

olivesinfact

Flavour and Food

Savouring, Using and Enjoying Extra Virgin Olive Oil

Linda Costa of **OlivesInFact** with **Rafael Muela** from **Priego de Córdoba**, will help enhance your ability to savour and use extra virgin olive oil with flavour. Using local products and oils from regions around the world they will make tasting fun again. This is a unique opportunity to learn this special skill and expand the range of South African extra virgin olive oils.

Incorporating

The Inaugural South African Extra Virgin Olive Oil Tasting Team Tasting Championship

including

Savantes Review and Certification of your Tasting Ability

Participants will be able to enter the championship in teams of three and become the South African Champions. The championship will follow the format of individual skills tests and team challenges currently used in the Savantes organised USA, French and Spanish Championships. Those who achieve 60% and 80% in the individual tests will be recognised with Associate Savante and Savante certification respectively.

For current Associates and Savantes see www.savantes.org

Tuesday 29th (10.00 to 17.00) and Wednesday 30th January (9.00 to 16.30)

Venue: Devon Valley Hotel, Devon Valley Road, Stellenbosch

Full Price for 2 days: R3450 pp (incl)

Day 1 only: R2300 pp (incl)

Day 2 only: R2300 pp (incl)

Programme

Tuesday

10.00 – 10.15	Welcome
10.15 - 11.00	Present and future glimpses of EVOO in Spain and globally – Rafael Muela
11.00 - 11.15	Break
11.15 – 12.45	Tasting for Style and Flavour – getting to know our palates and noses
12.45 – 13.45	Lunch
13.45 - 14.45	Tasting extra virgin olive oil varieties in conjunction with Rafael Muela
14.45 - 15.00	Break
15.00 - 16.00	Culinary Uses and Health Dividends
16.00 - 17.00	Tasting varieties not currently produced in South Africa

Wednesday

9.00 – 12.00	South African Team Tasting Championship
12.00 - 13.00	Degustation lunch using extra virgin olive oils with discussion of flavours
13.00 – 14.00	New Varietals around the world – Rafael Muela
14.00 - 16.00	New Blends with Existing and New Varietals – Group work
16.00 – 16.30	Presentation of Championship Results, winner's awards and Certificates for those who achieve Associate or Savante status

For registration and information contact: Linda Costa 083 3004 703 / linda@olivesinfact.com



Rafael Muela was born in Jaén in Spain and is a member of the 3rd generation of a family involved in olive oil since 1942. He is a member of the Board of Directors of Mueloliva and Almazara de Muela, where he is Commercial and Marketing Director. He serves on the D.O.P Priego de Córdoba's permanent commission. Rafael and his brothers have turned Venta del Baron and Mueloliva Picuda into two of the best extra virgin olive oils worldwide. Venta del Baron has held the accolade 'Best Extra Virgin Olive in the World' for four consecutive years. Rafael is Associate of the Register of Extra Virgin Olive Oil Savantes, and is a tasting panel member for DOP Priego de Córdoba



Linda Costa is an accomplished taster and adviser to the South African olive industry. She is a producer of olive oil, table olives and runs the Devon Valley Olive Tree Nursery. As a qualified health coach, she advises and presents on the nutritional benefits of olive oil and olives in the everyday diet. Recently she presented a paper on the synergies of olive oil and other food ingredients at The Olive Oil Conference in Chicago (see picture), - the most important olive oil conference in the USA. Linda is a member of the Register of Extra Virgin Olive Oil Savantes.