

# Olive oils map AVPA 2026

Christian Pinatel - France Olive

Only awarded olive oils are with numbers.

< ----- Green fruity ----- | ----- Ripe fruity ----- >

Structure: bitterness and pungency

Intense green

Medium green

Light green



Intense ripe

Medium ripe

Light ripe

Very bitter and/or very pungent oils  
Bitter and pungent oils  
Smooth oils

< ----- Only herbaceous aromas ----- | Majority of herbaceous aromas ----- | Aromatic maturity | ----- Minority of herbaceous aromas ----- | No herbaceous aromas ----- >

Categories for presentation of results: The limits are variable depending on the level of maturity for optimal adaptation to consumer perception. The oblique lines represent the limit structure levels for each category. Intense Green/Medium Green: 5.1 to 6.8; Medium Green/Light Green: 4.1 to 5.7; Intense Ripe/Medium Ripe: 3.5 to 5.1; /Medium Ripe/Light Ripe: 2.5 to 4.1.