



Prisingende Ekstra Jomfruolivenolie fra Andalusien - Spanien

Awards de senaste år - 2023 og 2024



ITALY - Golden Drop as best EVOO blend category with a **GOCCIA D'ORO** and a score between 90 over 90 and 100/100 at the **AIPO D'ARGENTO 2024**

CHINA - Gold Medal for Best Intense Extra Virgin Olive Oil with Venta del Barón in the **OIL CHINA 2024**

SPAIN - Finalist in the category of packers with its brand in the **24th edition** of this prestigious competition, **Marios Solinas 2024 (COI)**

SPAIN- Venta del Barón, with a score of 94.8 placing it in the **"Top 10"** of Best Spanish AOVes in the Intense category **Concurso Guía Iberoleum 2024.**

PORTUGAL - Honorable Mention as **BEST EVOO** category Intense Green with **OVIBEJA 2024**

SWITZERLAND- GOLD MEDAL Best Intense Green Fruity EVOO in the international competition **ZURICH IOOC 2024**

DUBAI INTERNATIONAL COMPETITION (DITA) Gold Medal as **Best Extra Virgin Olive Oil 2024**

SPAIN - Second Prize in the category **Frutado Maduro** as **Best Extra Virgin Olive Oil** in the **DIPUTACIÓN DE CÓRDOBA 2024** awards

SPAIN - 2nd Prize for **Best Signature Extra Virgin Olive Oil** in the **48kilates World Competition** Venta del Barón, with a score of 94.8 placing it in the **"Top 10"** of Best Spanish AOVes in the Intense category **2024**

DUBAI - Gold Medal with Venta del Barón as **Best Extra Virgin Olive Oil 2024 DUBAI IOOC 2024**

SPAIN - Gold Medal 88/100MEZQUITA 2024 AWARDS **Best EVOO 2024**

ITALY - Special Mention in the category **Large Producers** in the International **SOL D'ORO 2024** competition

SPAIN - Silver medal with a score of 93.17 points as an intense fruity oil of fresh green olives at **DOP. Priego de Córdoba 2024**

SPAIN - "Top Expo Gold 2024" with a score of 9.5. as **Best Intense Green Fruity EVOO** in the **International Monocultivar 2024**

SPAIN - Awarded with the **First Prize** in the **Alimentos de España Best Spanish Extra Virgin Olive Oil 2024** at Category Bitter Green Ministry of Agriculture and Fisheries of the Government of Spain 2024.

ARGENTINA - Awarded with the **First Prize** in the international competition **ARGOLIVA 2022** as **Best Intense Green Fruity EVOO 2023**

GREECE - Awarded the **Gold Medal** in the **Best Quality** category at the **ATHENA IOOC 2023 International Competition.**

GERMANY - Awarded as the **best EVOO** with the **Gold medal** for the quality of **Extra Virgin Olive Oil 2022** at the **BERLIN GOOA 2023 International competition**

SPAIN - Chosen as **Best EVOO 2023** with a score of 92/100 as **Best EVOO** in the **International Competition of the Iberoleum 2022 Olive Oil Guide**

JAPAN - Gold Medal in the **BLEND** category as **Best Extra Virgin Olive Oil** at the **Japan Olive Oil JOOP 2023 International Competition.**

JAPAN - Awarded with 3 mentions, as **Best EVOO** in the **Blend** category, **Bronze** in the **Robust Fruity** category and **Gold Medal** as **Best EVOO in Spain 2022** at the **Joota Awards in Tokyo 2023**

FRANCE - Awarded the **Gold Medal** for **Best EVOO** at the **LEONE D'ORO 2022 International Competition** in the **Blend** category

SPAIN - Scored with a score of 98/100 as the **best Extra Virgin Olive Oil 2022** in the **International PREMIOS MEZQUITA 2022 competition**

ITALY - 3 Awards as **2nd Best EVOO Spain**, **1st prize Best Andalusian EVOO** produced by Producer, and **Finalist Best Andalusian EVOO** produced by Producer in the **ESAO Awards 2022/23 Competition**

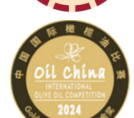
SPAIN - Accesit Award for the **Best EVOO in the world** with **PDO** at the **World Contest Salón Gourmet Madrid 2023**

ZURICH - Silver Medal as **best EVOO** in the category of **Intense Green Fruity** at the **ZURICH IOOC 2023 International EVOO Competition**

SPAIN - Scored with a score of 89/100 as **Best Extra Virgin Olive Oil 2022** of the **International EVOOLEUM Guide 2023** in the category of **Best Blend EVOO.**

SPAIN- Second PRIZE as the **best EVOO 2023** in the **Excellence Contest of EVOO D.O.P PRIEGO DE CÓRDOBA 2023**

...and many more over the years and decades



Venta del Barón

EL VIRGEN EXTRA
DE LOS ARTESANOS



Frutado Verde
Green Fruitiness



Dulce
Sweetness



Amargo
Bitterness



Picante
Pungency



Aroma: Hortalizas (Tomate-Alcachofa), Hierbas Aromáticas
Aroma: Vegetables (Tomato-Artichoke), Aromatic Herbs

Variedad: 75% Hojiblanca, 25% Picuda
Varieties: 75% Hojiblanca, 25% Picuda

Origen: D.O.P. Priego de Córdoba
Origin: Priego de Córdoba, Andalucía, Spain

”Blandt verdens mest prisvindende Jomfruolivenolier” - ”DOP”

Med sin helt unikke kraftfulde smag og høje kvalitet har den ”DOP”-certificerede Venta Del Barón gennem årtier vundet et hav af guld og sølvmedaljer verden over. Den store anerkendelse er opnået ved de mange Jomfruolivenoliesmagninger, som finder sted forskellige steder på kloden hvert eneste år. Priserne har bragt Venta Del Barón i toppen blandt de bedste ekstra jomfruolivenolier og samtidig er Venta Del Barón en af verdens mest prisvindende.

Olien er dyrket, høstet, presset og tappet hos producenten selv og under dyrknings- og pressemetoder af højeste standard

Venta Del Barón dyrkes på 75 % Hojiblanca- og 25 % Picuda-oliven i hjertet af Andalusien i det sydlige Spanien. Den håndplukkes tidligt i høstperioden, hvor alle dårlige oliven, grene og blade bliver frasorteret, så kun de bedste og pæneste oliven går i pressen. Presningen finder sted indenfor max 10 timer efter plukningen under nøje fastlagte procedurer og i overensstemmelse med kvalitetskravene fra DOP, som er en beskyttet oprindelses- og kvalitetsbetegnelse fra Denominación de Origen Protegida Priego de Córdoba (DOP). Efter alle disse omhyggeligt udførte processer opnås den fulde smagskraft og olien bevarer alle sine gode egenskaber samt et syreindhold helt ned på 0,1%.

Venta Del Barón har en intens frugtlig smag af grønne oliven med noter af friskklippet græs, mandler, banan, æble og med et strejf af tomat og artiskok. Med en fin balance mellem bitterhed, sødme og skarphed, er den både kompleks og harmonisk på en og samme tid.

Næringsindhold pr. 100 ml

Energi	3389 kJ / 824 kcal	Kulhydrat	0 g
Fedt	92 g	- heraf sukkerarter	0 g
- heraf mættede fedtsyrer	14 g	Kolesterol	0 g
- enkeltumættede fedtsyrer	69 g	Protein	0 g
- flerumættede fedtsyrer	9 g	Salt	0 g

Ekstra jomfruolivenolie af bedste kvalitet, udvundet direkte af oliven og udelukkende ved mekaniske processer

Bedst før åbnet/uåbnet: se bagsiden af kartonemballagen

Opbevares tillukket, mørkt og ikke for varmt

Importeret af Sebbelov Gastronomisk Import – Silkeborg

Sebbelov