
SOUTH AFRICA WINS THE PRIZE OF THE BEST EXTRA VIRGIN OLIVE OIL FROM THE SOUTHERN HEMISPHERE IN THE OLIO NUOVO DAYS COMPETITION

PERU, URUGUAY, CHILE, BRAZIL, ARGENTINA, MOST OLIVE OILS IN THE COMPETITION WERE PRESENTED FOR THE FIRST TIME IN FRANCE.

The first edition of OLIO NUOVO DAYS Southern Hemisphere brought together 6 countries and more than 30 olive oils freshly extracted below the 12th parallel.

While the harvest around the Mediterranean begins in October and continues until December, the Southern Hemisphere begins picking it at the beginning of the year to close it in August according to the latitude.

The closer we get to the South Pole, the later the harvest, as in Argentina, which begins its olive harvest in May, while Peru can harvest as early as January.

Why organize a contest reserved for the Southern Hemisphere?

To discover the richness and diversity of Premium olive oil from new terroirs.

Like wine, olive oil depends on the variety, soil, sunshine, altitude, climatic conditions ... and the know-how of the producer.

Like wine, we find olive oil in Chile, Argentina, South Africa, Australia ...

Celebrating the new harvest of countries below the equator is the opportunity to discover new flavors and start traveling for the summer.

The competition, chaired by Chef Eric Briffard, M.O.F, Executive Director of the Culinary Arts of the Le Cordon Bleu Institute, French-Argentinean designer Vanessa Seward, and Brazilian Oleologist Marcelo Scofano **rewarded 8 extra virgin olive oils:**



WINNERS OF THE FIRST EDITION OLIO NUOVO DAYS SOUTHERN HEMISPHERE JUNE 2019

BEST EXTRA VIRGIN OLIVE OIL

MORGENSTER ESTATE

SOUTH AFRICA, Capetown.

Monovariety: Don Carlo

Producer : Federica Bertrand, Bertrand Family.

HEART CRUSH

VERDE LOURO

BRAZIL, Rio Grande Do Sul.

Monovariety: Arbosana

Producer: Romario Silva

ORGANOLEPTIC ORIGINALITY

SERRA DOS GARCIAS

BRAZIL, Rio Grande Do Sul.

Assemblage : Arbosana, Arbequina, Koroneiki

Productrice : Patricia Matte Larrain

BEST PACKAGING

OLIVARES DE SANTA LAURA

URUGUAY, Cerro Largo

Blending : Arbequina, Coratina & Hojiblanca

Producers : Laura & Gonzalo Blanco

Brand identity : CabelloXMure, Isabel Cabello

PACKAGING ORIGINALITY

OLIVOS DE CASUTO

CHILE, Coquimbo

Blending: Frantoio, Arbequina, Koroneiki

Producer: Patricia Matte Larraín

BEST LABEL READABILITY.

FAMILIA ZUCCARDI / ZUELO

ARGENTINA, Mendoza

Monovariety: Arauco

Producers: Zuccardi Family

SPECIAL JURY EX-AEQUO AWARD

VALLESUR

PERU, Tacna

Monovariety: Sevillana

Producers: Federica Bertrand, Bertrand Family

EL OLIVAR

PERU, Tacna.

Monovariety: Criolla (de Tacna)

Producteur : M. Eduardo BAUMANN SAMANEZ OCAMPO.

Photos on request : emmanuelle@culture-olive.org

OLIO
NUOVO
DAYS®



VARIATION OF GARDEN TOMATOES, GOAT CHEESE CURD, RECIPE IMAGINED BY THE CHEF ERIC BRIFFARD FOR THE VICTORIOUS OLIO NUOVO DAYS EVOO MORGENSTER.

For 4

100 g Red tomato " Beef Heart"

100 g Yellow tomato "Pineapple"

100 g Green Tomato "Green Zebra"

80 g Goat cheese curd OR Buratta

30 g Olive oil

1 spoonful of pomegranate seeds

40 g raspberries

8 small leaves of green basil

Fleur de Sel, freshly ground pepper

Smoked pepper

Pepper filaments

Red Pesto:

Mix all the ingredients in a blender, keep in a cool place

80 g raspberries

60 g tomato pulp

20 g pomegranate juice

15 g olive oil

Recipe:

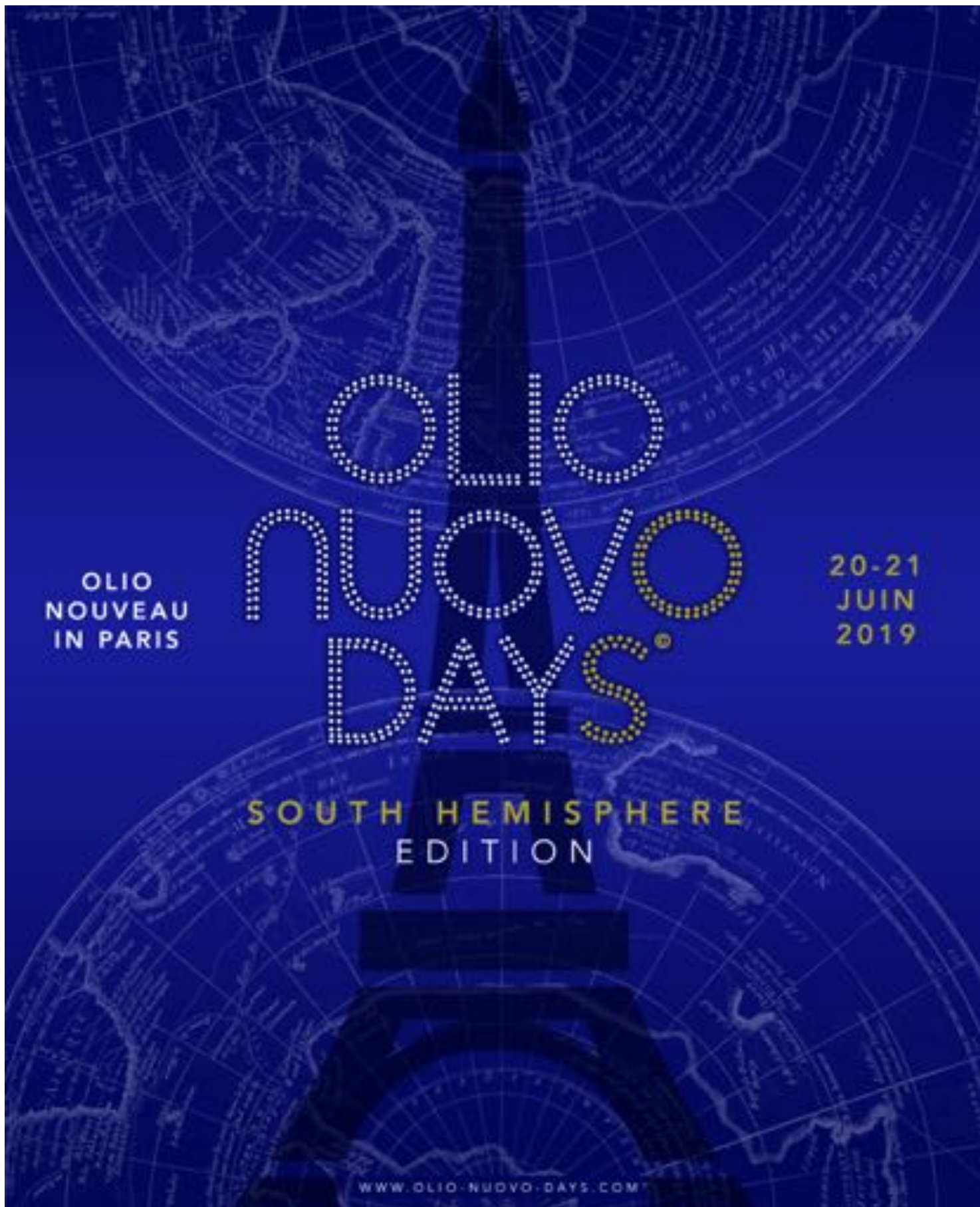
Wash, peel tomatoes, keep aside.

Shuck the pomegranate, keep aside.

Cut big quarters of red, yellow and green tomato, arrange forming a rose on a plate, add the goat curd in the center, season with olive oil, fleur de sel, fresh ground pepper

Arrange harmoniously on the plates.

Add a few teaspoons of red pesto and one teaspoon per plate of pomegranate seeds. Finish with a few basil leaves and pepper filaments and a drizzle of olive oil.



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20-21
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SOUTH HEMISPHERE
EDITION

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