



**Olive oil catalog:
Choose the desired quality, brand and packaging**

Quality	Package	BOX	Pallette
Extra virgin olive oil	GLASS TRANSPARENT BERTOLI 1L	12X1L GLASS BERTOLI	AMERICAN TREATED PALLET
Extra virgin olive oil	TRANSPARENT GLASS GLASS BERTOLI 500ML	12X500 GLASS BERTOLI	AMERICAN TREATED PALLET
Extra virgin olive oil	TRANSPARENT GLASS MARASCA 1L	6x1L GLASS MARASCA	AMERICAN TREATED PALLET
Extra virgin olive oil	TRANSPARENT GLASS GLASS MARASC	12X750 24X250 GLASS MARASCA KRAFT	AMERICAN TREATED PALLET
Extra virgin olive oil	TRANSPARENT GLASS GLASS MARASCA 500ML	12X500 24X250 GLASS MARASCA KRAFT	AMERICAN TREATED PALLET
Extra virgin olive oil	TRANSPARENT GLASS GLASS MARASCA 250ML	24X250 24X250 GLASS MARASCA KRAFT	AMERICAN TREATED PALLET
Extra virgin olive oil	DARK GLASS DORICA 500ML	12x500 GLASS DORICA	AMERICAN TREATED PALLET
Extra virgin olive oil	TIN 5L -MÍN 4000-	4X5L TIN	AMERICAN TREATED PALLET
Extra virgin olive oil	TIN 3L ITALIANA MIN5000	4x3L TIN	AMERICAN TREATED PALLET
Extra virgin olive oil	DRUM 25L	DRUM 25L	AMERICAN TREATED PALLET
Extra virgin olive oil	Drum 200KG		1.15X1.15 TREATED PALLET
Extra virgin olive oil	IBC 1000L		AMERICAN TREATED PALLET
Extra virgin olive oil	TRANSPARENT PET 1L	15X1L PET	AMERICAN TREATED PALLET
Extra virgin olive oil	TRANSPARENT PET 1.5L	6X1.5 PET	AMERICAN TREATED PALLET
Extra virgin olive oil	TRANSPARENT SQUARE PET 2L	6X2L PET	AMERICAN TREATED PALLET
Extra virgin olive oil	TRANSPARENT ROUND PET 2L	6X2L PET	AMERICAN TREATED PALLET
Extra virgin olive oil	TRANSPARENT PET 3L	3x3L PET	AMERICAN TREATED PALLET
Extra virgin olive oil	TRANSPARENT PET 5L	3X5L PET	AMERICAN TREATED PALLET
Extra virgin olive oil	TRANSPARENT PET BERTOLI 1L	12X1L BERTOLI PET	AMERICAN TREATED PALLET
Extra virgin olive oil	TRANSPARENT PET BERTOLI 500ML	12X500 BERTOLI PET	AMERICAN TREATED PALLET
Extra virgin olive oil	GREEN PET MARASCA 1L	12X1L MARASCA PET	AMERICAN TREATED PALLET
Extra virgin olive oil	TRANSPARENT PET MARASCA 750ML	12X750 MARASCA PET	AMERICAN TREATED PALLET
Extra virgin olive oil	GREEN PET MARASCA 500ML	12X500 MARASCA PET	AMERICAN TREATED PALLET
Extra virgin olive oil	TRANSPARENT PET MARASCA 250M	24X250 MARASCA PET	AMERICAN TREATED PALLET





EXTRA VIRGIN OLIVE OIL.





PACK 6 bottles 2L

ORGANOLEPTIC CHARACTERISTICS:

- Appearance: Bright liquid at 20°C (Filtered)
- Color: Green tones
- Smell and Flavor: It presents typical flavors and aromas of the picual variety such as a very young fruitiness of green leaf, artichoke, tomato, tomato plant, green apple and banana peel. Together with the softer nuances of the Arbequina variety that achieve a result of a velvety juice, persistent in the mouth and structurally very balanced.
- Specific analysis: Acidity (% oleic acid) 0.2



PACK 6 bottles 1L

PACK 12 bottles 1L

Extra virgin olive oil 1Liter

ORGANOLEPTIC CHARACTERISTICS:

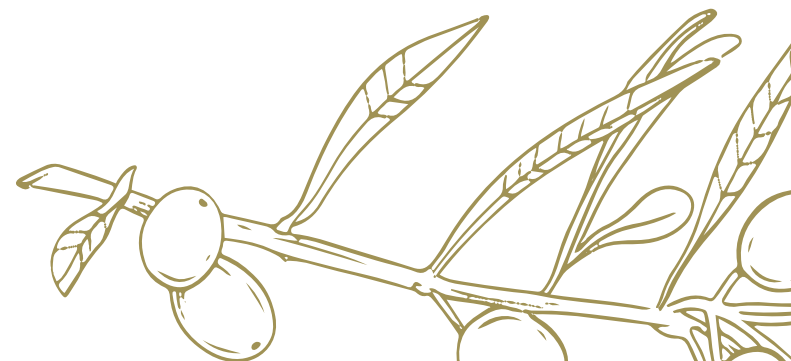
- Appearance: Bright liquid at 20°C (Filtered)
- Color: Green tones
- Smell and Flavor: It presents a fruity green leaf, grass, tomato plant and fruity notes such as green banana, apple, green almond. In the mouth it is very balanced, it has a very pleasant entry.



Extra Virgin Olive Oil 5L – PACK 3 Bottles

ORGANOLEPTIC CHARACTERISTICS:

- Appearance: Bright liquid at 20°C (Filtered)
- Color: Green tones
- Smell and Flavor: very young fruity green leaf, artichoke, tomato, tomato plant, green apple and banana peel. As it passes through the palate it has the same expressive force as on the nose where a pleasant spiciness prevails, gently perceptible in the throat and, in evolution, a slight bitterness.





LIMITED EDITION extra virgin olive oil

This EVOO is produced with olives selected in mid-October from the olive trees on our farm. The best early harvest Picual, Frantoio and Arbequina olives from which we obtain this unique oil, with its own personality and full of nuances.

ORGANOLEPTIC CHARACTERISTICS:

- Appearance: Bright liquid at 20°C (Filtered)
- Colour: Green tones
- Smell and Taste: It has a fruity green leaf, grass, chamomile, tomato and fruity notes such as green banana, apple, green almond and pine nuts. In the mouth it is very balanced, has a very pleasant entrance, a slight bitterness and spiciness.
- Specific analysis: Acidity (% oleic acid) 0.2 maximum
- STORAGE TIPS:** At room temperature, it is advisable not to exceed 25°C, always keep the container closed to prevent the aromas from escaping and away from direct light.



LIMITED EDITION extra virgin olive oil

1st Day of harvest, excellent quality in 500ml glass format, a blend of arbequina, frantoio and empeltre. Own harvest for this season 23 – 24.

It is a limited edition Extra Virgin olive oil made with olives from our olive groves. It is differentiated and identified by an immediate sensation of floral and nutty fragrances, subtle and delicate.

ORGANOLEPTIC CHARACTERISTICS:

- Appearance: Bright liquid at 20°C (Filtered)
- Color: Golden tones characteristic of the varieties that make it up
- Smell and Flavor: Of great aromatic complexity that evokes olive leaf, grass, chamomile and fruity notes such as green banana, apple, green almond and pine nuts and with hints of pepper. In the mouth it leaves a velvety sensation, it is very balanced, it has a very pleasant entry, a slight bitterness and spiciness.
- Specific analysis:** Acidity (% oleic acid) 0.2 maximum
- STORAGE TIPS:** At room temperature, in a cool place and away from direct sunlight.



LIMITED EDITION extra virgin olive oil

It is an Extra Virgin olive oil obtained from the selection of the best olives of the PICUAL variety.

ORGANOLEPTIC CHARACTERISTICS:

- Appearance:** Bright liquid at 20°C (Filtered)
- Colour:** Intense green tones characteristic of the Picual variety
- Smell and taste:** It has a very young fruity aroma of green leaves, artichoke, tomato, tomato plant, green apple and banana peel. On the palate it has the same expressive force as on the nose, where a pleasant spiciness prevails, gently perceptible in the throat and, as it evolves, a slight bitterness. It is a velvety juice, very persistent in the mouth and structurally very balanced
- Specific analysis:** Acidity (% oleic acid) 0.2 maximum



LIMITED EDITION extra virgin olive oil pack 12 bottles 250ml

In mid-October we select the best early harvest Picual, Frantoio and Arbequina olives from the olive trees on our estate with which we produce this unique oil, with its own personality and full of nuances.

ORGANOLEPTIC CHARACTERISTICS:

-Appearance: Bright liquid at 20°C (Filtered)

-Color: Green tones

-Smell and Flavor: It presents a fruity green leaf, grass, chamomile, tomato plant and fruity notes such as green banana, apple, green almond and pine nuts. In the mouth it is very balanced, it has a very pleasant entry, a slight bitterness and pleasant spiciness.

-Specific analysis: Acidity (% oleic acid) 0.2 maximum

STORAGE TIPS: At room temperature, it is advisable not to exceed 25°C



It is an Extra Virgin Olive Oil with Protected Geographical Indication, obtained from the selection of the best olives of the PICUAL variety that have been collected exclusively in the months of October / November to preserve all the properties and aromas of the olive, achieving a Extra virgin olive oil of intense green color with great expressiveness.

ORGANOLEPTIC CHARACTERISTICS:

-Appearance: Bright liquid at 20°C (Filtered)

-Color: Green tones

-Smell and Flavor: It presents a fruity green leaf, grass, tomato plant and fruity notes such as green banana, apple, green almond. In the mouth it is very balanced, it has a very pleasant entry.

CONSERVATION TIPS:

At room temperature, it is advisable not to exceed 25°C, container always closed to prevent aromas from escaping and away from direct light.



ORGANIC EXTRA VIRGIN OLIVE OIL: Made for you with the utmost respect, love and care. Our Organic Extra Virgin Olive Oil is a 100% natural product, it is the juice from the fruit of the olive tree, the olive, so simple and so complex. A production carried out exclusively through traditional and ecological processes. The entire obtaining process is carried out with care, taking care of each of the stages, respecting the times imposed by experience after many years of tradition. You will perceive in its aroma fresh fruit with green touches, remembering freshly cut grass. Its pairing with salads, meats and cheeses is spectacular.

ORGANOLEPTIC CHARACTERISTICS:

-Appearance: Bright liquid at 20°C (Filtered)

-Color: Green tones

-Smell and Flavor: It presents a fruity green leaf, grass, tomato plant and fruity notes such as green banana, apple, green almond. In the mouth it is very balanced, it has a very pleasant entry.

CONSERVATION TIPS:

At room temperature, it is advisable not to exceed 25°C, container always closed to prevent aromas from escaping and away from direct light.



Extra virgin olive oil PACK OF 4 CANS OF 2 LITERS

Arbequina variety, fruity and delicate that leaves a silky sensation and the Picual variety

ORGANOLEPTIC CHARACTERISTICS:

-Appearance: Bright liquid at 20°C (Filtered)

-Colour: Green tones

-Smell and taste: It has a fruity aroma of green leaves, grass, tomato and fruity notes such as green banana, apple, green almond. It is very balanced in the mouth, with a very pleasant entry.

-STORAGE TIPS: At room temperature, it is advisable not to exceed 25°C, always keep the container closed to prevent the aromas from escaping and away from direct light.



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