



VI INTERNATIONAL AOVE FORUM – FIRA DE TOTS SANTS

Technical Sessions & International EVOO Competition

28, 29 and 30 January 2026

Organised by: Cooperativa Agrícola Católica COOP. V.C. de Cocentaina
and Fira de Tots Sants – Cocentaina City Council

In collaboration with: Casa Mediterráneo

**Wednesday, 28 January 2026 | Casa Mediterráneo
Headquarters (Alicante)**

INTERNATIONAL SECTION – The Mediterranean and the Golden Oil

As a key innovation of this sixth edition, Casa Mediterráneo hosts the inaugural session, dedicated to strengthening the Forum's Euro-Mediterranean dimension. Alicante thus becomes a strategic meeting point for dialogue, cooperation, and the promotion of Extra Virgin Olive Oil (EVOO) as a shared heritage of the Mediterranean basin.



Programme

10:30 – Institutional Opening: The International Projection of the AOVE Forum

The official opening of the Forum, a landmark event for the olive-oil sector. Institutional representatives will outline the strategic vision guiding Mediterranean cooperation in the field of EVOO. Speakers include the Director General of Casa Mediterráneo and the Mayor of Cocentaina, the President of the Cooperativa Agrícola Catòlica COOP. V.C.

11:00 – Presentation of Candidates: The Global EVOO Catalogue

A comprehensive overview of all international Extra Virgin Olive Oils competing in the VI AOVE Forum Competition. OLENDAs experts M^a José Casero and María Ortiz will present the distinguishing features of each entry, highlighting the richness and diversity of global olive-oil production.

11:30 – Master Tasting: Selected Oils from Mediterranean Countries

A guided sensory session featuring outstanding EVOOs from across the Mediterranean region. Participants will explore the organoleptic profiles that define excellence in Mediterranean olive-oil culture. The tasting will be followed by a presentation of high-quality monovarietals produced by the Cooperativa Agrícola Catòlica COOP. V.C. of Cocentaina.

12:30 – International Show Cooking: Mediterranean-Inspired Culinary Creations

A live culinary demonstration led by Casa Mediterráneo's chef, Rubén Fenollar. The session will highlight the central role of EVOO in Mediterranean gastronomy through the preparation of international dishes harmonised with oils from various Mediterranean countries.