

IBERICA GOURMET



Gourmet olive oil catalog

FORMAT	BOX
Oil 750ml Glass	12
Oil 500ml Glass	12
Oil 500ml Glass	12
Organic Oil 500ml Glass	6
Oil 250ml Glass	24
Oil 250ml Glass	24
Oil 100ml Glass	48
Oil 100ml Glass	48
Oil 500ml Can	12
Oil 2.5L Can	4
Oil Bag in Box 3L	4

GIFT BOX	
Case (1 x 500ml) Lined box	12
Case (1 x 500ml) Lined box	12
Case (1 x 500ml) Organic Lined box	12
Case (2 x 500ml) Lined box	6
Case (1 x 750ml) Rope handle	12
Case (2 x 750ml) Rope handle	6
Case (1 x 500ml) Rope handle	12
Case (1 x 500ml) Rope handle	12
Case (1 x 500ml) Organic Rope handle	12
Case (2 x 500ml) Rope handle	6
Open Case (1 x 500ml)	9
Open Case (1 x 500ml)	9
Open Case 1 x 500ml Organic	9
Deluxe Case 4 x 500ml	1
Case with Window 2 x 100ml	12
Case with Window 2 x 250ml	8
Case with Window 4 x 100ml	6
Case with Window 4 x 250ml	4





GOURMET OLIVE OIL

Discover the excellence of extra virgin olive oil (EVOO) from the province of Jaén, in the heart of Andalusia, Spain. This oil has been awarded numerous prizes both nationally and internationally, consolidating itself as a benchmark product for the most discerning palates.

Our production stands out for a rigorous commitment to quality and authenticity at every stage of the process. From the careful harvesting of olives at their optimal ripening point, through a meticulous cold extraction process, to the final bottling, every step is carried out with the utmost dedication to preserve all the properties and unique flavor of the EVOO.

Produced mainly with olives of the prestigious Picual and Arbequina varieties, our oil offers an unparalleled sensory experience. Enjoy intense and fresh aromas that evoke freshly cut grass, tomato, and green almond. Its flavor is a perfect balance between bitterness and spiciness, with a complexity that reveals fruity and herbaceous notes, characteristics that reflect the supreme quality of our olives and the care in their production.

This extra virgin olive oil is much more than a simple condiment; it is a true elixir of nature. Ideal for enhancing any dish, from fresh salads to elaborate gourmet preparations, it is the perfect companion in the kitchen of renowned chefs and in homes seeking a touch of distinction in their daily meals.

By choosing our EVOO, you are not only opting for a superior quality product but also supporting sustainable cultivation and the millennial tradition of the Andalusian olive grove. Every drop of this liquid gold encapsulates the love for the land and the passion for excellence that characterize our producers.

Don't miss the opportunity to bring to your table a world-class extra virgin olive oil. Try our EVOO and discover why it is so appreciated worldwide.

Picual olive oil

Picual olive oil is one of the most highly valued in the world for its exceptional quality and distinctive characteristics. Originating from the Jaén region in Andalusia, Spain, this extra virgin olive oil is made exclusively from olives of the Picual variety. With a unique sensory profile, Picual oil stands out for its intense aromas of fresh grass, tomato and green almond, accompanied by a robust flavour with a balanced touch of bitterness and spiciness.

In addition to its incomparable flavour, Picual oil is appreciated for its high content of antioxidants and monounsaturated fatty acids, making it a healthy choice for cooking and dressing. Perfect for salads, marinades and gourmet dishes, Picual olive oil is a true treasure of Mediterranean gastronomy.



Hojiblanca olive oil.

Hojiblanca olive oil is a true treasure of Andalusian gastronomy, known for its balance and versatility. Produced from olives of the Hojiblanca variety, this extra virgin olive oil is characterized by its smooth and fruity flavor, with subtle notes of fresh grass, apple, almond and a touch of aromatic herbs. Its unique sensory profile includes a slight bitterness and a delicate spiciness, making it an ideal choice for a wide range of culinary preparations.

In addition to its exceptional flavor, Hojiblanca oil is appreciated for its health benefits, thanks to its high content of monounsaturated fatty acids and antioxidants. Perfect for salads, dressings, sauces and to enhance the flavor of your favorite dishes, Hojiblanca olive oil is a versatile and delicious choice for any kitchen.



Frantoio olive oil

Frantoio olive oil is a jewel of the Italian olive-growing tradition, renowned for its balanced flavour and distinctive aromatic notes. Produced from olives of the Frantoio variety, this extra virgin olive oil stands out for its complex and harmonious sensory profile. It features fresh and fruity aromas, with nuances of freshly cut grass, artichoke, and a hint of almond and green apple. Its flavour is smooth and elegant, with a balanced hint of bitterness and spiciness that adds depth to any dish.

In addition to its exceptional flavour, Frantoio oil is renowned for its health benefits, thanks to its high content of antioxidants and monounsaturated fatty acids. Ideal for dressing salads, marinades, sauces and gourmet dishes, Frantoio olive oil is a perfect choice for those seeking quality and authenticity in their cooking.



Arbequina olive oil

Arbequina olive oil is appreciated worldwide for its smoothness and delicacy. Produced from Arbequina olives, originally from Catalonia, Spain, this extra virgin olive oil is distinguished by its fruity and aromatic sensory profile. It offers a smooth and sweet flavour, with notes of apple, almond and fresh grass, accompanied by a slight touch of spiciness and bitterness, making it especially pleasant and versatile.

This oil is not only delicious, but also healthy, thanks to its high content of monounsaturated fatty acids and antioxidants. Perfect for dressing salads, preparing sauces, or enhancing the flavour of fish and vegetables, Arbequina olive oil is an excellent choice for any kitchen, adding a touch of quality and distinction to your dishes.





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