



SIAL CANADA UNVEILS THE 17 WINNERS OF THE OLIVE D'OR 2016 CONTEST

Montreal, April 13th, 2016 – It's today, on the occasion of the opening of the show on April 13th at 10 am, that the 12 winners and 5 favourites from the Olive d'Or 2016 contest, the biggest international extra-virgin olive oil contest in Canada, will be revealed. After the jury deliberations on April 11th and 12th of last year, the 12 best extra virgin olive oils submitted by producers from around the world 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, 5 favourites were also selected by the jury.

Roughly 100 oils from 15 countries were signed up to the contest this year, which provides proof of the unmitigated success of this major international contest.

SPECIAL INVITATION

The 17 winning oils will be exhibited in a distinctive manner as of the opening of the show at the Olive d'Or space, booth #2346. A testing session of the 2016 contest's winning oils with the media, experts and novices has been organized for April 13th at 1 pm in company with the jury members.

Come out in numbers to this exceptional meeting which will allow you to discover and taste the world's best olive oils, straight from their producers!



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

CATEGORIES/PRIZES	GOLDEN DROP	SILVER DROP	BRONZE DROP
Ripe Fruit	8 olivos Blend - Chile Agricola Don Rafael	Société Agricola El Predregal 022016PE - Portugal	BE – Chile Austral Family Estates
Light Fruit	OI Istria Pendolino – Croatia Agrolaguna DD	Oro Bailen Arbequina - Spain Galgon 99 SL	OI Istria Ascolana – Croatia Agrolaguna DD
Medium Fruit	Cladium – Spain Aceite Aroden Hispania	Mueloliva Picuda – Spain Muela Olives SL	El Empiedro – Spain SCA Olivarera la Purisma
Strong Fruit	Finca la Torre Hojiblanca Spain - Aceites Finca de la Torre SLU	Oro Bailen Reserva Familiar Picual - Spain - Galgon 99 SL	Morellana – Spain Sucesores de Hermanos Lopez SA

Here are the 4 jury member favourites for 2016:

Mauro Terre di San Mauro Olearia San Giorgio	Frantoio Franci IGP Toscano Franci	Knolive Epicure Knolive oils, SL	Parqueoliva Serie Oro Almazara de la Subbetica
Country : Italy Category : Light fruity	Country : Italy Category : Medium fruity	Country : Spain Category : Intense fruity	Country : Spain Category : Intense fruity

The Members of the 2016 International Jury:

- **Christine Cheylan**, Jury President, France
- **Maria Grazia**, Certified Extra-Virgin Olive-Oil Taster
- **Eric Gonzalez**, Chef at L'Atelier Montreal de Joël Robuchon, Casino de Montréal
- **Claudia M. Pharand**, President and Co-founder of Distributions Olive & Olives Inc.
- **Denise Langevin**, CEO Agroindustrial Nuevos Campos LTDA, Chili
- **Helena Lepori**, Olive oil taster, consultant

Each olive oil was blind-tasted by a jury made up of olive-oil and gastronomical 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.

PRODUCTS AVAILABLE EXCLUSIVELY AT OLIVE & OLIVES

All of the winning oils will be made available for tasting at the Olive & Olives boutique (Jean Talon) on **April 23rd and 24th from 11 am to 2 pm.**



Olive&Olives®

Finally, the winning oils will also be on display in the shop window of that same store from **April 23rd to May 18th,**

2016 Olive d'Or Partners:

Order and Positioning of Logos:

AFI and GB (same line)

Mercacei, Afidol and COI (on second line)



Mercacei



Visit sialcanada.com and check out #SIALMTL16 for more information. Interviews with the winning oils and jury members are available upon request.

Source:
SIAL Canada

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