moraiolo

S: Az.Agr.Hispellum

## U TRAPPITU

Italy / Sicily

Italy, ID114



A: freshly mown Grass,  
green Tomato and Artichoke,  
green apple

L:

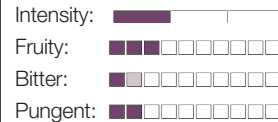
V: 60% Biancollila, 30% Cera sua-  
la, 10% Nocellara del Belice

S: Az. Agr. Terre di Shemir

## Abbae de Queilles

Spain / Navarra

Spain, ID053



A: sweet, dried  
Almondkernel, ripe banana  
and ripe Apple

L: Bio

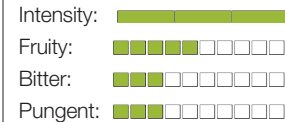
V: 100% Arbequina

S: mgm group corporation

## CLADIVM

Spain / Cordoba

Spain, ID068



A: freshly mown Grass,  
green apple, green Tomato

L: GUB Priego de Cordoba

V: 100% Hojiblanca

S: ARODEN, S.A.T.

## CORTIJO LA TORRE PREMIUM

Spain / Andalusia, Jaen

Spain, ID092



Intensity:

Fruity:

Bitter:

Pungent:

A: freshly mown Grass,  
green Tomato, Herbs,  
Almondskin

L: GUB Jaen

V: 100% Picual

S: ACEITES SAN ANTONIO,  
S.L.U.

## Coto Bajo

Spain / Cordoba

Spain, ID032



Intensity:

Fruity:

Bitter:

Pungent:

A: freshly mown Grass,  
Nutskin

L:

V: 100% Picual

S: Coto Bajo

## Don Fernando

Spain / Huelva

Spain, ID047



Intensity:

Fruity:

Bitter:

Pungent:

A: sweet, Grass, Herbs, green  
Artichoke, ripe banana

L:

V: 50% Picual, 40% Hojiblanca,  
10% Arbequina

S: Trisasur

## Don Fernando Fruta

Spain / Huelva

Spain, ID046



Intensity:

Fruity:

Bitter:

Pungent:

A: slightly sweet, Grass, Herbs,  
Nuts and Almonds,  
ripe banana

L:

V: 40% Picual, 30% Arbequina,  
30% Hojiblanca

S: Trisasur

## Durius all Natural



Spain / Salamanca

Spain, ID035



Intensity:

Fruity:

Bitter:

Pungent:

A: freshly mown Grass,  
green Tomato, Almondskin

L:

V: 40% Manzanilla, 40% Picual,  
20% Madurol

S: Haciendas de Espana Wine

## EL EMPIEDRO

Spain / Cordoba

Spain, ID073



Intensity:

Fruity:

Bitter:

Pungent:

A: green Tomato, freshly  
mown Grass, Nutskin

L: GUB Priego de Cordoba

V: 60% Hojiblanca, 40% Picudo

S: OLIVARERA LA PURÍSIMA

## EXTRA VIRGIN OLIVE OIL MASIA EL ALTET

Spain / Alicante

Spain, ID136



Intensity:

Fruity:

Bitter:

Pungent:

A: sweet, ripe banana, candied  
Fruit, Melon

L:

V: 60% Picual, 20% Arbequina,  
20% Genovesa, Blanqueta,  
Alfarenca

S: MASIA EL ALTET, S.L.

## FUENTE LA MADERA

Spain / Cordoba

Spain, ID072



Intensity:

Fruity:

Bitter:

Pungent:

A: green Tomato and Artichoke,  
Herbs, Nutskin

L: GUB Priego de Cordoba

V: 70% Hojiblanca, 30% Picudo

S: MANUEL MONTES MARÍN

## HACIENDA IBER-ARBEQUINA

Spain / Saragossa

Spain, ID085



Intensity:

Fruity:

Bitter:

Pungent:

A: freshly mown Grass,  
green Tomato, Nutskin,  
Herbs, green Apple

L:

V: 100% Arbequina

S: OLIVOS DEL EBRO, S.L.

## HACIENDA IBER-ARBOSANA

Spain / Saragossa

Spain, ID086



Intensity:

Fruity:

Bitter:

Pungent:

A: green Tomato, green apple,  
Herbs (Rosmarin), freshly  
mown Grass

L:

V: 100% Arbosana

S: OLIVOS DEL EBRO, S.L.



## LA LAGUNA DE FUENTE DE PIEDRA

Spain / Andalusia, Malaga

Spain, ID096



Intensity:

Fruity:

Bitter:

Pungent:

A: freshly mown Grass,  
green Tomato, Herbs

L:

V: 100% Viduena

S: EL LABRADOR



## LECTUS (ACEITE DE OLIVA VIRGEN EXTRA)

Spain / Rioja

Spain, ID049



Intensity:

Fruity:

Bitter:

Pungent:

A: freshly mown Grass,  
Nuts, Banana

L: GUB Rioja

V: 100% Arbequina

S: KEL GRUPO ALIMENTARIO

## Marques de Valdeueza

Spain / Badajoz

Spain, ID016



Intensity:

Fruity:

Bitter:

Pungent:

A: sweet, ripe banana, Cassis, ripe apple, dried Nutkernel

L:

V: 35% Picual, 30% Arbequina, 25% Morisca, 10% Hojiblanca

S: IMEX AG

## Melgarejo Composicion Delicatessen

Spain / Andalusia, Jaen

Spain, ID100



Intensity:

Fruity:

Bitter:

Pungent:

A: sweet, Grass, Nuts and Almonds, ripe banana, Herbs

L:

V: 70% Picual, 10% Frantoio, 10% Arbequina, 10%Hojiblanca

S: ACEITES CAMPOLIVA, S.L.

## Melgarejo Selección Gourmet

Spain / Andalusia, Jaen

Spain, ID079



Intensity:

Fruity:

Bitter:

Pungent:

A: slightly sweet, dried Nutkernel, Berries, Herbs, Grass

L: GUB Sierra Magina

V: 100% Picual

S: ACEITES CAMPOLIVA, S.L.

## Merula

Spain / Badajoz

Spain, ID015



Intensity:

Fruity:

Bitter:

Pungent:

A: sweet, Cassis, dried Almondkernel

L:

V: 50% Picual, 25% Hojiblanca, 20% Arbequina, 5% Morisca

S: IMEX AG

## MONTON ALTO

Spain / Toledo

Spain, ID082



Intensity:

Fruity:

Bitter:

Pungent:

A: slightly sweet, Grass, dried Nut- and Almondkernel, Artichoke, Apple

L:

V: 40% Arbecuina, 30% Cornicabra, 30% Hojiblanca

S: MONTÓN ALTO

## NATURVIE CORNEZUELO

Spain / Mérida, Badajoz

Spain, ID064



Intensity:

Fruity:

Bitter:

Pungent:

A: sweet, Cassis, ripe Tomato, ripe Banana, dried Nuts and Almonds

L:

V: 100% Cornezuelo

S: CESMA,SL

## Oleo de Padua

Spain / Salamanca

Spain, ID036



Intensity:

Fruity:

Bitter:

Pungent:

A: freshly mown Grass, Nutskin, green Tomato

L:

V: 55% Picual, 25% Picudo, 20% Hojiblanca

S: Haciendas de Espana Wine

## O-Med Arbecuina

Spain / Granada

Spain, ID001



Intensity:

Fruity:

Bitter:

Pungent:

A: Nuts and Almonds, Grass

L:

V: 100% Arbecuina

S: Venchipa s.l.



## O-Med Selection

Spain / Andalusia, Jean,  
Granada

Spain, ID007



A: Artichoke, Almonds, Cassis,  
Grass

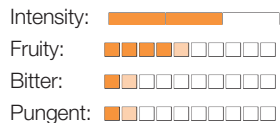
L:  
V: Hojiblanca, Picual, Arbequina

S: Venchipa s.l.

## PAGO BALDIOS SAN CARLOS

Spain / Extremadura,  
Cacares

Spain, ID017



A: slightly sweet, Nuts and  
Almonds, Apple, Grass

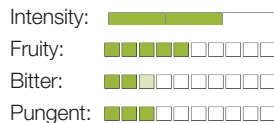
L:  
V: 100% Arbequina

S: PAGO BALDIOS S. CARLOS

## Parqueoliva

Spain / Andalusia

Spain, ID019



A: freshly mown Grass,  
Nutskin, green Almonds,  
green Tomato

L: GUB Priego de Cordoba, Bio  
V: 80% Picudo, 20% Hojiblanca

S: IMEX AG

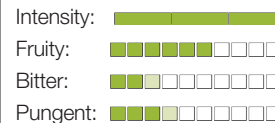
## PÓRTICO DE LA VILLA

Spain / Cordoba

Spain, ID071



Best of Spain  
2009



A: freshly mown Grass,  
green Tomato, Herbs,  
Nut- and Almondskin

L: GUB Priego de Cordoba  
V: 80% Hojiblanca, 20% Picudo

S: MANUEL MONTES MARÍN

## Rincón de la Subbética



Spain / Andalusia

Spain, ID018



Intensity:

Fruity:

Bitter:

Pungent:

A: freshly mown Grass,  
Herbs, green Tomato, Citrus

L: GUB Priego de Cordoba, Bio

V: 100% Hojiblanca

S: IMEX AG

## Selección Especial

Spain / Huelva

Spain, ID048



Intensity:

Fruity:

Bitter:

Pungent:

A: sweet, ripe banana, dried  
Pinekernel, ripe Tomato,  
Mushrooms, ripe Apple

L:

V: 70% Picual, 30% Arbequina

S: Trisasur

## UNICO

Spain / Saragossa

Spain, ID087



Intensity:

Fruity:

Bitter:

Pungent:

A: freshly mown Grass,  
green Artichoke, green  
Apple, Nutskin

L:

V: 40% Arbosana,  
30% Arbequina, 30% Frantoio

S: OLIVOS DEL EBRO, S.L.

## VENTA DEL BARÓN

Spain / Cordoba

Spain, ID067



Intensity:

Fruity:

Bitter:

Pungent:

A: slightly sweet, Nuts, Cassis,  
Tomato, Grass

L: GUB Priego de Cordoba

V: 70% Hojiblanca, 30% Picudo

S: MUELA-OLIVES, S.L.

## 5 Nostimo

Greece / Kalamata, Messinien

Greece, ID031



Intensity:

Fruity:

Bitter:

Pungent:

A: slightly sweet, Grass, Nuts and Almonds, Bitter Almond

L:

V: 100% Koroneiki

S: Helli Affairs

## BIOLOGICAL OLIVEGROVE D. SIADIMAS „ATHENA“

Greece / Panaitolio

Greece, ID122



Intensity:

Fruity:

Bitter:

Pungent:

A: slightly sweet, dried Nutkernel

L:

V: 100% Koroneiki

S: UNIVERSITY OF PATRAS

## D.O.P. Kalamata

Greece / Kalamata,

Pelepones, Pyrgos - Avias

Greece, ID111



Intensity:

Fruity:

Bitter:

Pungent:

A: freshly mown Grass, green Tomato, Herbs, green Artichoke

L: GUB Kalamata

V: 100% Koroneiki

S: Gaea Products

## D.O.P. Sitia, Crete

Greece / Kreta, Sitia

Greece, ID110



Intensity:

Fruity:

Bitter:

Pungent:

A: sweet, ripe Banana, dried Nutkernel, ripe Tomato

L: GUB Sitia

V: 100% Koroneiki

S: Gaea Products

## DORIAN

Greece / Lakonien

Greece, ID062



Intensity:

Fruity:

Bitter:

Pungent:

A: slightly sweet, ripe Apple

L: GGA Lakonia

V: 70% Koroneiki, 20% Athinolia, 10% Koutsouroelia

S: UN. OF AGR. CO. LAKONIA

## Eleones Zakros

Greece / Kreta, Zakros

Greece, ID009



Intensity:

Fruity:

Bitter:

Pungent:

A: slightly sweet, Nuts, Tomato, Grass

L:

V: 100% Koroneiki

S: Trikilis Dimitrios

## Extra Virgin Olive Oil from Kritsa

Greece / Kreta, Lasithi

Greece, ID108



Intensity:

Fruity:

Bitter:

Pungent:

A: slightly sweet, Grass, dried Nutkernel

L:

V: 100% Koroneiki

S: Gaea Products

## Hani Bläuel Bio Olivenöl

Greece

Greece, ID127



Intensity:

Fruity:

Bitter:

Pungent:

A: sweet, dried Nutkernel, ripe Apple

L:

V: 100% Koroneiki

S: Bläuel Greek Organic Products

## IGIAS

Greece / Messenien,  
Kalamata  
Greece, ID121



Intensity:   
Fruity:   
Bitter:   
Pungent:

A: slightly sweet, dried Almond-kernel, ripe banana

L:  
V: 100% Koroneiki  
S: Pischzan Sabine

## IGIAS

Greece / Attika, Troizinia  
Greece, ID044



Intensity:   
Fruity:   
Bitter:   
Pungent:

A: sweet, dried Almondkernel, ripe Apple, Grass

L:  
V: 100% Manaki  
S: Pischzan Sabine

## Irini extra virgin olive oil unfiltered

Greece / Lesbos, Plomari  
Greece, ID077



Intensity:   
Fruity:   
Bitter:   
Pungent:

A: green Artichoke, freshly mown Grass, Bitter Almond

L: Bio  
V:  
S: IRINI

## Kalamata PDO Extra Virgin Olive Oil

Greece / Kalamata  
Greece, ID038



Best of Greece  
2009

Intensity:   
Fruity:   
Bitter:   
Pungent:

A: Herbs, freshly mown Grass, Almondskin, green Tomato

L: GUB Kalamata  
V: 100% Koroneiki  
S: Agr. Coop. ' union of Messina

## Kloster Toplou

Greece / Kreta, Sitia, Lashiti

Greece, ID125



Intensity:

Fruity:

Bitter:

Pungent:

A: sweet, ripe Apple, dried Nut- and Almondkernel, ripe Tomato

L: GUB Sitia

V: 100% Koroneiki

S: Lukullus GmbH

## Latzimas

Greece / Kreta

Greece, ID034



Intensity:

Fruity:

Bitter:

Pungent:

A: sweet, dried Almondkernel, cooked Artichoke, ripe Tomato

L: GUB Latzimas

V: 100% Koroneiki

S: Latzimas

## Mani Bläuel Olivenöl

Greece / Pelepones, Mani

Greece, ID113



Intensity:

Fruity:

Bitter:

Pungent:

A: slightly sweet, dried Nuts

L:

V: 100% Koroneiki

S: Bläuel Greek Organic Products

## P.G.I. Lakonia

Greece / Lakonien, Sparta

Greece, ID112



Intensity:

Fruity:

Bitter:

Pungent:

A: sweet, green Tomato, Nuts and Almonds, Grass

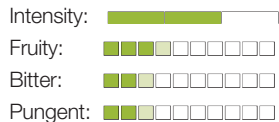
L: GGA Lakonia

V: Athinolia, Koroneiki

S: Gaea Products

**,Pyrgos Garbelias'-  
Extra Virgin Olive oil**

Greece / Pelepones, Mani  
Greece, ID065



A: Herbs, green Banana, green  
Tomato, Nut- and Almondskin

L:   
V: 100% Koroneiki  
S: Psaltiras'-Finest Extra Virgin  
Olive oil

**Sitia 0,3**

Greece / Kreta, Sitia  
Greece, ID124

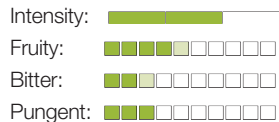


A: slightly sweet, dried nutkernel,  
ripe Apple

L: GUB Sitia  
V: 100% Koroneiki  
S: Union of Agr. Coop. of Sitia

**Sitia Gold**

Greece / Kreta, Sitia, Lashiti  
Greece, ID126

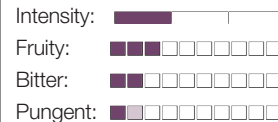


A: green Tomato, Nutskin,  
freshly mown Grass,  
green apple, Bitter Almond

L: GUB Sitia  
V: 100% Koroneiki  
S: Lukullus GmbH

**TERRA CRETA PDO  
KOLYMVARI**

Greece / Kreta, Chania  
Greece, ID020



A: slightly sweet, dried Nutkernel,  
ripe Tomato, Mushrooms,  
ripe Apple

L: GUB Kolymvari  
V: 100% Koroneiki  
S: TERRA CRETA SA

## Andorinha Extra Virgem

Portugal

Portugal, ID039



Intensity:

Fruity:

Bitter:

Pungent:

A: sweet, ripe Tomato

L:

V:

S: Sovena S.A.

## Cabeço das Nogueiras Premium

Portugal / Ribatejo

Portugal, ID041



Intensity:

Fruity:

Bitter:

Pungent:

A: green Tomato, Almond- and Pineskin, freshly mown Grass

L:

V: 85% Cobrançosa,  
10% Arbequina, 5% Galega

S: SAOV

## Gallo Grande Escolha

Portugal / Tras-os-Montes, Alentejo

Portugal, ID051



Intensity:

Fruity:

Bitter:

Pungent:

A: slightly sweet, Almonds and Pines, Tomato, Grass

L:

V: 50% Cobrançosa,  
50% Maduaral, Arbequina

S: Victor Guedes SA

## Corovita Bio-Olivenöl

Turkey / Gölpinar

Turkey, ID091



Intensity:

Fruity:

Bitter:

Pungent:

A: sweet, dried Nutkernel, ripe Apple

L:

V: 100% Koroneiki

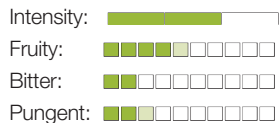
S: ArtVita



## EPHESER

Turkey / Izmir

Turkey, ID119



A: freshly mown Grass, green Tomato and Artichoke, green Apple and green Banana, Herbs

L:

V: 100% Memecik

S: Deli & More



## ERKENCE EXTRA VIRGIN OLIVE OIL

Turkey / Canakkale, Ezine

Turkey, ID094



A: slightly sweet, green Artichoke, Nuts and Almonds, green Tomato

L:

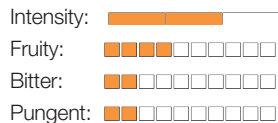
V: 100% Edremit

S: S.S. Taris Zeytin

## Kailis Organic Extra Virgin Olive Oil „Chef’s Blend“

Australia / South-West

Australia, ID081



A: slightly sweet, dried Nut- and Pinekernel, Apple

L:

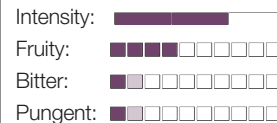
V: 40% Frantoio, 25% Coratina, 18% Leccino, 17% Manzanillo

S: „Kailis Organic Olive Groves“

## Kailis Organic Extra Virgin Olive Oil „Premium Blend“

Australia / South-West

Australia, ID080



A: slightly sweet, ripe Tomato, dried Nutkernel, candied Fruit

L:

V: 50% Frantoio, 25% Leccino, 25% Coratina

S: „Kailis Organic Olive Groves“

## Fabrini - Herbal & Fresh

Chile / Curico Valley, Villa Prat

Chile, ID069



Intensity:

Fruity:

Bitter:

Pungent:

A: slightly sweet, dried Almond-kernel, ripe Apple, Honey

L:

V: 30% Racimo Verde, 26% Arbequina, 24% Empeltre, 20% Frantoio

S: HMF Food Production

## Fabrini - Lightly Peppery

Chile / Curico Valley, Villa Prat

Chile, ID070



Intensity:

Fruity:

Bitter:

Pungent:

A: slightly sweet, ripe Apple, dried Almondkernel

L:

V: 40% Racimo Verde, 33% Empeltre, 25% Arbosana, 2% Coratina

S: HMF Food Production

## Buza

Croatia / Istria

Croatia, ID075



Intensity:

Fruity:

Bitter:

Pungent:

A: slightly sweet, Nuts, ripe Banana, Grass

L:

V: 100% Buza

S: Delicium Podgornik Juros

## NABALI

Jordan / Amman

Jordan, ID043



Intensity:

Fruity:

Bitter:

Pungent:

A: sweet, Grass, Apple, Artichoke and Tomato

L:

V:

S: ALIA SOCIALIZED IND. CO.



## Suppliers

### **à ma chère Olivenöl**

olivenoel@a-ma-chere.ch  
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www.aceites-melgarejo.com

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### **Alia Socialized Ind. CO.**

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### **Atlas Olive Oils**

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