

INTERNATIONAL COMPETITION REGULATIONS OF THE 2026 INTERNATIONAL EXTRA VIRGIN OLIVE OIL COMPETITION

ARTICLE 1 - ORGANIZER

The International Extra Virgin Olive Oil Competition (CINVE) is organized by INVERSIONES SOBRECASES, S.L. (InsocFerial).

Tax ID: B82335753 C/ Fuentes, 3 28013 Madrid, Spain

ARTICLE 2 - SCOPE

_Mills, olive growers, producers, oil presses, social oil mills, cooperatives, producer organizations, bottlers, producer associations (exporters, importers, and traders of extra virgin olive oil), and packers may participate.

_At the request of the organization, all participants must guarantee, through the necessary documentation, the origin of the oil submitted to the competition. All samples must bear a valid label that complies with the laws of the country of origin and be registered in the corresponding national and/or international bottling registries.

_The Technical Committee reserves the right to carry out an analytical control of the extra virgin olive oils by sending a sample to a laboratory to certify that it meets all the characteristics indicated in its original analysis. The committee may also request, in person, a sample from the same batch to compare it with the one submitted to the competition.

- _All extra virgin olive oils from any country in the world are eligible to participate.
- _Each oil sample submitted must come from a batch that has been marketed or prepared for marketing during the current year. The organization may request documentation to verify this commercialization.
- _All extra virgin olive oils submitted must comply with each and every requirement established for them by European Commission Regulation (EEC) No. 2568/91 of 11 July 1991 (and its subsequent amendments) regarding the characteristics of olive oils and olive-pomace oils and their methods of analysis.
- _Must come from a homogeneous batch (minimum volume: 1,000 liters).
- _Must be submitted in four (4) bottles or containers of 0.50/0.75 liters or six (6) bottles of 0.25 liters (the total amount must not be less than 1.5 liters), labeled, hermetically sealed, and duly identified by batch number as marketed.
- _Samples must be registered with the competent health authority in their country of origin, in accordance with current legislation.
- _All bottles or containers must bear a valid identification label that complies with the laws of their country of origin.
- _Possible exemptions from this Article 2, solely regarding the required volume of the homogeneous batch, may be granted—upon valid request—exclusively by the Technical Director of the tasting.

ARTICLE 3 - OBJECTIVES

The main objectives of the competition are:

- _To award the best extra virgin olive oils submitted to the competition from around the world.
- _To promote the health and nutritional benefits of extra virgin olive oils and the Mediterranean Diet.
- _To encourage high-quality production and its sustainability, while also contributing to the dissemination of olive oil culture.
- _To raise awareness of the international market by highlighting the exceptional qualities of extra virgin olive oils produced in different countries.
- _To contribute to the increase of extra virgin olive oil consumption internationally.

ARTICLE 4 - REGISTRATION

The registration of each sample shall be completed by the company or business entity, through an authorized representative, on the official competition website: www.cinvegroup.org

The registration form shall include the following information:

1) Company details:

- a) Tax Identification Number (CIF)
- b) Postal address
- c) Telephone number
- d) Email and website
- e) Contact person details

2) Product characteristics:

- 1. Country of origin
- 2. Brand name
- 3. Indication of belonging to a Designation of Origin or other quality indications in accordance with the specific regulations of the country of origin
- 4. Olive variety or dominant varieties used in the production of the oil
- 5. Vintage
- 6. Stock
- 7. Stock available
- 8. Indicative price

The representative of the aforementioned company or legal entity assumes responsibility for the statements contained in the registration and for compliance with the present regulations.

ARTICLE 5 - CATEGORIES

The categories are established according to the CATEGORIES list, which is available on the official competition website: www.cinvegroup.org.



The official competition fees are:

- General fee: €150.00 (taxes not included)
- Reduced fee: €140.00 for more than 4 samples (taxes not included)

Payment can be made by:

- Credit card at the time of registration.
- PayPal (invoice must be requested in advance; a 4% surcharge will apply).
- Bank transfer to any of the account numbers specified on the invoice.

Participation must be paid at the time of registration.

If the payment is not received on time, the sample will not be eligible to participate in the competition.

ARTICLE 7 - SHIPMENT OF SAMPLES

- _A total of four (4) bottles per registered sample must be sent to the competition.
- Samples must be received within the deadline established by the organization.
- _This deadline, as well as the shipping details, will be published and communicated to participants well in advance.

For shipments originating from outside the European Union:

- _A proforma invoice must be included, detailing the number of bottles per type, net weight, content, and total weight per type.
- _Boxes must be labelled: "SAMPLES WITH NO COMMERCIAL VALUE International Extra Virgin Olive Oil Competition CINVE", in order to avoid potential customs charges.
- _Samples must be shipped with transportation, home delivery, and customs fees, when applicable, fully paid.
- _The competition will not be responsible for clearing samples through customs if all associated costs have not been paid upon arrival in Spain.
- _All freight, taxes of any kind, and transfers must be borne by the sender.
- _The competition organization will not cover any additional charges generated by the shipment of samples.
- _Samples that arrive late, whose registration fees have not been paid, that are incorrectly registered, or whose product does not match the registration, will not be tasted and will not be returned.
- _Registration requests and samples arriving after the deadline will not be refunded or compensated.

ARTICLE 8 - SAMPLES CONTROL

- _InsocFerial, through its designated personnel, will oversee the reception and registration system of the samples, as provided in Article 4.
- _Once registered, each bottle of the sample will be covered so that the label and capsule are hidden, and will be assigned a random number which will accompany the sample throughout the entire process, including the tasting, until the awards are announced.
- _The anonymity of each sample will be guaranteed at all times.
- _The organization will store the samples in a secure location under appropriate temperature and humidity conditions to ensure their proper preservation.



ARTICLE 9 - TASTING JURY

- _The evaluation of the samples will be carried out by a jury, with the number of panels depending on the number of samples submitted to the competition.
- _The jury will be appointed upon the proposal of the Technical Direction and approved by the CINVE management. It will consist of highly qualified tasters with proven experience in national and international competitions, and will comply with regulations governing international juries.
- _Each panel will consist of four to five members, with the following composition: a minimum of two to three international jurors and a maximum of two national jurors. The panel will be chaired by a senior oenology technician with recognized experience.
- _In each panel, three members will be qualified technicians.

ARTICLE 10 - TECHNICAL MANAGEMENT

Anunciación Carpio Dueñas - Technical Director of the competitions will be responsible for the technical supervision of the tasting and for the appointment of the jury members.

ARTICLE 11 - TASTING SESSIONS

- _The tasting sessions will take place from March 26 to 29, 2026.
- _InsocFerial, in collaboration with the Management, will ensure that the tasting sessions are conducted with complete anonymity of the samples.
- _Tasting tables will be located in a well-ventilated, well-lit, and quiet room.
- _The temperature will be maintained between 18 °C and 22 °C.
- _An adjacent room, out of view of the jurors, will be reserved for sample preparation and maintaining anonymity.
- The service of Extra Virgin Olive Oils will be serve in the tasting room, in front of the jurors.
- _Tasting sessions will preferably take place in the morning.
- _Each session will taste a maximum of 50 samples per tasting table.
- _Each sample will be evaluated individually and not comparatively.
- _After sensory analysis, tasters will record their scores in the corresponding boxes on the tasting sheet, and, if necessary, add their observations.
- _The chair of each jury will submit the data from each juror electronically, and it will be processed digitally.
- _The software program will calculate the final score for each sample as the arithmetic mean, adjusted for deviations, of the valid scores from the different tasters at each tasting table.
- _Extra Virgin Olive Oils will be scored on a 100-point scale, using the tasting sheets approved by the Technical Direction.

ARTICLE 12 - ORIGIN

In order to ensure the proper homogenization of the samples received, they will be grouped according to their origin into:

- Samples from the Northern Hemisphere
- Samples from the Southern Hemisphere



_Grand Gold, Gold, and Silver Awards will be granted to samples achieving the following scores:

Silver: 85 to 89.99 pointsGold: 90 to 94.99 pointsGrand Gold: 95 to 100 points

_The total number of awards will be less than 30% of the total number of samples submitted.

_The "Gran CINVE" award will be granted to the extra virgin olive oils that obtain the highest score in a second tasting or the highest score in their respective category.

_Each distinction will be accompanied by a Diploma issued by the Competition, signed by the technical team and the chair, certifying the award obtained. The winning sample, as well as the producer and geographical origin, will be identified as indicated in the registration form.

_INVERSIONES SOBRECASES, S.L., owner of the CINVE brand, will grant free authorization for the use of the Grand Gold, Gold, and Silver MEDAL images in all promotional materials produced by the licensee, as well as for reproduction on social media, the company website, email communications, and press releases.

_Reproduction on the bottles of the awarded samples or production of adhesive labels independently is NOT authorized. This use incurs a cost and must be requested by the company owning the brand once the awards have been communicated.

_INVERSIONES SOBRECASES, S.L. reserves the right to take legal action against any misuse of the aforementioned images.

ARTICLE 14 - FORCE MAJEURE AND POSSIBLE MODIFICATIONS

- _The competition will not take place in cases of force majeure (epidemic, fire, flood, disaster, strike, terrorist act, etc.) or any event beyond its control or considered justified due to its severity.
- _Likewise, the competition reserves the right to cancel the event, change the scheduled date, shorten, or extend it.
- _The organization will not be held liable in such cases, and participants may not claim any compensation.
- _CINVE is not responsible for any theft, loss, damage, or delay in the delivery of the samples.

ARTICLE 15 - GENERAL RULES

- _Companies registering their samples will be informed of the awards obtained once the evaluation tastings have been completed.
- The results of the competition are final and not subject to appeal.
- _Leftover samples of participating products may, after the tastings, be used by the competition for promotional and/or educational purposes.
- _They will not be returned to the producer or distributor.
- _The same applies if the event is cancelled under the circumstances set forth in Article 13 of these Regulations.

Participation in the competition implies express acceptance of these Regulations.

In case of any dispute, the courts of Madrid shall have jurisdiction, and Spanish law shall apply in all cases.

