

July 11 Oils Demo



Set 1:

Limited production EVOO's from a renowned, and one of the world's most highly awarded producer in Southern Spain, Almazaras de la Subbetica ...winner of the "Best Olive Mill of the Year" for 2009 from L'Extravergine's Guide to the Best Certified Olive Oil in the World, as well as an environmental sustainability award from the Spanish government in 2008. They produce two premium extremely awarded brands as well as a number of standard brands.

- The two premium quality oils are harvested and processed first at the beginning of harvest from less than 2% of the cooperative's member groves, with separate reception lines for each of the organic and non-organic varieties.
- Family growers with small orchards are trained by field technicians to cultivate carefully, and identify quality olives as well as peak ripeness. Processing is also approved by the field technicians who inspect a grove that a farmer believes meets the required quality and peak ripeness, and call the mill to prepare for arrange for immediate harvest as well as same-day processing.
- Upon inspection and approval, field technicians notify the mill to be ready to receive and process the chosen olives from the farmer immediately (and separately with complete traceability through computerized tracking). At the end of the same day the Director tastes each batch of oil at 11:00 at night to accept it for premium brands or redirect it to the standard brands. (This Director was past president of the Denomination of Origin's council regulating the elaboration of DOP oils in that area, and is an expert in the sensory testing that is conducted in addition to testing for chemical quality parameters).
- **Organic "Rincon de la Subbetica" 2009 vintage:** monovarietal from 100% hojiblanca olives. Very rich, complex, three-phased flavour profile.
 - 2009 awards to date: Best of Show/Best International in robust class at the Los Angeles International Extra Virgin Olive Oil Competition, Golden Olive in Zurich, First Place (Gold) at SIAL Montreal, 2nd place at BioL Italy. 2008 vintage awarded The Best Olive Oil of the Year by L'Extravergine. Consistent international awards every year with over 25 recognitions since 2005.

- **Parqueoliva Gold Series, 2009 vintage:** coupage from 80% hojiblanca and 20% Picudo olives. Medium level of intensity with a similarly complex three-phased flavour profile - Rincon's non-organic version.
 - 2009 awards to date: First Place (Gold medal) at SIAL Montreal, Golden Olive in Zurich, Bronze medal at Los Angeles International Olive Oil Competition for medium class - also with over 25 recognitions since 2005.



In the temperature controlled storage Bodega full of large series of standard oil tanks we see the two smaller tanks on the left. One for Parqueoliva and the other for Rincon.

Set 2:

Estate EVOO's from a renowned winery in northern Spain, Bodegas Roda. The same exacting standards imposed on the growing of their grapes and making of their premium wines are

applied to the cultivation of their two estate orchards and elaboration of their two estate-bottled EVOO's.

- **Ecological "Dauro" 2009 vintage:** coupage with 80% Arberquina, 10% koroneiki and 10% Hojiblanca varieties. Estate grown in north-eastern Spain following the European Integrated Crop Production program focused on high natural biotechnology. Delicate yet nuanced flavour with long finish.



Orchard in Spring with special groundcover of flowers to attract beneficial insects.

- Used regularly at the Nobel Peace Prize Award Banquet in Stockholm where royalty is present - 5 times since 2005 with the last time this past December, 2008.
- Gold Medal winner at a gathering of leading world chefs in France. Pressed within one hour of harvest and elaborated/stored in temperature-controlled, oxygen inert stainless steel tanks within two hours of harvest.
- **Aubocassa 2009 Vintage:** 100% monovarietal from the Arberquina olive. Estate grown and bottled in the Spanish island of Majorca. Also a delicate yet nuanced flavour

profile. Similarly prized at world-wide professional kitchens.

These oils are used by chefs world-wide in different cuisines due to their complex delicate profiles. Chefs include Pierre Gagnaire and a Sushi master in Tokyo.

Set 3:

Tuscan producer, Azienda Agricola II Casellino, carefully tends 16 hectares of olive grove on a private farm not far from Florence in Tuscany.

Organic Campo Di Torri 2009

vintage: coupage from 85% Frantoio, 10% Leccino, and 5% Moraiolo olives. An intense, nutty (walnut) Tuscan.

- Recipient of 4 important awards within Italy since 2002.

Summer BBQ Time - Greek producer in Crete, Terra Creta, produces good-quality EVOO and balsamic-style vinegars (100% natural), bottled in summer-ready, convenient spray bottles for the last-minute BBQ and accompanying salad.

- Fantastic natural EVOO for individuals monitoring the amount of fats in their diet!