TASTING SPANISH FLAVOURS

Spanish EVOO Tasting 2023

FWS Foods and Wines from Spain

Location: Gastro Studio
(Promo Cash&Carry)
Ukmergės g. 250
LT-06120 Vilnius

Date: November 21st, 2023

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FWS Foods and Wines from Spain

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Liana Davletšina

Liana Davletšina is a professional olive oil taster of ONAOO (National Organization of Olive Oil Tasters of Italy) and an olive oil sommelier since 2017. She is the owner of the company ITALIŠKO SKONIO GURMANAI that is focusing on extra virgin olive oils but also imports and distributes gourmet products: cheeses, olives, salsas, canned vegetables, etc. She also established the first olive oil school in Lithuania and organizes events, courses and tastings. In 2016 she was awarded by international olive oil guide Flos Olei as the best importer of the year.

VERDE DIVINO
ACEITE DE OLIVA VIRGEN EXTRA

AOVE Verde Divino

COMPANY: ACEITES MORAL S.L.

Quality of the oil: Extra Virgin Olive Oil
Origin: Jaén, Spain
Variety: Picual
Acidity: 0,17%
Harvest: October, November
Organoleptic properties:
Made with premium olives, which come from olive trees free of chemical fertilizers and pesticides, Verde Divino is rich in antioxidants and natural vitamins. Intense green fruity oil. It has aromas of fresh olive, olive leaf and grass, with hints of vegetables such as artichoke and tomato, and fruity notes of almond and apple. In the mouth it is reminiscent of fresh olives, with clearly perceptible and balanced bitterness and spiciness.

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Verde Divino offers an excellent Extra Virgin Olive Oil in its different varieties: Picual, organic Picual, Arbequina and Royal. Produced and elaborated in the province of Jaén, a delight for the palate that will surprise you thanks to its intense flavour, colour and aroma. Their passion for the olive grove helps them have a total follow-up until the fruit is harvested, from the growth and development stages of the fruit to its state of health. Each crop is harvested in the months of October and November, at the optimum moment of ripeness thanks to early harvesting.

This variety comes from a 100% organic crop, cultivated and obtained in a way that is totally respectful of the environment and nature. A production carried out exclusively using the appropriate techniques and procedures to obtain this juice.

This oil counts with many awards, such as the Gold in London IOOC 2023, Gold in NYWorld 2023, Gold in Berlin GOOA 2023 or Silver in Ecotrama 2023. Additionally, it has also received honourable mentions from Terra Oleum Selección 2022 and Flos Olei 2022 as well as an award for best packaging from the World EVOO Competition 2023.

AOVE Agus

COMPANY: AGROALIMENTOS LA REDONDA S.L.

Quality of the oil: Extra Virgin Olive Oil
Origin: Zaragoza, Spain
Variety: Arbequina
Acidity: 0,1%
Harvest: Early October
Organoleptic properties:
Agus from Finca La Redonda Premium Extra Virgin Olive Oil is a limited edition from selected early harvest olive oil collected within the first days in October, very fruity and grassy, characteristic of the Arbequina olive with a very herbal and intense touch. It is a perfect match for pasta, light sauces, meats, baked fish and to eat raw on appetizers. It is notable for its medium high intensity and predominance of fruity notes over bitter and spicy ones.

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La Redonda is a family business and as such they treat their customers and above all create a relationship of trust.

For more than 50 years the company has been dedicated to the production and distribution of Gourmet Agricultural Products. The La Redonda farm is located in La Almunia de Doña Godina (50 km from Zaragoza, Spain) and it produces not only extra virgin olive oils, but also persimmons, almonds and cherries. The company has its own mill and bottling facilities.

AOVE ISUL

COMPANY: ALMAZARA ECOLÓGICA DE LA RIOJA S.L.

Quality of the oil: Organic Extra Virgin Olive Oil
Origin: La Rioja, Spain
Variety: Arbequina
Acidity: 0,16%
Harvest: Early October
Organoleptic properties:
Very pleasant and balanced. Notes of freshly mown grass, tomato and artichoke. Lingers on the palate.

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Almazara Ecológica La Rioja is a family-owned olive oil company with their own olive grove and olive oil mill, with all their products being organic. They started their crops in 1996, and currently the company is managed by three brothers that oversee the whole process, from the farming of the olive trees to the packaging of their Ecological EVOO.

ISUL combines all the benefits that an EVOO should have for health, among which are its unique smell and flavour, demonstrated by the multiple awards obtained by it and the total absence of chemical residues harmful to our organism. This is achieved by cultivating olive groves using organic farming methods.

Another benefit of this oil is its great stability, that is to say, a long duration in time in perfect conditions, both in its tasting and in its analytical values.

This oil has received a plethora of awards, such as the Gold Medal in D.O.P – La Rioja for three consecutive years, Gold in BIOL – Italy, Gold in Mezquita Córdoba these last three years, Gold in Ecotrama Córdoba, and honourable mentions in ESAO Awards Valencia or Seleccionados Guía Internacional Flos Olei.

AOVE Oliduero Ecológico

COMPANY: BODEGA MATARROMERA S.L.

Quality of the oil: Extra Virgin Olive Oil
Origin: Valladolid, Spain
Variety: Picual
Acidity: 0,17%
Harvest: Early November
Organoleptic properties:
It is an oil with an intense fruity aroma with a wide entrance in the mouth. Dense with a balance between bitterness and spiciness, slightly almondy and with a sweet aftertaste. Intense green colour with slightly golden hues, very bright. Intense fruity aroma of green olives, light vegetal notes.

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This is the first ecological oil mill in the province of Valladolid. It has a production capacity of around 74,000 litres of extra virgin olive oil per year, which means processing 450,000 kilos of olives, a figure that is reached with the full production of the 140 hectares of planted olive trees that Oliduero has. The olives used for the production of Oliduero and Palacio Testamentario oils come from different plots in Castilla y León, mainly from Valladolid and Zamora, from different varieties such as Arbequina, Picual and Arbosana.

This oil has won multiple awards and scores, such as:

- Gold CINVE
- Prestige Gold Terraolivo
- Silver Medal at the China International Organic Olive Oil Competition
- Great Mention L´Orciolo de Oro

AOVE PRIMUM

COMPANY: COMPAÑÍA OLEÍCOLA SIGLO XXI S.L.

Quality of the oil: Extra Virgin Olive Oil
Origin: Cáceres, Spain
Variety: Manzanilla Cacereña
Acidity: 0,4%
Harvest: Early Harvest
Organoleptic properties:
This oil is overall fruity mature and fruity green. Its main characteristic is the perfect equilibrium it offers between all its flavors and aromas. It is above all a well-balanced oil.

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Compañía Oleícola Siglo XXI S.L. is, nowadays, a reference in the Spanish gourmet market, due to their commitment to the development of products derived from Extra Virgin Olive Oil, a unique strategy for the moment in the market. Their flagship product, Extra Virgin Olive Oil, is aimed at the high-end catering market and specialised gourmet shops. Gourmet and cosmetics products are developed with Extra Virgin Olive Oil as a fundamental ingredient.

PRIMUM is a Premium Extra Virgin Olive Oil made from a selection of olives harvested by hand during the first days of the season. The olives are crushed in the mill within 24 hours of harvesting, cold pressed and naturally decanted. The annual production of PRIMUM Extra Virgin Olive Oil is limited, and the product is presented in an exclusive glass bottle inside an elegant wooden box. This makes it one of the best gourmet gifts for the most exquisite palates.

AOVE Encinas de Montequinto

COMPANY: EMILIO VALLEJO S.A.

Quality of the oil: Extra Virgin Olive Oil
Origin: Jaén, Spain
Variety: Picual
Acidity: ≤0,8%
Harvest: Early October
Organoleptic properties:
Encinas de Montequinto is real olive juice from Vallejo's own olives grove, located in the region of Jabalquinto (Jaén), where Spain's Picual is the most common variety. The Picual variety gives this oil great personality, high density and a high ranking in "green fruitiness", which can be appreciated in its taste, olive leaf, and its little pepperiness and bitterness which intensify when the fruit is unripe.

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Aceites Vallejo is a company with more than 50 years of experience in Olive Oil market and exporting to more than 50 countries. Emilio Vallejo started the olive oil activity with his own lands since 1967. He founded the family company Vallejo in 1981, which began as a mill and nowadays it produces, bottles and distributes olive oils all around the world.

The company is currently among the first Spanish olive oil companies. The factory and facilities are organized in a modern and rational system, which makes possible all the bottling of different varieties of oils under the wide range for the market. Aceites Vallejo has a capacity for adaptation at their own brands and private brands, providing diverse varieties and qualities. In addition to their own Laboratory, the company has the Certificates 14001, BRC, IFS, Halal, Kosher and CAAE certificate (Organic Certificate).

Lastly, this oil has received plenty of awards all around the world, the most recent ones the gold in both the Olive Oil Award in Zurich 2022 and in Olive Japan PREMIER 2022. Other honourable mentions include Terra Oleum Selección 2022 and I Sello de Asemoro 2022.

AOVE Pago de Valdecuevas

COMPANY: GRUPO VALDECUEVAS S.L.

Quality of the oil: Extra Virgin Olive Oil
Origin: Valladolid, Spain
Variety: Arbequina
Acidity: 0,1%
Harvest: Early Harvest
Organoleptic properties:
Directly from their own Arbequina olives grown in the Valdecuevas' Estate, Pago de Valdecuevas is a complex and balanced Extra Virgin Olive Oil, combining fresh grass and green almonds with a touch of fruit such as banana. On the palate is unctuous with clear memories of fruits and nuts bringing herbal notes, together with a medium bitterness and final spiciness.

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Valdecuevas is a family company group with an olive mill and two wineries in Rueda and Ribera del Duero wine regions, in the northern half of Spain, in Valladolid. It was born in 2008 and the first vintage was in 2013 although the Martin family, the owners, has a long and successful experience in the agrifood sector in Spain.

Pago de Valdecuevas is a premium Extra Virgin Olive Oil, and it belongs to the QVextra association, guaranteeing the highest level of quality thanks to its SIQEV seal.

At the very first campaigns they were honoured by the prestigious international prize MARIO SOLINAS, this is known as the "Oscar prize of the EVOOs", and in 2021 PAGO DE VALDECUEVAS has been awarded as The Best Extra Virgin Olive Oil of Spain, "Ripe Fruitiness" category, by the Ministry of Agriculture of Spain.

AOVE Hacienda Ortigosa

COMPANY: HACIENDA ORTIGOSA S.L.

Quality of the oil: Extra Virgin Olive Oil
Origin: Navarra, Spain
Variety: Arbequina
Acidity: ≤0,8%
Harvest: Early Harvest
Organoleptic properties:
This oil is characterized for being a harmonious, soft, light, delicate and sweet oil, almost imperceptible bitter and spicy. In the mouth, it is reminiscent of dried fruits and fruit pulp with light green notes. It presents a fresh fruity smell with fruity aromas and its fluidity gives it a very pleasant sensation when tasting.

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Hacienda Ortigosa is a family-run business that produces high-quality extra virgin olive oil by combining age-old olive-growing techniques with modern harvesting and processing systems. In an area of more than 270 hectares, they have more than 350.000 olive trees, exclusively of the Arbequina variety, from which it produces about 300.000 litters per year of an extremely high-quality golden yellow oil, being autonomous in all the stages of the production from collecting the olives to bottling of the oil.

The company is known for its single variety extra virgin oil from the Arbequina olive. It is a select variety and is highly valued in the industry for its properties and characteristics. The flavour and aroma of the arbequina olive are unique; fashioned by nature, ripened by the sun. This oil is for lovers of exotic and sensory flavours.

This Extra Virgin Olive Oil has been recognized with different prestigious international awards, the last, the silver medal at the London Olive Oil Competitions – Quality Award.

Extra Virgin Olive Oil

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

1 Aceite de La Rioja
LA RIOJA

2 Aceite de Navarra
NAVARRA

3 Aceite de L'Empordà
CATALUÑA

4 Les Garrigues
CATALUÑA

5 Siurana
CATALUÑA

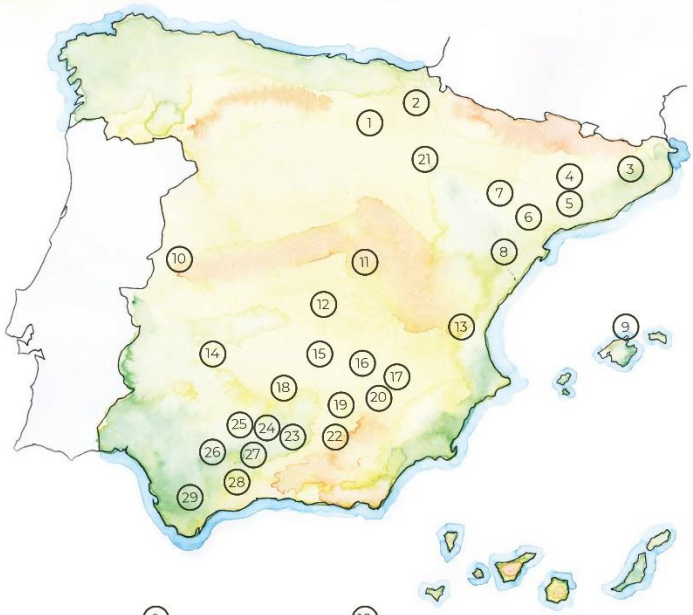
6 Aceite de Terra Alta
CATALUÑA

7 Aceite del Bajo Aragón
ARAGÓN

8 Aceite del Baix Ebre-Montsià
CATALUÑA

9 Aceite de Mallorca
ISLAS BALEARES

10 Gata-Hurdes
EXTREMADURA



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 Baix Ebre-Montsià
9. Aceite de Mallorca
10. Gata-Hurdes
11. Aceite de La Alcarria
12. Montes de Toledo
13. Aceite de la Comunitat Valenciana
14. Aceite Monterrubio
15. Aceite Campo de Calatrava
16. Aceite Campo de Montiel
17. Sierra de Segura
18. Montoro-Adamuz
19. Sierra Mágina
20. Sierra de Cazorla
21. Aceite Sierra del Moncayo
22. Montes de Granada
23. Poniente de Granada
24. Priego de Córdoba
25. Baena
26. Estepa
27. Aceite de Lucena
28. Antequera
29. Sierra de Cádiz

11 Aceite de La Alcarria
CASTILLA-LA MANCHA

12 Montes de Toledo
CASTILLA-LA MANCHA

13 Aceite de la Comunitat Valenciana
COMUNIDAD VALENCIANA

14 Aceite Monterrubio
EXTREMADURA

15 Aceite Campo de Calatrava
CASTILLA-LA MANCHA

16 Aceite Campo de Montiel
CASTILLA-LA MANCHA

17 Sierra de Segura
ANDALUCÍA

18 Montoro-Adamuz
ANDALUCÍA

19 Sierra Mágina
ANDALUCÍA

20 Sierra de Cazorla
ANDALUCÍA

21 Aceite Sierra del Moncayo
ARAGÓN

22 Montes de Granada
ANDALUCÍA

23 Poniente de Granada
ANDALUCÍA

24 Priego de Córdoba
ANDALUCÍA

25 Baena
ANDALUCÍA

26 Estepa
ANDALUCÍA

27 Aceite de Lucena
ANDALUCÍA

28 Antequera
ANDALUCÍA

29 Sierra de Cádiz
ANDALUCÍA

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