



SIAL CANADA UNVEILS THE 12 WINNERS OF THE OLIVE D'OR 2018 CONTEST

Montreal, May 7th, 2018 – On May 2nd at 12:30PM, the 12 winners and 4 favourites from Olive d'Or 2018, the biggest international extra-virgin olive oil contest in Canada, will be revealed at SIAL Canada's opening ceremony. After the jury's deliberations, the 12 best extra-virgin olive oils submitted by global producers were selected to be named the golden, silver or bronze drop in their respective categories. Given the ever-increasing quality of the oils each year, 4 favourites were selected by the jury. In addition this year, for the first time ever, a special organic prize will be awarded while the bottle-design prize will be handed out for the second time.

Nearly 150 oils from 12 countries signed up this year, which provides proof of the unmitigated success of this major international contest.

Here are the 12 winning extra-virgin olive oils for this edition:

CATEGORIES/PRIZES	GOLDEN DROP	SILVER DROP	BRONZE DROP
Ripe Fruit	Oliveira da Serra Oliveirinha - Sovena Portugal Consumer Goods - Portugal	Herdade de Vale de Arca Premium - HVA Lda - Portugal	Arroyo Seco Blend -Beyond The Olive USA
Light Fruit	Oliveira da Serra Gourmet - Sovena Portugal Consumer Goods - Portugal	Vieiru Organic DOP Gata Hurdes – Almazara as pontis Agropecuaria carrasco - Spain	Oro bailen arbequina – Aceites Oro Bailen - Spain
Medium Fruit	Sogno del Pinzimonio - Caliptra & Mignola - Italy	Parqueoliva serie oro – Almazaras de la subbetica - Spain	Frantoio Franci IGP Toscano - Frantoio Franci - Italy
Strong Fruit	Mueloliva Picuda– Muela Olives - Spain	Knolive Epicure – Knolives Oils - Spain	Villa Magra – Frantoio Franci – Italy



Here are the 4 jury-member favourites for 2018:

Saloio Cepaal	Goya organics - Goya en Espana	Ol Istria Agrolaguna	Guadagnolo Primus Fattoria Ramerino	Saloio Cepaal
Country: Portugal Category: Ripe Fruit	Country: Spain Category: Medium Fruit	Country: Croatia Category: Light Fruit	Country: Italy Category: Strong Fruit	Country: Portugal Category: Ripe Fruit








NEW!

Here are the winners of the organic and design prizes:

Oriviera Bio Agromed	Ena ena Hellenic Fields
Country: Tunisia	Country: Greece



The Members of the 2018 International Jury:

<p>President of the Jury, Olive d'Or 2018</p>  <p>Christine Cheylan Owner of Château Virant, Olive Oils</p>	 <p>FIL BUCCHINO Certified olive oil taster, private label owner and educator</p>	 <p>DENISE LANGEVIN Professional virgin olive oil taster & consultant</p>	 <p>MARIA GRAZIA LEMME Certified olive oil taster</p>
	 <p>SOPHIE DELPUECH Oleologist, professor of culinary culture, founder of loleologie.fr</p>	 <p>KAREN RAPP Certified Olive Oil Taster, educator and Founder of oliveoilboutique.ca</p>	 <p>CLAUDIA PHARAND Co-founder of Distributions Olive & Olives Inc.</p>

Each olive oil was blind-tasted by a jury made up of olive-oil experts, in accordance with the standards set out by the International Olive Council.

Organized as part of SIAL Canada, the Olive d'Or contest aims to continue to improve the quality of the extra-virgin olive oils available on the North American market and to allow the show's visitors to discover exceptional products.

2018 Olive d'Or Partners:



For more information, visit sialcanada.com and check out **#SIALCanada** and **#SIALMTL2018**.

Source:
SIAL Canada

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