

Tasting Spain. Spanish EVOO Tasting 2022.

Location: Ambassador Hotel.
Trumbiceva Obala 18.
21000 Split.
Date: October 5th, 2022.



Degustacija španjolskih maslinovih ulja u hotelu Ambasador 5. listopada
Degustacija španjolskih maslinovih ulja u gastronomskoj školi Aspira, 6. listopada

Ambasador Hotel
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21000 Split, Croatia

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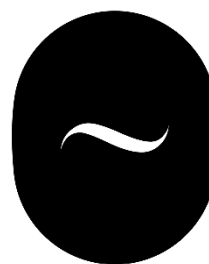
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Dr. Mirella Žanetić

Dr. Mirella Žanetić works as a researcher at the Institute for Adriatic Cultures in Split, Croatia, in the laboratory for quality control of VOO. 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. She is a panel member of the most prestigious competition in olive oil quality – NYIOOC organized by Olive Oil Times, for past four years. She participated for two years as judge in international panel group for the olive oil competition SOL d'ORO, in Verona, Italy (2012, 2020.) and in the international olive oil competition EVO IOOC 2021 in Palmi, Italy. Moreover, this year she broadened her experience by participating as a judge also on ATHENA IOOC, DUBAIOOC, OLIVONOMY and EIOOC. Her scientific interest is mainly focused on the quality and typicality of VOOs of native varieties, with particular attention to bioactive compounds (antioxidants) responsible for health properties of olive oils and to the volatile compounds that carry the aroma and sensory attributes of VOOs. Dr. Žanetić also works at the University of Split, as assistant professor at the Faculty of Mediterranean agriculture. She has conducted numerous seminars/ workshops on quality improvement and guided tasting of VOO for olive growers and consumers, as well as educational interactive seminars and workshops for teachers and students. Dr. Žanetić has published different scientific articles in reputable international scientific journals, with significant impact factor.



Pago de Peñarrubia

AOVE ARBEQUINA



COMPANY: PAGO DE PEÑARRUBIA S.L

Quality of the oil: Ecologic Extra Virgin Olive Oil

Origin: Hellín, Castilla-La Mancha, Albacete, Spain.

Variety: Arbequina.

Acidity: 0,10.

Harvest: November 2022.

Harvesting method: Mechanical.

Extraction method: Cold extraction. Continuous 2-phase system.

Small organoleptic analysis: Superior category Olive oil. Harvested and milled in origin, directly from small batches of selected olives. With a medium-high ripe fruitiness with green, complex and harmonious notes. The aroma is full of nuances in which banana, pureed fruit and a certain floral touch stand out. Dry fruit predominates the finish. With low bitterness and smooth pungency, our Arbequina is an EVOO suitable for the most sensitive palates.

Contact person:

Juan Olivares Fernández

juan.of@pagodepenarrubia.com

Details of the company:

Address: Finca Peñarrubia (Hellín, Albacete).

Warehouse: Ctra. de Mahora, km3 02007 Albacete

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Pago de Peñarrubia organic extra virgin olive oil was born in 2014 from the illusion and commitment of two friends. Upon discovering this estate at the foot of the Sierra del Segura, where there is a particular microclimate and a specific soil composition that differentiate and distinguish it from others, they fell in love with it and were determined to make high-end extra virgin olive oil, letting the terroir express itself as it is.

Both agronomists joined forces and knowledge to develop a new project within the Peñarrubia estate (Hellín, Albacete). The idea was that the same olives already produced by the farm would be milled right there, for this purpose an oil mill was built and everything necessary to produce a high-end organic product controlling the entire process from start to finish, from the field to your table.



AOVE ARBEQUINA

**COMPANY: AGRODELPA S.L****Quality of the oil:** Extra Virgin Olive Oil**Origin:** Santaella, Córdoba, Spain.**Variety:** Arbequina**Acidity:** 0,25**Harvest:** October 2021**Harvesting method:** Mechanical and with small electric vibrators.**Extraction method:** Mechanical procedures using the ecological decanter system.**Small organoleptic analysis:** Castelanotti extra virgin olive oil from the arbequina variety is an intense ripe fruity oil with ripe notes of apple, banana and almond. Notes of nuts, cinnamon and vanilla stand out. In the mouth it is sweet and almondy and slightly bitter and spicy.**Contact person:**

Javier Vidal Vacas

Dpto. Administración y Ventas
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María Jesús Cadenas de Llano Delgado

Dpto. Marketing y Ventas
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With the purpose of elaborating and commercializing an extra virgin olive oil, AGRODELPA, S.L. was born in 1992. Today, under the trade name of ACEITES CASTELANOTTI, the company produces an excellent quality extra virgin olive oil company produces an internationally recognized extra virgin olive oil of excellent quality.

Currently, Castelanotti Oils is sold in Canada, United States, France, United Kingdom, Norway, Denmark, New Zealand, United States, France, New Zealand, United States, Norway, Denmark, United Kingdom, Norway, Denmark, New Zealand, Belgium, Netherlands, Germany, Bosnia, Sweden, Luxembourg, Ireland and the Czech Republic.

Since the founding of the company, priority has been given to carrying out all the processes in the value chain, from planting

from the planting of the olive grove to its packaging and commercialization, to its bottling and commercialization, allowing us to obtain oils of excellent quality.

Another area to highlight is the company's commitment to the circular economy. Since the construction of the Almazara San Andrés, we have been using olive pits as fuel for the oil mill and the waste from milling is taken to our composting plant for recycling to our composting plant to finally fertilize the olive groves.



Santa Catalina
Winery and Olive Mill Since 1959

AOVE LOS MOLINOS
COSECHA TEMPRANA ORGANIC

COMPANY: COOP DEL CAMPO SANTA CATALINA

Quality of the oil: Extra Virgin Olive Oil

Origin: La Solana, Ciudad Real, Spain

Variety: Picual

Acidity: 0,1

Harvest: Early harvest. 2021/ 2022

Harvesting method: Mechanical.

Extraction Method: Only mechanical processes.

Small organoleptic analysis:

Extra virgin olive oil of superior quality, made with premium olives, which come from olive trees free of chemical fertilizers and pesticides, harvested when they are still green which enriches their organoleptic properties. Olive oil rich in antioxidants and natural vitamins. Aromas of tomato, artichoke and freshly cut herbs with notes of fig and almond. Complex, balanced and intense fruitiness. Sweet on entry with pleasant and balanced spiciness and bitterness.

Contact person:

Sergio Alonso Iglesias De La Flor
sales@santacatalina.es

Details of the company:

Cooperativa Santa Catalina
Calle Cooperative 213240
La Solana – Ciudad Real
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+34 607 544 214



Since 1959 and located in the bountiful region of La Mancha, Santa Catalina Agricultural Cooperative stands as a reference for agriculture in the area. Our farmers continuously strive for endless perfection with only one aim in mind: to nurture and reap outstanding olives and grapes, which later become delightful wines and premium quality olive oil. Currently, we have more than 6.000 hectares of vineyards and around 1.000 hectares of olive.

We aim to obtain exquisite wines and olive oils and minimise environmental impact while integrating eco-friendly projects. Our approach offers farmers the utmost freedom to maintain their hand-picking tradition while we steadily innovate to improve quality.

Olivasur natural

AOVE COSECHA TEMPRANA
FORMATO BOMBILLA

COMPANY: OLIVASUR NATURAL S.L

Quality of the oil: Extra Virgin Olive Oil

Origin: Jaén, Spain.

Variety: Picual

Acidity: 0,17

Harvest: Early harvest 2021/2022

Harvesting method: Traditional.

Extraction method: Manual procedure.

Small organoleptic analysis: It is obtained from ripe olives, from late November and early December. It is a premium quality Extra Virgin Olive Oil with a delicate fruity of ripe notes. It is intended for medium temperature or cold cooking.

Contact person:

Esther Centeno Molina

Fátima Centeno Molina

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Facebook [Olivasur Natural](#)



Olivasur Natural s.l. is a small family oil mill located in El Porrosillo, in the municipality of Arquillos (Jaén). This project was born as a result of the love that our family has for our land, the olive grove and the oil. A love that leads us to take care of each olive tree, each olive, with great care and care to obtain a great oil of inestimable quality.

That is the premise of our product: quality.

Our oil is a Picual variety olive oil, of great intensity and flavor, characteristic of the olive groves of Jaén. characteristic of the olive groves of Jaén

MINIOLIVA®

AOVE ORGANIC



COMPANY: ALCALÁ OLIVA S.A

Quality of the oil: Organic Extra Virgin Olive Oil

Origin: Jaén, Spain

Variety: Picual

Acidity: 0,15

Harvest: 2021/2022

Harvesting method: manual with trunk shaker

Extraction method: 2 phases

Small organoleptic analysis: Intense green fruity taste with marked fresh green grass and olive trees leaf, tomato plant notes and apple insinuations. Sweet at the beginning with a medium bitter and pungent final phase. A very well-balanced oil.

Contact person:

Giada Tognotti

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Ángela Pérez

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Company details:

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Instagram: [alcalaoliva](https://www.instagram.com/alcalaoliva)

LinkedIn: [company/alcala-oliva-s.a](https://www.linkedin.com/company/alcala-oliva-s.a)

Facebook: [alcalaoliva](https://www.facebook.com/alcalaoliva)

Alcalá Oliva is a family-run business established for olive groves cultivation and olive oil production. We were pioneers and we are specialists in the manufacture of our own single-serve – MINIOLIVA -which has become our distinctive sign. The idea was born from the concern of Santiago Pérez Anguita, owner of the company, and the inspiration came from the observation of the olive tree fruit, the olive, and the conviction that the image required to measure up with the excellence of the product. He was also inspired by the beautiful surroundings of Jaen, his homeland, and the marvelous view of the olive tree-covered landscape.

. HACIENDA .



LA LAGUNA
ACEITE DE OLIVA
VIRGEN EXTRA

AOVE "HACIENDA LA LAGUNA"
COSECHA TEMPRANA VARIEDAD PICUAL



COMPANY: CORTIJO LA LABOR S.L

Quality of the oil: Extra Virgin Olive Oil

Origin: Baeza (Jaén), Andalucía, Spain.

Variety: Picual

Acidity: ≤ a 0.3

Harvest: 2021 -2022

Harvesting method: Traditional.

Extraction Method: Directly from the olive. Using only mechanical procedures. Cold extraction.

Small organoleptic analysis: Intense fruity, green olive, with herbaceous aromas of fresh fruits -apple, banana and light touches of pineapple, pear and grape- and olive leaf, well integrated. Smooth, silky and fruity on the palate. Green notes in the mid-palate. Light bitterness and an elegant intense spicy finish. Great harmony and persistence.

Ripening of the olive:

Contact person:

Juan Félix Ruiz Catena

info@haciendalalaguna.es

Details of the company:

Camino de La Laguna, Km 0.200

Puente del Obispo. 23529 Baeza, Jaén.

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www.aceiteshaciendalalaguna.com

[Facebook:AOVEHaciendaLaLaguna](https://www.facebook.com/AOVEHaciendaLaLaguna)

The oil mill CORTIJO LA LABOR SL was born in Puente del Obispo-Baeza, in the heart of the province of Jaén from the hands of its owner Juan Félix Ruiz Catena, neighbor and businessman of the town of Baeza, well known for his business career. The mill is located next to the Guadalquivir River, which irrigates the land and olive trees with which our oils are produced. The people of the region gather every year their harvest to bring it to our mill, fruits from which flow bright green oils with intense aromas, fruity of fresh olives. This is how our "HACIENDA LA LAGUNA" Extra Virgin Olive Oil is born.



AOVE ORGANIC PREMIUM EGREGIO



COMPANY: OLEOESTEPA S.C

Quality of the oil: Organic Extra Virgin Olive Oil.

Origin: Estepa, Sevilla, Spain.

Variety: Hojiblancas y picual.

Acidity: 0,3

Harvest: Early harvest. 2021-2022.

Harvesting method: Mechanical.

Extraction Method: Cold- extracted.

Small organoleptic analysis: Organically farmed extra virgin organic olive oil, with a complex and balanced profile, very fruity, with a diversity of aromas reminiscent of green olives, with touches of ripe olives, fresh grass, green leaf, artichoke, and green wood branches. On the palate, its spiciness and bitterness stand out, a harmonious and very balanced blend, complemented by a touch of sweetness. Perfect for salads, fresh cheeses and chilled soups.

Contact person:

David Aguilar

E-mail: export@oleoestepa.com

Details of the company:

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C.P. 41560

Estepa

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www.oleoestepa.com

Cooperative producer made up of 7,000 farmers committed to elaborate sustainably the best extra virgin olive oil, certified by the Estepa Protected Designation of Origin. Early harvested, cold-extracted and with the high quality guarantee of the Protected Estepa Designation of Origin, which has the most demanding quality requirements in the market.

Its high quality gives it a high content of vitamin E. Vitamin E contributes to the protection of cells against oxidative damage.

oliDuero

AOVE OLIDUERO ECOLÓGICO



COMPANY: BODEGA MATARROMERA S.L

Oil quality: Organic Extra Virgin Olive Oil

Origin: Medina del Campo, Valladolid, Spain.

Variety: Picual

Acidity: 0,17

Harvest: End of October - beginning of November 2021-2022.

Harvesting method: Own olive groves integrated in Organic Agriculture.

Extraction method: Cold extraction. Only mechanical procedures.

Small organoleptic analysis: Intense green color with slightly golden shades, very bright. Intense fruity aroma of green olives, light vegetal notes. Ample mid-palate, very dense with a balance between bitter and spicy notes, slight almond flavours, a long and sweet after-taste.

Contact person:

Laura Delgado

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Maracruz Bueno

mcbueno@matarromera.es

Company details:

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This oil mill, fully visitable, has an annual production capacity of around 400,000 kg/year for the production of Extra Virgin Olive Oil, always carrying out sustainable practices in the production processes with the efficient use of resources and energy saving. The olives used for the production of OLIDUERO oils come from different areas of Castilla y León, mainly from Valladolid and Zamora, among which are distributed more than hectares of olive trees, of different varieties such as Arbequina, or Picual among others, some of which are integrated in Organic Agriculture.

HEJUL

GOURMET
EXPRESSIONS

AOVE GOURMET VARIEDAD PICUAL



COMPANY: HEJUL

Quality of the oil: Extra Olive Oil

Origin: Galilea, La Rioja, Spain

Variety: Monovarietal Picual

Acidity: 0,20

Harvest: 2021/2022

Harvesting method: mechanical by vibration

Extraction method: cold centrifugation

Small organoleptic analysis: green fruity aroma, with notes of freshly cut grass and tomato. Full-bodied oil, with a mild bitterness and itching. It has a high content of Oleic Acid.

Contact person:

Hector Fernandez

export@aceitehejul.com

Company details:

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Instagram: @aceiteshejul

Linkedin: Aceites Hejul

Family with an agricultural tradition, at HEJUL we began growing olive trees in 1967. In our second generation, Julio Fernández took a step further, taking charge of the entire process of obtaining the oil, from production, packaging and marketing, controlling the entire value chain from the olive grove to the table. With the construction of our modern mill, we can produce our most precious HEJUL high-end Premium oil, being able to control each one of the steps until obtaining a very high quality product, thanks to the most advanced technology and processes.

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
 11. Aceite de La Alcarria CASTILLA-LA MANCHA	 12. Montes de Toledo CASTILLA-LA MANCHA	 13. Aceite de la Comunitat Valenciana COMUNIDAD VALENCIANA
 18. Montoro-Adamuz ANDALUCÍA	 19. Sierra Mágina ANDALUCÍA	 20. Sierra de Cazorla ANDALUCÍA
 25. Baena ANDALUCÍA	 26. Estepa ANDALUCÍA	 27. Aceite de Lucena ANDALUCÍA
	 28. Antequera ANDALUCÍA	 29. Sierra de Cádiz ANDALUCÍA
		 10. Gata-Hurdos EXTREMADURA
		 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
		 21. Aceite Sierra del Moncayo ARAGÓN
		 22. Montes de Granada ANDALUCÍA
		 23. Ponierte de Granada ANDALUCÍA
		 24. Priego de Córdoba ANDALUCÍA



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EUROPEAN UNION