



## *Armonia Sensorial Competition awards 2022*

### **DELICATE**

#### **1°: *OGGLIO Sicilian Extra Virgin Olive Oil***

An equilibrated and complex mild green fruity oil with fresh herbaceous and spices notes, scents of flower and fruits remarks the complexity of the oil. A sweet initial taste develops later in a mild pungency and bitterness with a complex aftertaste.

#### **2°: *PICUALIA 100% Piqual, Agrícola de Bailén and Virgen de Zocueca (Spain)***

Fresh and fruity olive oil with herbaceous and vegetable notes. The taste is mild with bitter almond final, complex and equilibrated oil.

#### **3°: *MATER OLEA ELEGANTE, Mater Olea Srl Agricola (Italy)***

Fruity green mild oil with fresh herbaceous aroma and notes of flowers. The pungency and bitterness grow as the oil is in the mouth but with a final sweet aftertaste. It is an equilibrated and complex oil.

### **GRAN MENZIONI:**

- ❖ **LOS ANGELES SUSTINERI**, *Cooperativa Agricola Nta Sra De Los Angeles Sca (Spain)*
- ❖ **LEMBO QUALITÀ PERANZANA BIOLOGICO**, *Lembo Srls (Italia)*
- ❖ **OLIO VERGELAS**, *Quinta And Vineyards (Portugal)*
- ❖ **CORTIJO DE SUERTE ALTA**, *Cortijo De Suerte Alta Sl (Spain)*
- ❖ **OLIO BICENO**, *Oleificio Cantone Mariarosa & C S.N.C. (Italia)*



## MEDIUM

### 1°: **VENTA DEL BARON, Muela-Olives Sl (Spain)**

In the nose has a medium green fruity flavor with green olive notes, the complex aroma has green grass, artichoke, green tomato, and apple notes. The bitterness and pungency are balanced with green almond notes making the oil harmonious.

### 2°: **PIQUAL 100%, Olivapalacios (Spain)**

A medium green fruity flavor with green grass notes dominates the oil with notes of green tomato and vegetables. The oil is complex and harmonious with a medium bitterness and pungency with a final sweet almond taste.

### 3°: **MUELOLIVA PICUDA, Muela-Olives Sl (Spain)**

Medium intense fruity olive oil, rich in aromas with tomato, apple, banana, and vegetable notes. Complex flavor, herbs and species in the mouth with medium persistent bitterness and pungency.

## GRAN MENZIONI:

- ❖ **DOMINUS EARLY HARVEST, Monva Sl (Spain)**
- ❖ **CORTIJO LA TORRE PREMIUM, Aceite Cortijo La Torre (Spain)**
- ❖ **PARQUEOLIVA SERIE ORO DOP PRIEGO DE CORDOBA, Almazaras De La Subbetica (Spain)**
- ❖ **HOJIBLANCA 100%, Moli D'oli Gabriel Alsina Llorens (Spain)**
- ❖ **KNOLIVE EPICURE, Knolive Oil Sl (Spain)**



## INTENSE

### 1°: **TENUTA ARCAMONE, Azienda Agricola De Carlo Sas (Italia)**

Intense green fruitiness with notes of fresh herbs, vegetables, and spices dominates the olfactory sensation. In the taste is harmonious with a great green vegetable flavor. The bitterness and pungency are equilibrated, rich in persistent aromatic notes and complex in the nose.

### 2°: **CRUX, Fattoria Ambrosio (Italia)**

Green aroma complex in the nose, with vegetable notes of artichoke and green grass with herbs scents. The taste is complex, with green vegetable and almonds flavor with an initial sweet sensation, the bitterness and pungency are very harmonious.

### 3°: **SUPERBO, Americo Quattrococchi (Italia)**

Soft green aroma very complex in the nose, with fruits, nuts, and flower with species scents. The taste is complex and harmonious with green tomato and almonds flavor.

## GRAN MENZIONI:

- ❖ **EL EMPIEDRO, S.C.A. Olivarera La Purisima (Spain)**
- ❖ **CLADIVM (PICUAL), Aceite Aroden Hispania Sl (Spain)**
- ❖ **PODERE RICAVO, Az. Agr. Buoni O Del Buono Maria Pia (Italia)**
- ❖ **OLIVASTRO, Americo Quattrococchi (Italia)**
- ❖ **100% PICUAL, Verde Esmeralda Olive Sl (Spain)**



## **ARMONIE IN THE KITCHEN 2022**

SAO PAULO – BRASILE

PARMA - ITALY

### **PEOPLE'S CHOICE SECTION**

**TOTAL SCORE (TS):** Aromatic persistence on smell + taste/palate persistence + overall olive oil-food harmony

**GLOBAL SCORE (GS):** Value for money + all the above.

### **DELICATE**

1°: **MATER OLEA ELEGANTE**, *Mater Olea Srl Agricola (Italia)*

- ❖ TS 589
- ❖ GS 392

2°: **PICUALIA**, *Agricola De Bailen Nvirgen De Zocueca Sca (España)*

- ❖ TS 541
- ❖ GS 354

### **MEDIUM**

1°: **VENTA DEL BARON**, *Muela-Olives Sl (España)*

- ❖ TS 669
- ❖ GS 389

2°: **MUELOLIVA PICUDA**, *Muela-Olives Sl (España)*

- ❖ TS 620
- ❖ GS 390

### **INTENSE**

1°: **CRUX**, *Fattoria Ambrosio (Italia)*

- ❖ TS 585
- ❖ GS 372

2°: **SUPERBO**, *Americo Quattrociocchi (Italia)*

- ❖ TS 542
- ❖ GS 336