



Olive Oil Award Zurich 2026



Contents

This booklet contains comprehensive information about the Olive Oil Award – Zurich 2026, including detailed insights into all participating extra virgin olive oils.

Preface	2
Sensory Properties of Olive Oil	3
The Flavour Spectrum of Olive Oil	4
Defects	5
Olive Oil Award – Zurich (OOA)	7
OLIO - Consumer Test	8
The Swiss Olive Oil Panel (SOP)	9
Classification	11
Brief Info about Olive Oil	12
Winners of the Olive Oil Award – Zurich 2026	13
Sensory Profiles of all “extra virgin” Olive Oils of the OOA 2026	18
from Italy	19
from Spain	28
from Greece	37
from Portugal	39
from other Countries	42
Dates 2027	48

Preface



Annette Bongartz / Martin Popp

Organiser of the Olive Oil Award – Zurich /
Panel leader of the Swiss Olive Oil Panel (SOP)
ZHAW Institute of Food and Beverage Innovation

Dear friends of olive oil,

This year marks a very special milestone: the 25th edition of the Olive Oil Award – Zurich. What began in 2002 as a research initiative at ZHAW has evolved into an internationally recognized platform for sensory quality assessment, transparency and trust in Olive Oil.

Over the past 25 years, the project has continuously documented the development of olive oil quality while promoting independent scientific evaluation in an increasingly complex global market. At the heart of this work stands the Swiss Olive Oil Panel (SOP), accredited since 2002 and recognized by the International Olive Council (IOC). In 2026 the SOP once again evaluated all participating olive oils with scientific precision and sensory expertise. Beyond the official EU and IOC panel standards, the Harmony-Index allowed us to further assess balance, complexity and the overall sensory expression of each oil - highlighting true qualitative distinction within the extra virgin category.

This year's edition also reflects the realities currently shaping the olive oil world. Climate change,

water scarcity and volatile harvest conditions continue to challenge producers across many regions. Despite these difficulties, the overall quality of the submitted oils remained remarkably high - a confirmation of the dedication, resilience and a growing expertise of producers worldwide.

As always, consumers remained an essential part of the project. Through the PUBLIC OLIO evaluation participants once again provided valuable insight into consumer perception and taste preferences, complementing the scientific assessments of the panel.

We are grateful to all producers, partners, panel members and consumers who have contributed to this journey over the past 25 years. And we hope this booklet inspires you once again to explore the diversity and sensory richness of the olive oils presented in this anniversary edition.

Sincerely yours,
Annette and Martin

Two handwritten signatures in blue ink. The first signature is 'Annette Bongartz' and the second is 'Martin Popp'. Both are written in a cursive, flowing style.

Sensory Properties of Olive Oil

In the classification of olive oil (in short: the panel test) the following positive characteristics are assessed in terms of intensity (Source: COI / T. 20 / Doc. 15 - organoleptic assessment of extra virgin olive oil)

Fruitiness

Set of olfactory sensations characteristic of the oil which depends on the variety of olives and comes from sound, fresh olives in which neither green nor ripe fruitiness predominates. It is perceived directly and/or through the back of the nose.

Fruitiness can be perceived as green, ripe or a combination of both, depending on the maturity of the olives used:

1. Green



Set of olfactory sensations characteristic of the oil which is reminiscent of green fruit, dependent on the variety of olive and coming from green, sound, fresh olives.

2. Ripe



Set of olfactory sensations characteristic of the oil which is reminiscent of ripe fruit, dependent on the variety of olive and coming from sound, fresh olives, green or ripe.

3. Green and Ripe



Set of olfactory sensations characteristic of the oil which is reminiscent of green and ripe fruit, dependent on the variety of olive and coming from sound, fresh olives, green or ripe.

Additionally the following two attributes are positive characteristics, since they are typical for olives and olive oils:

Bitterness



Characteristic primary taste of oil obtained from green olives or olives turning colour. It is perceived in the circumvallate papillae on the "V" region of the tongue.

Pungency



Biting tactile sensation characteristic of oils produced at the start of the crop year, primarily from olives that are still unripe. It can be perceived throughout the whole of the mouth cavity, particularly in the throat.

The Flavour Spectrum of Olive Oil

The **Fruitiness of Olive Oil** can have many different characteristics and shows a fascinating spectrum of aroma components.

Aroma is perceived either orthonasal (on the direct way through the nostrils) or retronasal (on the way via throat, pharynx to the olfactory bulb). Together with taste and trigeminal sensations (such as pungency and astringency), these perceptions create the overall flavour of an olive oil.

Fruitiness of Olive Oil has many different characteristics. In the following overview you can see a variety of aromas, that are mainly perceivable on the retronasal way.



Source: COI / T.20 / Doc. 22 – 2005; Method for the organoleptic assessment of extra virgin olive oil applying to use a designation of origin.

Aroma Wheel: © ZHAW

Defects

During classification (panel test) the absence of the following negative properties (defects) of olive oil is assessed (Source: COI / T. 20 / Doc. 15 – organoleptic assessment of extra virgin olive oil).

Fusty / Muddy sediment

Characteristic flavour of oil obtained from olives piled or stored in such conditions as to have undergone an advanced stage of anaerobic fermentation, or of oil which has been left in contact with the sediment that settles in underground tanks and vats and which has also undergone a process of anaerobic fermentation.

Musty-humid-earthly

Characteristic flavour of oils obtained from fruit in which large numbers of fungi and yeasts have developed as a result of its being stored in humid conditions for several days or of oil obtained from olives that have been collected with earth or mud on them and which have not been washed.

Winey-vinegary, acid-sour

Characteristic flavour of certain oils reminiscent of wine or vinegar. This vinegary flavour is mainly due to a process of aerobic fermentation in the olives or in acid-sour olive paste left on pressing mats which have not been properly cleaned and

leads to the formation of acetic acid, ethyl acetate and ethanol.

Frostbitten olives (wet wood)

Characteristic flavour of oils extracted from olives which have been injured by frost while on the tree.

Rancid

Flavour of oils which have undergone an intense process of oxidation.

The following additional negative properties of olive oil are also classified as defects (“other”):

Heated or burnt

Characteristic flavour of oils formed by excessive and/or prolonged heating during processing, particularly when the paste is mixed under unsuitable thermal conditions.

Hay-wood

Characteristic flavour of certain oils produced from olives that have dried out.

Rough

Thick, pasty mouthfeel sensation produced by certain old oils.

Greasy

Flavour of oil reminiscent of that of diesel oil, grease or mineral oil.

Vegetable

Flavour acquired by the oil as a result of prolonged contact with vegetable water which has undergone fermentation processes.

Brine

Flavour of oil extracted from olives which have been preserved in brine.

Metallic

Flavour that is reminiscent of metals. It is characteristic of oil which has been in prolonged contact with metallic surfaces during crushing, mixing, pressing or storage.

Esparto

Characteristic flavour of oil obtained from olives pressed in esparto mats. The flavour may differ depending on whether the mats are made of green esparto or dried esparto.

Grubby

Flavour of oil obtained from olives which have been heavily attacked by the grubs of the olive fly (*Bactrocera oleae*).

Cucumber

Flavour produced when an oil is hermetically packed for too long, particularly in tin containers, whereas 2,6 nonadienal is formed.

Olive Oil Award – Zurich (OOA)

Since 2002 the Swiss Olive Oil Panel (SOP) of the Food Perception Group at the Institute of Food and Beverage Innovation (ILGI) of ZHAW is engaged in the yearly evaluation and award of extra virgin olive oils.

Since 25 years the Olive Oil Award - Zurich (OOA) is organised and conducted every spring by the Food Perception Group at the Zurich University of Applied Sciences (ZHAW)

On the occasion of the OOA, an objective assessment is made by a panel of sensory experts and additionally a subjective assessment by a consumer panel. The evaluation and interpretation of the data from both surveys provides interesting insights into consumer expectations of extra virgin olive oils on the one hand and the actual sensory quality of olive oil on the market on the other.

The individual results are available to each participant after the competition in the form of detailed test reports.

Our aim is to contribute to ongoing quality research in the field of olive oil, to provide useful information to participants and / or olive oil producers about the sensory properties of their oils, and also to enhance the transparency of the olive oil market for consumers.



PUBLIC OLIO the Consumer Test

All the extra virgin olive oils participating in the Olive Oil Award are presented to consumers.

All extra virgin olive oils of the Olive Oil Award also participate in a consumer test. In contrast to the testing by an expert jury (Swiss Olive Oil Panel), the oils are tested exclusively by consumers, i.e. by people who consume the product but are not necessarily experts in the evaluation of olive oil.

This hedonic test takes place as a home-use test, i.e. the consumers receive the olive oils at home and can test them in their familiar environment.

More than 60 consumer opinions per oil are collected to provide reliable statistical data. The olive oils most appreciated by consumers receive the “PUBLIC OLIO”, a public popularity prize.



The Swiss Olive Oil Panel (SOP)

The Swiss Olive Oil Panel (SOP) of ZHAW is a group of skilled experts who are trained regularly in according to EC and IOC requirements.

Who conducts the testing ?

The sensory assessment of olive oils participating in the OOA is carried out by a jury – the “Swiss Olive Oil Panel” (SOP) – the expert olive oil panel of ZHAW. Per olive oil at least 8 to 10 single results are collected by the SOP on the different levels of the competition. Eventually the results are merged together as a panel result.

The Swiss Olive Oil Panel (SOP) is part of the “Testing laboratory for Consumer Tests and Sensory Analysis of Food” (STS 0240) at the ZHAW, which is accredited in accordance with ISO 17025. Apart from this regular activity the panel is involved in the OOA project in spring and conducts panel tests during this event.

The panel is composed of experts who are either for professional reasons or due to personal interest closely involved with the product group olive oil. The panel exists since 2002 and has been trained regularly since then according to the requirements of the EU and the IOC. The SOP is recognised by the IOC. Testers who wish to be

accepted by the panel have to complete an intense training course, including a qualification test. Four to five panel training courses take place over the year at ZHAW in Waedenswil in the form of group training sessions. To ensure continuity and good panel-performance additional practice units are accomplished regularly by distribution of samples and collection of tasting results by email (= “virtual” training). This procedure guarantees a neutral and objective sensory assessment of olive oil in accordance with international standards.

How is the testing conducted ?

In the run-up of the sensory assessment of OOA by the SOP, the participating oils undergo a Pre-Tasting or “screening”, designed to determine the intensity of the oils (light, medium, intense) and to detect any defect oils before the panel test itself takes place. The pre-tasting is carried out by a three-person testing group out of the SOP and is used only to provide rough orientation for the main tasting process.

The next step within the OOA is an extended Panel Test 1 based on Regulation (EEC) No 2022/2104 (as amended) , as well as the IOC’s instructions for the objective assessment of olive oil (COI / T. 20 / Doc. 15). The tasting is conducted as a blind test in the sensory laboratory of ZHAW. All oils are coded with three-digit random numbers and tasted from at least 8 to 12 panellists in order to ensure the reliability of the test statistics. The assessment form used (= profile sheet) is based on the IOC’s testing sheet but further developed to make sure that besides classification of the oils more focus is laid on the aroma description, the complexity of positive attributes as well as the perception of harmony and persistency.



Qualitatively outstanding olive oils identified in the first extended panel test (approx. 60%) undergo further sensory assessment during a second, concluding Panel Test. The aim is to confirm the results of the first extended panel test as well as to make final decisions on the award categories "GOLD", "SILVER", "BRONZE" and Special Prizes like "BEST OF...".

The oils are presented anonymously and tasted from at least 8 to 10 panellists to guarantee statistically reliable results.

OOA Test procedure – Overview

1st step:

Pre-Tasting (screening) of participating olive oils

Aim: Selection of oils for the Panel Test 1

- » 2-3 experts (panellists from SOP)
- » Screening of the intensity of fruitiness (light, medium, intense)
- » Search for defects
- » Results for orientation

2nd step:

Panel-Test 1

Aim: Selection of oils for the Panel Test 2

- » SOP accredited according to ISO 17025
- » Extended profile sheet (validated)
- » Sensory lab
- » 3 digit coding for every single olive oil
- » Min. n = 8 - 12 single results per olive oil
- » Statistically relevant data

3rd Step:

Panel-Test 2 (final evaluation)

Aim: Definition of winning oils in the categories:

GOLD, SILVER, BRONZE

- » SOP accredited according to ISO 17025
- » Extended profile sheet (validated)
- » 3 digit coding for every single olive oil
- » Min. n = 8 - 12 single results per olive oil
- » Statistically relevant data

Classification

The classification of olive oil falls into different categories:

Extra Virgin Olive Oil (EVOO) (= relevant category for OOA)

- » Declaration: First quality class – ...obtained directly from olives using only mechanical processes.
- » Sensory requirement: No defects and fruitiness above 0 on a line scale of 10.

Virgin Olive Oil (VOO)

- » Declaration: ...obtained directly from olives using only mechanical processes.
- » Sensory requirement: Defects max. 3.5 and fruitiness above 0 on a line scale of 10.

Lampant Olive Oil (LOO)

Lampant oil can show defects above 3.5 and fruitiness above 0 on a line scale of 10 or defects below 3.5 and fruitiness = 0 on a line scale of 10. In both cases lampant oils are not fit for retail sale.

Olive Oil (OO)

Olive oil is a mixture from refined olive oil and virgin olive oil. The official declaration is: "...contains refined olive oil or olive oil obtained directly from olives". Unlike virgin olive oils, no official regulation does exist, that describes the sensory requirements or defines limits for defects. But, consumer should assume basically sound products, meaning products without any defects.

Labels

There are three EC labels of quality for olive oil:



“**Protected Designation of Origin**” means that production, processing and manufacturing of a product must take place in a certain geographical area in a recognized and fixed procedure.

Synonymous terms from different languages are:

- * g.U. (German)
- * PDO (English)
- * DOP (Italian, Spanish, Portuguese)
- * AOP (French)



Food products labelled as “**Protected Geographical Indication**” must have a connection between one of the production stages and the named area of origin. These products must be produced and/or processed and/or manufactured in the indicated area.

Synonymous terms from different languages are:

- * g.g.A. (German)
- * PGI (English)
- * IGP (Italian, French, Spanish, Portuguese)



“**Organic**” is a label for food, that is produced according to the EC regulation for organic agriculture and contains 95% organic food.

Brief Info about Olive Oil

A few important keywords

Persistency

By persistency we understand the lasting nature of all the positive characteristics of the olive oil being assessed. During assessment, all olfactory, gustatory, tactile and kinaesthetic stimuli are taken into consideration.

Harmony

Under harmony we understand the degree of balance of all the positive characteristics of the olive oil being assessed. Presence as well as complexity of all olfactory, gustatory, tactile and kinaesthetic stimuli are taken into account during assessment.

Intensity

» light :

Olive oils which have a low level of fruitiness (< 3 on a scale of 10)

» Medium:

Olive oils which have a moderately intense fruitiness (> 3 and < 6 on a scale of 10)

» Intense

Olive oils which have intense fruitiness (> 6 on a scale of 10)

International Olive Council

The International Olive Oil Council – or IOC / COI shortened – was founded following the first “International Olive Oil Agreement” in 1956, and has its headquarters in Madrid. Since then, the Agreement has been renewed several times and more nations have joined the founding countries. The main duties of the IOC / COI include the coordination of national olive oil production, the development of marketing strategies for olive oil and table olives, as well as the development of standards designed to ensure the authenticity and quality of products. The regulations of the European Community regarding the classification and sensory and chemical-physical assessment of olive oil are based on the preparatory work of the IOC / COI. Homepage: www.internationaloliveoil.org

Cold pressing / Cold extraction

The designation “cold pressing” is only permitted for virgin olive oil and extra virgin olive oil. The oil must be obtained from the first mechanical pressing of the olive mass at a maximum temperature of 27°C, using a traditional extraction system with a hydraulic press.

The designation “Cold extraction” is only permitted for virgin olive oil and extra virgin olive oil that is obtained through percolation or centrifugation of the olive mass at a maximum temperature of 27°C.

Mild Olive Oil

Olive Oil with a very low median for fruitiness and bitterness and pungency (< 2 on a 10 point scale).

Panel Test

The classification of olive oil is carried out partly by the determination of various chemical-physical parameters and partly by organoleptic testing (= panel test). The panel test is conducted by a sensory testing panel in accordance with the Regulation (EU) No 2022/2104 (as amended).

Winners of the Olive Oil Award – Zurich and OLIO 2026

Those extra virgin olive oils which were classified as sensorially outstanding, according to the objective criteria applied, were honoured with the designations “GOLD”, “SILVER” and “BRONZE”.

The most preferred olive oils by consumers receive the “PUBLIC OLIO”.

All olive oils which participated in the Olive Oil Award - Zurich 2026 and fulfill the sensory requirements of extra virgin olive oil (in accordance with IOC/EU regulations), are listed in this booklet. Besides general information concerning origin, varieties, producer, etc., the most important characteristics of the oils are named in note form and in descending order.

Oils that won in one of the three award-categories are mentioned in particular as well as the winning oils in the country competition “BEST OF ...” and other “special prizes”.

Oils that are most preferred by consumers receive the public popularity Prize “PUBLIC OLIO”.



GOLD

These olive oils provide an excellent complex and harmonious total impression, as well as outstanding persistency of the oil's positive attributes.



SILVER

These olive oils provide a very good complex and harmonious total impression, as well as very long persistency of the oil's positive attributes.



BRONZE

These olive oils provide a good complex and harmonious total impression, as well as a long persistency of the oil's positive attributes.



PUBLIC OLIO

These olive oils are most preferred by consumers taking part in the home-use test of the Olive Oil Award - Zurich.



BEST...

Best of Italy

Monini Coratina Bio

ID 92 page 26

Best of Spain

GOYA® Unico

ID 30 page 30

Best Mono-Variety

Monini Coratina Bio

ID 92 page 26

Best Organic

Monini Coratina Bio

ID 92 page 26



GOLD

Monini Coratina Bio

Italy

ID 92 page 26

GOYA® Unico

Spain

ID 30 page 30

FINCA BADENES

Spain

ID 41 page 32

Fontclara - Argudell

Spain

ID 60 page 33

PAGO FRANCISCO GOMEZ PICUAL

Spain

ID 85 page 35



SILVER

olixir® by Food for Health®

Italy - Sicily ID 13 page 20

Di Bennardo Chianti Classico DOP Bio

Italy - Tuscany ID 24 page 20

Nonno Giovanni

Italy - Sicily ID 46 page 22

Donna Carmela

Italy - Sicily ID 47 page 22

Filippo Berio OLIO DELLA VILLA

Italy ID 51 page 22

Lorenzo N. 5

Italy ID 53 page 23

Maladera

Italy - Calabria ID 80 page 25

Monini GranFruttato

Italy ID 95 page 26

IL GRAN RISERVA FRUTTATO VERDE

Italy - Sardinia ID 97 page 27

Knolive Epicure

Spain - Priego de Córdoba ID 8 page 28

MONTEOLIVA ORO ECOLOGICO

Spain ID 9 page 28

ULU

Spain - Madrid ID 18 page 29

Son Naava Arbequina

Spain ID 20 page 29

EL EMPIEDRO

Spain - Priego de Córdoba ID 22 page 30

RINCON DE LA SUBBETICA

Spain - Andalusia ID 34 page 31

Treurer Extra Virgin Olive Oil

Spain - Mallorca ID 35 page 32

Fontclara - Arbequina

Spain ID 59 page 33

VENTA DEL BARÓN

Spain - Priego de Córdoba ID 66 page 33

FUENTE DEL REY

Spain - Priego de Córdoba ID 67 page 34

PAGO FRANCISCO GOMEZ CORNICABRA

Spain ID 87 page 35

PAGO FRANCISCO GOMEZ LECCIANA

Spain ID 88 page 35

PAGO FRANCISCO GOMEZ AUTOR

Spain ID 89 page 36

Terra Creta Extra Virgin Olive Oil

Greece ID 12 page 37

OMPHACIUM ORGANIC

Greece - Olympia ID 61 page 37

Petra - Baladi

Jordania - Al Mafrag ID 27 page 44

Petra - Special Blend

Jordania - Al Mafrag ID 29 page 44

Bajkin Familia

Croatia - Istria ID 82 page 47



BRONZE

La Gioia "Il Fruttato"

Italy ID 6 page 19

MONTEOLIVA ORO PAJARERO

Spain ID 10 page 28

PAGO FRANCISCO GOMEZ GROSAL

Spain ID 86 page 35

Di Bennardo Monti Iblei DOP Bio

Italy - Sicily ID 7 page 19

Silvanus' Geheimnis

Spain - Castilla-La Mancha ID 11 page 29

FRANCISCO GOMEZ SERRATA GOLD

Spain ID 90 page 36

Selezione Tradizionale

Italy - Apulia ID 36 page 20

O DE OLEUM LAGUNA DE BLAS

Spain - Madrid ID 19 page 29

FRANCISCO GOMEZ SERRATA BLACK

Spain ID 91 page 36

Verde Ionico

Italy - Calabria ID 43 page 21

Bullfish

Spain ID 21 page 30

Olival da Risca - Reserva da Família

Portugal - Alentejo ID 73 page 40

L'AMABILE

Italy - Sicily ID 49 page 22

MAGNOLIO "CRU"

Spain - Castilla-La Mancha ID 23 page 30

Arvolea

Portugala ID 76 page 40

Lorenzo N. 3

Italy - Sicily ID 54 page 23

GOYA® Organics

Spain ID 31 page 31

Azeite de Cides - Santulhana

Portugala ID 77 page 40

KALAT

Italy - Sicily ID 56 page 23

FINCA LA GRAMANOSA

Spain- Catalonia ID 40 page 32

Petra

Jordania - Al Mafraq ID 26 page 44

San Giuliano Primer

Italy - Sardinia ID 64 page 24

Primer día de cosecha

Spain ID 71 page 34

Petra - K18

Jordania - Al Mafraq ID 28 page 44



PUBLIC OLIO

Bonsalpo

Italy - Campania

ID 3 page 19

Pago Francisco Gomez LECCIANA

Spain

ID 88 page 35

Di Bennardo Monti Iblei DOP Bio

Italy - Sicily

ID 7 page 19

Jordan Bio Olivenöl

Greece - Lesvos

ID 69 page 38

DGF Olio di Oliva

Italy - Campania

ID 16 page 20

Seleção

Portugal - Moura

ID 38 page 39

San Giuliano L'Originale

Italy

ID 65 page 24

Arvolea

Portugal

ID 76 page 40

Selezione San Gastone Regina

Italy

ID 81 page 25

Filippo Berio CLASSICO

European Union

ID 50 page 45

GOYA® Extra Virgin Olive Oil

Spain

ID 33 page 31

Filippo Berio FRUTTATO




European Union






ID 58 page 45

Sensory Profiles of all “extra virgin” Olive Oils of the OOA 2026

All sensory profiles of all the participating oils are collected on the following pages. The oils are presented by country and in alphabetical order. Sensory Profiles are only valid for the submitted lots.

Legend (Example)

	green
	ripe
	green and ripe

Intensity		Overall Intensity of Fruitiness “medium” (2 of 3) on a scale from light to medium to intense
Fruitiness		» On a 10 point scale
Bitterness		» On a 10 point scale
Pungency		» On a 10 point scale
Harmony		» On a 10 point scale
Aroma	dried nutkernel, ripe banana, candied fruit	» Aroma Description (in downward intensity)
Label	organic	» Label (DOP, IGP, biological, ...)
Varieties	60% Ogliarola, 20% Coratina, 20% Altre	» Varieties (in downward order)
Point of sale		» Source of supply

Product

Origin

ID

■ green
■ ripe
■ green / ripe

Sensory profile

Aroma

Label

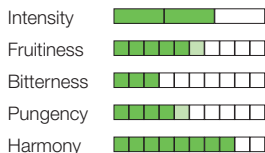
Varieties

Source of supply

olixir® by Food for Health®

Italy - Sicily

ID 13



freshly cut grass, nutshell, leaves, tomato, artichoke, herbs

organic

Biancolilla, Ogliarola Messinese

www.foodforhealth.ch

DGF Olio di Oliva

Italy - Campania

ID 16



vegetables, leaves, nuts

Ravece, Ogliarola Campana, Leccino

www.bymaria.ch

Di Bennardo Chianti Classico DOP Bio

Italy - Tuscany

ID 24



leaves, nutshell, herbs, apple, tomato, freshly cut grass, artichoke, spices

DOP Chianti Classico, organic

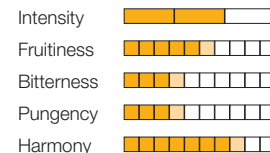
70% Frantoio, 30% Moraiolo

www.dibennardo.ch

Selezione Tradizionale

Italy - Apulia

ID 36



leaves, artichoke, herbs, freshly cut grass, nuts, spices, honey

33% Nociara, 33% Frantoio, 33% Peranzana

ciavarrella.ch/de

Product

Monocultivar Peranzana

Italy - Apulia

ID 37

PRIMA NOTA

Italy - Calabria

ID 42

Verde Ionico

Italy - Calabria

ID 43



Stradaprovinciale

Italy - Calabria

ID 44

- green
- ripe
- green / ripe



Sensory profile



Aroma

leaves, nuts, apple, freshly cut grass, artichoke, herbs, banana

leaves, spices, apple, herbs, nuts, berries

leaves, freshly cut grass, herbs, apple, banana, berries

leaves, nuts, freshly cut grass, cooked vegetables, artichoke, black tea

Label

100% Peranzana

organic

100% Roggianella

organic

Carolea, Nocellara, Roggiannella, Dolce di Rossano

100% Carolea

Source of supply

ciavarrella.ch/de

www.emporioazzinnari.ch

www.emporioazzinnari.ch

stradaprovinciale.com

Product

Nonno Giovanni

Italy - Sicily

ID 46



Donna Carmela

Italy - Sicily

ID 47



L'AMABILE

Italy - Sicily

ID 49



Filippo Berio OLIO DELLA VILLA

Italy

ID 51

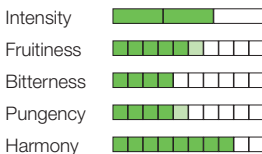


- green
- ripe
- green / ripe

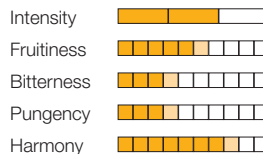
Sensory profile



leaves, freshly cut grass, tomato, nutshell, artichoke, herbs, apple



leaves, nutshell, tomato, herbs, freshly cut grass



leaves, nuts, tomato, banana, freshly cut grass, herbs



leaves, herbs, freshly cut grass, tomato, apple

Aroma

Label

DOP Monti Iblei, organic

IGP Sicilia, organic

organic

Varieties

100% Tonda Iblea

95% Tonda Iblea, 5% Verdesse

33% Biancolilla, 33% Moresca, 33% Verdesse

Frantoio, Pendolino, Lecchino del Corno

Source of supply

www.albacarabio.it

www.albacarabio.it

tenutachiaromonte.com

www.filippoerio.ch

Product

Lorenzo N. 5

Origin

Italy

ID

ID 53



Lorenzo N. 3

Italy - Sicily

ID 54



Lorenzo N. 1

Italy - Sicily

ID 55

KALAT

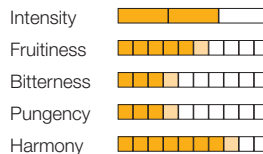
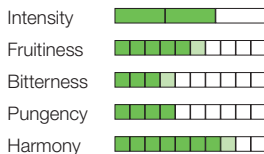
Italy - Sicily

ID 56



- green
- ripe
- green / ripe

Sensory profile



Aroma

leaves, freshly cut grass, tomato, herbs, nutshell, apple

leaves, freshly cut grass, nutshell, apple, herbs, tomato

leaves, nuts, herbs, freshly cut grass, tomato, apple

leaves, nutshell, freshly cut grass, tomato, artichoke, herbs, apple

Label

DOP Val di Mazara, organic

DOP Valli Trapanesi, organic

IGP Sicilia, organic

Varieties

100% Nocellara del Belice

100% Biancolilla

100% Cerasuola

100% Calatina

Source of supply

www.oliobarbera.it

www.oliobarbera.it

www.oliobarbera.it

www.oliobarbera.it

Product

Origin

ID

San Giuliano Monocultivar Bosana

Italy - Sardinia

ID 62



San Giuliano Fruttato

Italy - Sardinia

ID 63



San Giuliano Primer

Italy - Sardinia

ID 64



San Giuliano L'Originale

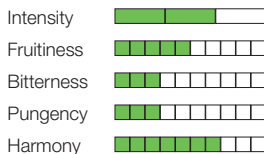
Italy

ID 65



- green
- ripe
- green / ripe

Sensory profile



Aroma

leaves, nuts, freshly cut grass, artichoke, honey

'leaves, nuts, green tomato, freshly cut grass, apple

leaves, freshly cut grass, apple, tomato, herbs, nutshell, banana

nuts, leaves, freshly cut grass, herbs, banana

Label

Varieties

100% Bosana

Coratina, Bosana

Bosana, Semidana

Coratina, Ogliarola

Source of supply

www.sangiuliano.it

www.sangiuliano.it

www.sangiuliano.it

www.sangiuliano.it

Product

Origin

ID

- green
- ripe
- green / ripe

**FILIPPO BERIO ITALIAN
EXTRA VIRGIN OLIVE OIL**

Italy

ID 74



Gran Riserva

Italy - Apulia

ID 79



Maladera

Italy - Calabria

ID 80



**Selezione San Gastone
Regina**

Italy

ID 81



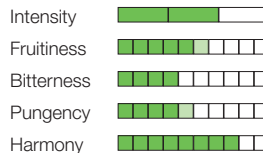
Sensory profile



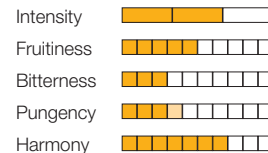
leaves, nuts, apple, banana



nutkernel, leaves, freshly cut grass, black tea



leaves, herbs, nutshell, freshly cut grass, tomato, banana



leaves, freshly cut grass, nuts, green tomato, herbs

Label

Varieties

Source of supply

Coratina, Frantoio, Peranzana, Ogliarola

60% Coratina, 40% Frantoio

organic

100% Pennulara

organic

Frantoio, Moraiolo, Leccino

www.filippoberio.ch

www.masseriadelgeco.com

www.olio-bitonti.com

www.selezionesangastone.com

Product

Monini Coratina Bio

Italy

ID 92



Monini Frantoio Bio

Italy

ID 93



Monini BIOS

Italy

ID 94



Monini GranFruttato

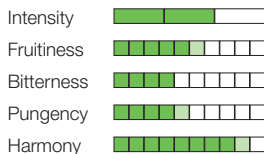
Italy

ID 95

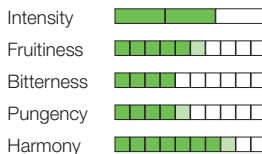


- green
- ripe
- green / ripe

Sensory profile



leaves, tomato, banana, nutshell, freshly cut grass, apple



green tomato, freshly cut grass, leaves, nutshell, banana, herbs



freshly cut grass, leaves, nuts, green tomato, herbs, green apple



leaves, herbs, nutshell, tomato

Label

organic

organic

organic

Varieties

100% Coratina

100% Frantoio

40% Coratina, 40% Nocellara, 20% Frantoio

60% Coratina, 40% Frantoio

Source of supply

www.monini.com

www.monini.com

www.monini.com

www.monini.com

Product

Origin

ID

- green
- ripe
- green / ripe

Castellana

Italy - Sicily

ID 96



leaves, nuts, artichoke, freshly cut grass, tomato, apple

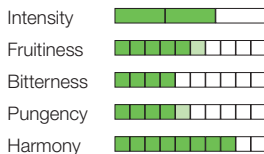
80% Biancolilla, 10% Nocellara del Belice, 5% Nocellare del Nebrodi, 5% Passulunara

castellana-shop.myshopify.com

IL GRAN RISERVA FRUTTATO VERDE

Italy - Sardinia

ID 97



freshly cut grass, tomato, leaves, nutshell, apple, banana, black tea

60% Bosana, 40% Semidana

www.accademiaolearia.com

Sensory profile

Aroma

Label

Varieties

Source of supply

Product

Origin

ID

- green
- ripe
- green / ripe

Sensory profile

Aroma

Label

Varieties

Source of supply

Olive Oils
from Spain
page 28 – 36

Knolive Epicure

Spain - Priego de Córdoba

ID 8



freshly cut grass, tomato, leaves, nutshell, herbs, artichoke

65% Hojiblanca, 35% Picuda

www.knolive.com

MONTEOLIVA ORO ECOLOGICO

Spain

ID 9



leaves, tomato, freshly cut grass, nutshell, herbs, black tea

DOP Baena, organic

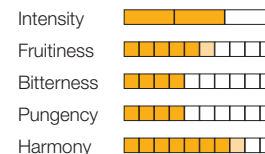
Picual, Picuda, Hojiblanca, Carrasquenja, Pajarera

www.monteoliva.com

MONTEOLIVA ORO PAJARERO

Spain

ID 10



nutkernel, freshly cut grass, leaves, herbs, apple, artichoke, tomato

DOP Baena

100% Pajarera

www.monteoliva.com

Product

Silvanus' Geheimnis

Origin

Spain - Castilla-La Mancha

ID

ID 11



ULU

Spain - Madrid

ID 18



O DE OLEUM LAGUNA DE BLAS

Spain - Madrid

ID 19



Son Naava Arbequina

Spain

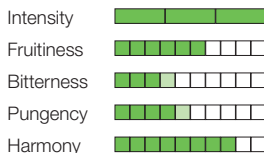
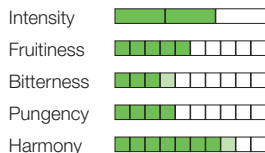
ID 20



- green
- ripe
- green / ripe



Sensory profile



Aroma

leaves, freshly cut grass, herbs, nutshell, tomato, artichoke

leaves, nutshell, freshly cut grass, tomato, herbs

leaves, nutshell, freshly cut grass, tomato, herbs

leaves, herbs, nutshell, apple, tomato

Label

organic

DOP Madrid, organic

DOP Mallorca, organic

Varieties

100% Picual

Picual, Arbosana

Cornicabra, Manzanilla Cacarena

100% Arbequina

Source of supply

www.silvanusgeheimnis.com/de

www.oleumlaguna.com

www.oleumlaguna.com

www.sonnaava.com

Product

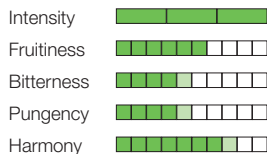
Bullfish

Origin

Spain

ID

ID 21



tomato, leaves, freshly cut grass, nutshell, herbs, apple

DOP Mallorca, organic

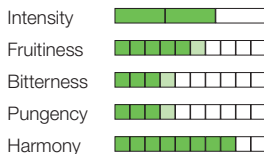
100% Arbequina

www.canfeliu.es

EL EMPIEDRO

Spain - Priego de Córdoba

ID 22



leaves, herbs, nutshell, freshly cut grass, tomato, banana

DOP Priego de Córdoba

100% Hojiblanca

www.coopurisimapriego.com

MAGNOLIO "CRU"

Spain - Castilla-La Mancha

ID 23



leaves, freshly cut grass, nuts, tomato, banana

50% Arbequina, 50% Arbosana

www.olivardelvalle.com

GOYA® Unico

Spain

ID 30



freshly cut grass, leaves, nutshell, tomato, green apple, citrus

50% Hojiblanca, 50% Picuda

www.goyaliveoils.com

- green
- ripe
- green / ripe

Sensory profile

Aroma

Label

Varieties

Source of supply

Product

GOYA® Organics

Spain

ID 31



GOYA® Robusto

Spain

ID 32



GOYA® Extra Virgin Olive Oil

Spain

ID 33



RINCON DE LA SUBBETICA

Spain - Andalusia

ID 34



- green
- ripe
- green / ripe

Sensory profile



Aroma

leaves, freshly cut grass, nutshell, artichoke, herbs, apple

leaves, herbs, apple, freshly cut grass

leaves, nuts, freshly cut grass, vegetables, tropical fruit

leaves, tomato, freshly cut grass, nutshell, herbs, artichoke

Label

organic

Varieties

50% Hojiblanca, 50% Picuda

50% Hojiblanca, 50% Arbequina

20% Hojiblanca, 25% Arbequina, 25% Picual, 25% Manzanilla

DOP Priego de Córdoba, organic

100% Hojiblanca

Source of supply

www.goyaoliveoils.com

www.goyaoliveoils.com

www.goyaoliveoils.com

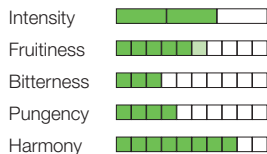
almazarasdelasubbetica.com

Product

Treurer Extra Virgin Olive Oil

Spain - Mallorca

ID 35



leaves, herbs, nutshell, freshly cut grass, tomato, apple

DOP Mallorca, organic

100% Arbequina

www.treurer.com

FINCA LA GRAMANOSA

Arbequina

Spain - Catalonia

ID 39



nutkernel, herbs, leave, banana, ripe apple, floral

DOP Priego de Córdoba

100% Arbequina

www.fincalagramanosa.es

FINCA LA GRAMANOSA

Picual

Spain - Catalonia

ID 40



leaves, herbs, nuts, tomato, vegetables, apple, freshly cut grass

100% Picual

www.fincalagramanosa.es

FINCA BADENES

Spain

ID 41



leaves, nutshell, freshly cut grass, tomato, herbs, artichoke grass

100% Picual

www.airesdejaen.com

- green
- ripe
- green / ripe

Sensory profile

Aroma

Label

Varieties

Source of supply

Product

Son Seguí

Spain - Mallorca

ID 48



vegetables, herb, leaves

organic

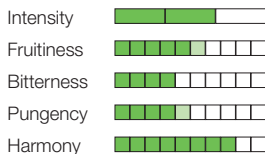
100% Arbequina

sonseguioffice@gmail.com

Fontclara - Arbequina

Spain

ID 59



nutshell, freshly cut grass,
leaves, tomato, artichoke, herbs,
apple

100% Arbequina

www.fontclara.ch

Fontclara - Argudell

Spain

ID 60



tomato, leaves, freshly cut grass,
nutshell, herbs

100% Argudell

www.fontclara.ch

VENTA DEL BARÓN

Spain - Priego de Córdoba

ID 66



leaves, tomato, herbs, nutshell,
freshly cut grass

DOP Priego de Córdoba, organic

80% Hojiblanca, 20% Picuda

www.mueloliva.es

- green
- ripe
- green / ripe

Sensory profile

Aroma

Label

Varieties

Source of supply

Product

FUENTE DEL REY

Origin

Spain - Priego de Córdoba

ID

ID 67



Primer día de cosecha

Spain

ID 71



Conde de Benalua Especial

Spain - Andalusia

ID 83

PAGO FRANCISCO GOMEZ CHIQUITITA

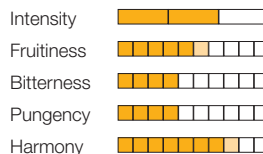
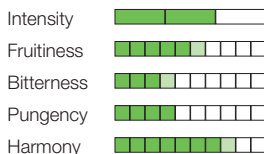
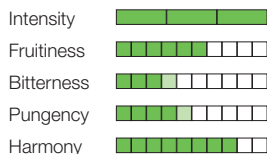
Spain

ID 84

- green
- ripe
- green / ripe



Sensory profile



Aroma

freshly cut grass, leaves, nutshell, tomato, herbs, apple, banana, citrus

leaves, nutshell, tomato, artichoke, apple, freshly cut grass

nutkernel, leaves, tomato, freshly cut grass, herbs, apple, banana

nutshell, freshly cut grass, leaves, green artichoke, herbs, apple, banana, green tomato

Label

DOP Mallorca, organic

DOP Priego de Córdoba

Varieties

100% Hojiblanca

100% Picual

50% Changlot Real, 50% Frantoio

100% Chiquitita

Source of supply

www.mueloliva.es

beneoliva.es

www.amargaypica.com

bodegasfranciscogomez.es

Product

PAGO FRANCISCO GOMEZ PICUAL

Spain

ID 85



leaves, freshly cut grass, nutshell, tomato, banana, artichoke, herbs, apple

organic

100% Picual

bodegasfranciscogomez.es

PAGO FRANCISCO GOMEZ GROSAL

Spain

ID 86



nutshell, herbs, freshly cut grass, leaves, tomato

organic

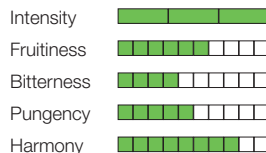
100% Grosal

bodegasfranciscogomez.es

PAGO FRANCISCO GOMEZ CORNICABRA

Spain

ID 87



freshly cut grass, leaves, nutshell, tomato, herbs, citrus

organic

100% Cornicabra

bodegasfranciscogomez.es

PAGO FRANCISCO GOMEZ LECCIANA

Spain

ID 88



leaves, nutshell, tomato, freshly cut grass, herbs, apple

DOP Priego de Córdoba, organic

100% Lecciana

bodegasfranciscogomez.es

- green
- ripe
- green / ripe

Sensory profile

Aroma

Label

Varieties

Source of supply

Product

Origin

ID

- green
- ripe
- green / ripe

**PAGO FRANCISCO GOMEZ
AUTOR**

Spain

ID 89



**FRANCISCO GOMEZ
SERRATA GOLD**

Spain

ID 90



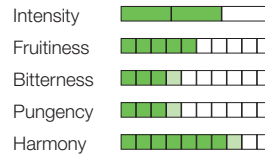
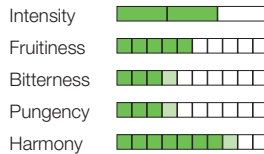
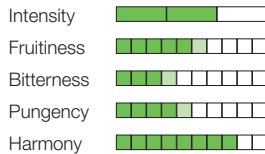
**FRANCISCO GOMEZ
SERRATA BLACK**

Spain

ID 91



Sensory profile



Aroma

leaves, freshly cut grass, nutshell, tomato, artichoke, herbs

leaves, freshly cut grass, apple, nutshell, tomato, artichoke

leaves, herbs, tomato, nutshell, vegetables

Label

organic

organic

organic

Varieties

Chicitita, Cornicabra, Lecciana

100% Arbequina

50% Arbequina, 50% Picual

Source of supply

bodegasfranciscogomez.es

bodegasfranciscogomez.es

bodegasfranciscogomez.es

Product

Origin

ID

■ green

■ ripe

■ green / ripe

Sensory profile

Aroma

Label

Varieties

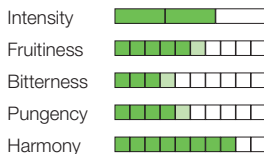
Source of supply

Olive Oils
from Greece
page 37 – 38

Terra Creta Extra Virgin Olive Oil

Greece

ID 12



freshly cut grass, tomato, leaves,
nutshell, herbs, apple, floral

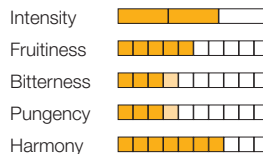
100% Koroneiki

www.terracreta.com

Velanidia

Greece - Nomos Elis

ID 25



nutkernel, leaves, artichoke,
herbs, apple, floral

organic

100% Koroneiki

www.velanidia.ch

OMPHACIUM ORGANIC

Greece - Olympia

ID 61



leaves, nutshell, freshly cut
grass, tomato, herbs

organic

100% Olympia

www.themastermiller.com

Product

Jordan Olivenöl

Greece - Lesvos

ID 68



Jordan Bio Olivenöl

Greece - Lesvos

ID 69



Jordan Olivenöl - Bambatsa

Greece - Lesvos

ID 70



ADELΦΟΣ by ZAKROS

Greece - Crete

ID 72



■ green
■ ripe
■ green / ripe

Sensory profile



Aroma

leaves, nutshell, freshly cut grass, herbs, green tomato, green artichoke

leaves, banana, nutkernel, freshly cut grass, apple

leaves, nutkernel, herbs, vegetables, apple

nutshell, leaves, freshly cut grass, herbs, banana

Label

IGP Lesvos

IGP Lesvos, organic

IGP Lesvos

DOP Sitia Lasithi Kreta

Varieties

70% Kolovi, 30% Adramitiani

70% Kolovi, 30% Adramitiani

70% Kolovi, 30% Adramitiani

100% Koroneiki

Source of supply

jordanolivenoel.de

jordanolivenoel.de

jordanolivenoel.de

www.oelmaa.ch

Product

Origin

ID

- green
- ripe
- green / ripe

Sensory profile

Aroma

Label

Varieties

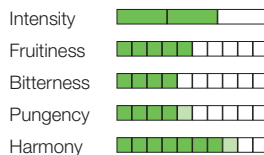
Source of supply

Olive Oils
from Portugal
page 39 – 41

Berger da Baronia

Portugal - Alentejo

ID 5



leaves, nutshell, freshky cut
grass, apple, herbs, tomato

organic

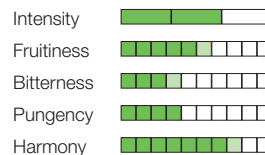
85% Galega, 15% Bical

www.dabaronia.com

AZEITE PORCA DE MURÇA - BIOLÓGICO

Portugal - Trás-os-Montes

ID 17



herbs, leaves, nuts, freshly cut
grass, apple, banana

organic

Verdeal, Transmontana, Madural,
Cordovil, Cobrançosa

caom.pt

Seleção

Portugal - Moura

ID 38



leaves, nutkernel, herbs,
vegetables, banana

Cobrançosa, Picual, Arbequina

coopmourabarrancos.com



Product

Origin

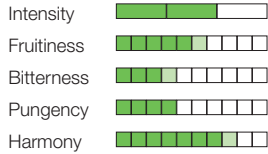
ID

- green
- ripe
- green / ripe

**Olival da Risca -
Reserva da Família**

Portugal - Alentejo

ID 73



leaves, nutshell, freshly cut grass, herbs, tomato, apple

organic

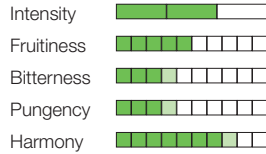
100% Cobrançosa

www.olivaldarisca.com

**Azeite de Cides
Cobrançosa**

Portugal

ID 75



leaves, green tomato, herbs, vegetables

organic

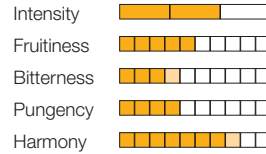
100% Cobrançosa

Pizzeria D'Antonio Brütten

Arvolea

Portugal

ID 76



leaves, nuts, tomato, herbs, artichoke, freshly cut grass

organic

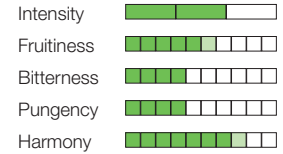
100% Santulhana

Pizzeria D'Antonio Brütten

**Azeite de Cides
Santulhana**

Portugal

ID 77



tomato, leaves, nutshell, freshly cut grass, herbs

organic

100% Santulhana

Pizzeria D'Antonio Brütten

Source of supply

Product

UT Bio

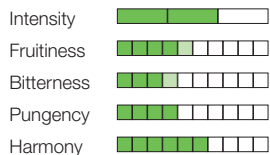
Origin
ID

Portugal
ID 98

- green
- ripe
- green / ripe



Sensory
profile



Aroma

leaves, nuts, herbs

Label

organic

Varieties

Negrinha, Cobrançosa, Verdial

Source of supply

pedro.vilares@uncommon-time.pt

Product

Origin
ID

■ green
■ ripe
■ green / ripe

Sensory
profile

Aroma

Label

Varieties

Source of supply

Olive Oils from
other Countries
page 42 – 50

Lalic

Tunisia
ID 1



leaves, freshly cut grass, tomato,
herbs, nuts

organic

60% Chemlali, 40% Koroneiki

youmna.mansouri@cho.com.tn

Immortelle

Tunisia
ID 2



leaves, nuts, herbs, freshly cut
grass

organic

60% Chemlali, 40% Koroneiki

youmna.mansouri@cho.com.tn

Bellistra

Tunisia
ID 4



leaves, freshly cut grass, herbs,
nuts

organic

60% Chemlali, 40% Koroneiki

youmna.mansouri@cho.com.tn

Product

Sabo Extra Virgin

Huile d'olive Vierge Extra

Origin
ID

Tunisia
ID 52

Tunisia
ID 78

- green
- ripe
- green / ripe



Sensory
profile



Aroma

nuts, leaves

leaves, freshly cut grass, tomato, herbs, artichoke, nutshell

Label

Varieties

100% Chemlali

leaves, nuts, apple, banana, tomato

Source of supply

sabo1845.ch

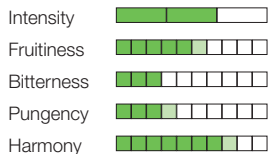
www.rivieredor.com

Product

Petra

Jordania - Al Mafraq

ID 26



leaves, tomato, freshly cut grass, green apple, nutshell

Label

100% Nabali

www.petraolive.com

Petra - Baladi

Jordania - Al Mafraq

ID 27



leaves, freshly cut grass, tomato, herbs, artichoke, nutshell

Label

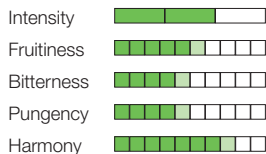
100% Baladi

www.petraolive.com

Petra - K18

Jordania - Al Mafraq

ID 28



leaves, nutshell, freshly cut grass, tomato, herbs, artichoke

Label

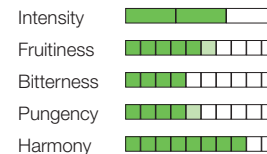
100% Barnea K18

www.petraolive.com

Petra - Special Blend

Jordania - Al Mafraq

ID 29



nutshell, leaves, herbs, freshly cut grass, tomato, black tea

Label

60% Baladi, 40% Barnea K8

www.petraolive.com

- green
- ripe
- green / ripe

Sensory profile

Aroma

Label

Varieties

Source of supply

Product

Filippo Berio CLASSICO

Filippo Berio DELICATO

Filippo Berio FRUTTATO

Origin

European Union

European Union

European Union

ID

ID 50

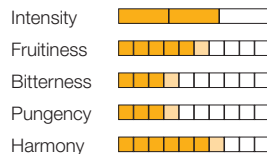
ID 57

ID 58



- green
- ripe
- green / ripe

Sensory profile



Aroma

herbs, leaves, nuts, freshly cut grass

leaves, green apple, berries, herbs, freshly cut grass, nuts

leaves, nutshell, herbs, berries, tomato

Label

Varieties

Hojiblanca, Manzanilla, Coratina, Koroneiki, Peranzana

Hojiblanca, Manzanilla, Coratina, Koroneiki, Peranzana, Arbequina

Hojiblanca, Manzanilla, Coratina, Koroneiki, Peranzana, Arbequina

Source of supply

www.filippoberio.ch

www.filippoberio.ch

www.filippoberio.ch

Product

DAMIDA RESERVE

DAMIDA ESTATE BLEND

Origin

United States - California

United States - California

ID

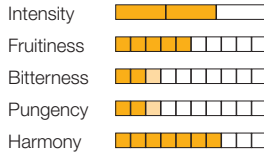
ID 14

ID 15

- green
- ripe
- green / ripe



Sensory profile



Aroma

leaves, nuts, tropical fruits, frshly cut grass

leaves, freshly cut grass, herbs, nuts, banana

Label

Varieties

100% Arbequina

40% Arbequina, 40% Arbosana, 20% Koroneiki

Source of supply

pompeian.com

pompeian.com

Product

Premium Selection

Bajkin Familia

Origin

South Africa

Croatia - Istria

ID

ID 45

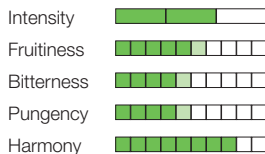
ID 82



- green
- ripe
- green / ripe



Sensory profile



Aroma

leaves, nuts, freshly cut grass, artichoke, black tea

leaves, freshly cut grass, tomato, herbs, apple, nutshell, artichoke

Label

Varieties

40% FS17, 25% Frantoio, 25% Arbequina, 10% Coratina

Native varieties from Istria

Source of supply

kielderagro.com

www.houseofolive.ch

Dates for 2027

Knowing today what is going on next year.

Olive Oil Award Zurich 2027

Registration for participation, Payment of participation fee, Submission of oil samples up to February 14, 2027

The detailed announcement of the event will be available by November 2026 at www.oliveoilaward.ch

Announcement of the Winners

The event is scheduled to take place in May, 2027.



Imprint

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Authors

Annette Bongartz and Martin Popp

Editor

Zurich University of Applied Sciences (ZHAW)
Institute of Food and Beverage Innovation (ILGI)
Food Perception Group
Einsiedlerstrasse 35
CH-8820 Waedenswil
Switzerland

iooa.ilgi@zhaw.ch

www.oliveoilaward.ch
www.ilgi.zhaw.ch/sensorik
www.ilgi.zhaw.ch



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