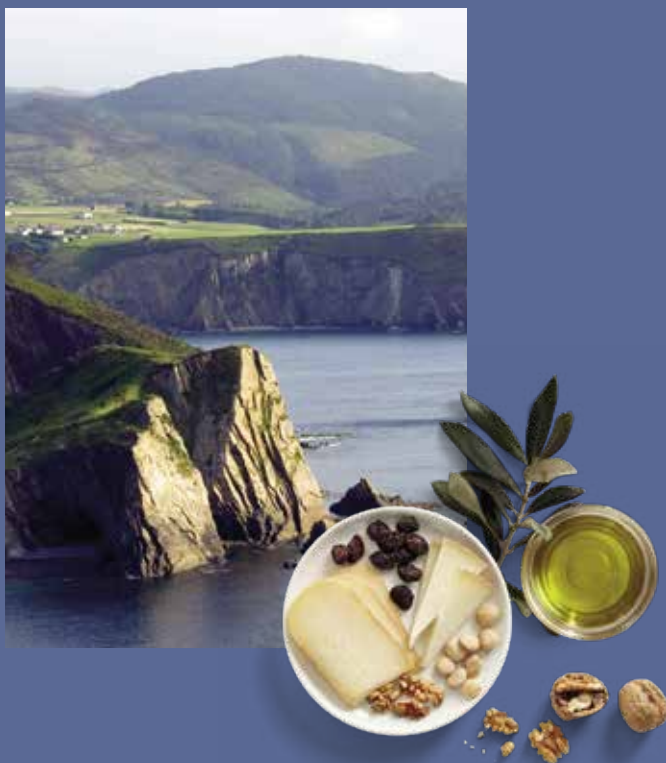


# Tasting Spain

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Spanish EVOO Tasting 2021

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**Thursday October 7th, 2021** - Hotel Briig  
Prilaz Braće Kaliterna 1 -21000 Split, Croatia

# Extra Virgin Olive Oil

EXTRA VIRGIN OLIVE OILS WITH PROTECTED DESIGNATION OF ORIGIN (PDO)



1. Aceite de La Rioja
2. Aceite de Navarra
3. Aceite de L'Empordà
4. Les Garrigues
5. Siurana
6. Aceite de Terra Alta
7. Aceite del Bajo Aragón
8. Aceite del Bajo Ebro-Montaña
9. Aceite de Mallorca
10. Geta-Huendes
11. Aceite de La Alcarria
12. Montes de Toledo
13. Aceite de la Comunitat Valenciana
14. Aceite Montserriat
15. Aceite Campo de Calatrava
16. Aceite Campo de Montiel
17. Sierra de Segura
18. Moros-Arabes
19. Sierra Mágina
20. Sierra de Cazorla
21. Aceite Sierra del Moncayo
22. Montes de Granada
23. Priorato de Granada
24. Priego de Córdoba
25. Baena
26. Estepa
27. Aceite de Lucena
28. Antequera
29. Sierra de Cádiz



Aceite de La Rioja  
LA RIOJA



Aceite de Navarra  
NAVARRA



Aceite de L'Empordà  
CATALUÑA



Les Garrigues  
CATALUÑA



Siurana  
CATALUÑA



Aceite de Terra Alta  
CATALUÑA



Aceite del Bajo Aragón  
ARAGÓN



Aceite del Bajo Ebro-Montaña  
CATALUÑA



Aceite de Mallorca  
ISLAS BALEARES



Geta-Huendes  
EXTREMADURA



Aceite de La Alcarria  
CASTILLA-LA MANCHA



Montes de Toledo  
CASTILLA-LA MANCHA



Aceite de la Comunitat Valenciana  
COMUNITAT VALENCIANA



Aceite Montserriat  
CATALUÑA



Aceite Campo de Calatrava  
CASTILLA-LA MANCHA



Aceite Campo de Montiel  
CASTILLA-LA MANCHA



Sierra de Segura  
ANDALUCÍA



Moros-Arabes  
ANDALUCÍA



Sierra Mágina  
ANDALUCÍA



Sierra de Cazorla  
ANDALUCÍA



Aceite Sierra del Moncayo  
ARAGÓN



Montes de Granada  
ANDALUCÍA



Priorato de Granada  
ANDALUCÍA



Priego de Córdoba  
ANDALUCÍA



Baena  
ANDALUCÍA



Estepa  
ANDALUCÍA



Aceite de Lucena  
ANDALUCÍA



Antequera  
ANDALUCÍA



Sierra de Cádiz  
ANDALUCÍA



alimentos de España

**Degustacija španjolskih maslinovih ulja u hotelu Briig, 7. listopada**  
**Degustacija španjolskih maslinovih ulja u gastronomskoj školi Aspira, 8. listopada**

Hotel Briig  
Prilaz Braće Kaliterna 1  
21000 Split, Croatia

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### Dr. Mirella Žanetić

Dr. Mirella Žanetić works as a researcher at the Institute for Adriatic Cultures in Split, Croatia, where she is panel leader of the Institute's VOO professional panel group for sensory analyses of virgin olive oil. Dr. Žanetić has more than 20 years' experience in sensory analysis of VOO and regularly participates as a panel member for national and international competitions such as NYIOOC, Sol d'Oro and EVO IOOC, as well as conducting seminars/workshops on quality improvement and guided VOO tasting for olive growers and consumers. Dr. Žanetić also works at the University of Split as assistant professor at the Faculty of Mediterranean agriculture.

la redonda



## AOVE Agus Edición Limitada

### Company:

AGROALIMENTOS LA REDONDA SL  
C/ Bilbao, 12 dpdo., Oficina F  
50004 Zaragoza, SPAIN  
<https://www.laredonda.net>

### Contact Details

Jorge García  
Tel: +34 669 835 879  
[jgarcia@laredonda.net](mailto:jgarcia@laredonda.net)

### Quality:

Premium Extra Virgin Olive Oil Origin

### Origin:

Aragón, SPAIN

### Variety:

100% Arbequina

### Acidity:

0,14 °

### Harvest:

Early October

### Harvesting Method:

Mechanical

### Extraction Method:

Cold extraction

### Organoleptic Analysis:

Fresh and complex scent of green olives with a nose of freshly-mown grass, including hints of ripe fruits (banana, apple and pear) that give way to notes of almond nuts. Intense fruitiness, sweet on the palate with a touch of almond, slight bitterness and slight spicy.

PAGO BALDIOS  
SAN CARLOS



## AOVE Pago Baldíos San Carlos

Company:	PAGO DE LOS BALDIOS DE SAN CARLOS SL Finca La Laguna s/n 10529 Majadas Cáceres, SPAIN <a href="https://www.pagobaldiosancarlos.com">https://www.pagobaldiosancarlos.com</a>
Contact Details	Sheila de Sousa Tel: +34 913 193 936 <a href="mailto:sheila@pagobaldiosancarlos.com">sheila@pagobaldiosancarlos.com</a>
Quality:	Extra Virgin Olive Oil
Origin:	Majadas de Tiétar, Cáceres, SPAIN
Variety:	100% Arbequina
Acidity:	0,10°
Harvest:	Mid-October
Harvesting Method:	Mechanical
Extraction Method:	Cold extraction
Storage:	Cool, clean and dry warehouse, protected from sunlight
Organoleptic Analysis:	Intense fruity of its green, fresh and aromatic olives, with notes of green apple, fresh grass and a touch of banana. It is smooth, not at all bitter and slightly spicy, with a lengthy almond aftertaste.



# AZ-AZEYTON



## AOVE Empeltre

Company:	COMERCIAL AZ-AZEYTON XCIII SL Carrer Cos 3B 43786 Batea, Tarragona, SPAIN <a href="https://www.azeytun.com">https://www.azeytun.com</a>
Contact Details	Núria Barberà Tel: +34 609 582 026 <a href="mailto:nuriabarbe@gmail.com">nuriabarbe@gmail.com</a>
Quality:	Extra Virgin Olive Oil
Origin:	PDO Terra Alta, Tarragona, SPAIN
Variety:	Empeltre
Acidity:	0,15 °
Harvest:	Early harvesting
Harvesting Method:	Handmade or mechanical vibrator
Extraction Method:	Cold extraction
Storage:	Stainless steel tanks
Organoleptic Analysis:	On the nose shows dominant aromas of green walnut, fennel, artichoke, green almond and grass. It also shows anise-like taste with a pleasant and balanced entry on the palate.

DEHESA  
DE LUNA  
FINCA RESERVA DE  
BIODIVERSIDAD



## AOVE Dehesa de Luna

Company:	AGRICULTURAS DIVERSAS S.L. Comedias, 7, pta. 5 46003 Valencia, SPAIN <a href="https://www.dehesadeluna.com">https://www.dehesadeluna.com</a>
Contact Details	Daniela Posada Tel: +34 649 540 235 <a href="mailto:daniela.posada@agriculturasdiversas.com">daniela.posada@agriculturasdiversas.com</a>
Quality:	Ecologic Extra Virgin Olive Oil
Origin:	La Roda, Albacete, SPAIN
Variety:	100% Picual
Acidity:	0,10°
Harvest:	Early October, first pressing
Harvesting Method:	Mechanical vibrator
Extraction Method:	Continuous two-phases system with cold extraction
Storage:	Stainless steel tanks AISI 304
Organoleptic Analysis:	The aromas of fresh fruits and green leaves blend with balsamic echoes (mint) to form a very elegant aroma. On the palate remains the freshness, displaying itself as subtle and powerful, a perfect balance of bitter and pungent notes that characterise the picual variety.



*Santa Catalina*



## AOVE Los Molinos Cosecha Temprana Organic

**Company:** COOPERATIVA DEL CAMPO SANTA CATALINA  
C/ Cooperativa, 2  
13240 La Solana,  
Ciudad Real, SPAIN  
<https://www.santacatalina.es>

**Contact Details**  
Georgiana Rus  
Tel: +34 607 544 214  
[export@santacatalina.es](mailto:export@santacatalina.es)

**Quality:** Organic Extra Virgin Olive Oil  
**Origin:** SPAIN  
**Variety:** Picual  
**Acidity:** 0,10 °  
**Harvest:** Early harvesting  
**Harvesting Method:** Hand-picking  
**Extraction Method:** Cold extraction  
**Storage:** Stainless steel tanks  
**Organoleptic Analysis:** On the nose shows vegetable overtones, with scents of tomato, artichoke and freshly-mown grass that enhance notes of fig and almond. Sweet entry with pleasant and balanced bitter and spicy taste in the mouth.



## AOVE Encinas de Montequinto

Company:	EMILIO VALLEJO SA C/ Cazorla, 7 23600 Martos, Jaén, SPAIN <a href="https://www.aceitesvallejo.com">https://www.aceitesvallejo.com</a>
Contact Details	Lourdes Negrillo Tel: +34 953 704 173 <a href="mailto:lnegrillo@aceitesvallejo.com">lnegrillo@aceitesvallejo.com</a>
Quality:	Extra Virgin Olive Oil
Origin:	Jaén, SPAIN
Variety:	Picual
Acidity:	0,5°
Harvest:	November-December
Harvesting Method:	Mechanical
Extraction Method:	Cold extraction
Storage:	Stainless steel tanks inertized with nitrogen
Organoleptic Analysis:	Very harmonised fruity scent and fresh aroma. Intense flavour that forgoes tomato and artichoke notes. Soft base, with slightly sour and very balanced spiciness.



## AOVE Conde de Benalúa BIO

Company:	S.C. ANDALUZA SAN SEBASTIAN Puente del Ventorro s/n 18566 Benalúa de las Villas, Granada, SPAIN <a href="https://www.condebenalua.com">https://www.condebenalua.com</a>
Contact Details	Ross Moreno Tel: +34 628 390 990 <a href="mailto:ross.moreno@condebenalua.com">ross.moreno@condebenalua.com</a>
Quality:	Ecologic Extra Virgin Olive Oil
Origin:	Granada, Andalucía, SPAIN
Variety:	Pical
Acidity:	0,3 °
Harvest:	November-December
Harvesting Method:	Mechanical vibrator
Extraction Method:	Two phase system, cold extraction
Storage:	18 months in absence of light and heat
Organoleptic Analysis:	Smooth, velvety and pleasant scent of fresh wood, grass and leaf. Very balanced and soft on the palate.



## AOVE Biodynamic Picual

### Company:

CASTILLO DE CANENA OLIVE JUICE SL  
C/ Remedios, 4  
23420 Canena,  
Jaén, SPAIN  
<https://www.castillodecanena.com>

### Contact Details

Isabel Alameda  
Tel: +34 628 069 612  
[ialameda@castillodecanena.com](mailto:ialameda@castillodecanena.com)

### Quality:

Extra Virgin Olive Oil

### Origin:

Jaén, SPAIN

### Variety:

100% Picual

### Acidity:

0,12°

### Harvest:

Late October-Early November

### Harvesting Method:

Mechanical

### Extraction Method:

Cold extraction through a two-phases system

### Storage:

Stainless steel tanks

### Organoleptic Analysis:

Fruitiness of intense green olive, green tomato and other green fruits such as apple, banana and green almond Shell. On the palate, the same green and vegetable flavours appear, enhanced with the intense greens of the peel of the same fruits already detected in the nose, such as apple, banana and green almond. With medium bitterness and piquancy, very persistent, harmonious and mentholated in its intensity, long and intense from attack to finish.







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