

Our "Picual " olive tree variety whose origin gives our oil, by weather and land conditions , a recognizable personality and difference.

Variety: "Picual" Olive tree vigorous plant with short branches, and large follicle development. The obtained juice gives as a result a strong character with an intense and balanced taste.



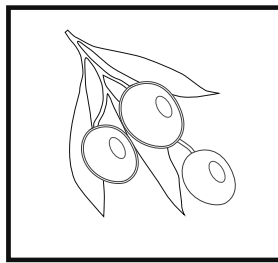
Glass bottle
750 ml



Glass bottle
500 ml



Glass bottle
250 ml



Extra Virgin Olive Oil

*Superior Category
EXTRA-VIRGIN OLIVE OIL
obtained directly from olives
and solely by mechanical process*

*ACEITE DE OLIVA VIRGEN EXTRA
de Categoría Superior obtenido
directamente de aceitunas
y sólo mediante
procedimientos mecánicos*

*COLD EXTRACTION / EXTRACCIÓN EN FRÍO
PRODUCT OF SPAIN / ORIGEN ESPAÑA*



PACKAGING

PRODUCT	bottle per box	boxes per layer	layer per pallet	total boxes	total bottles	boxes measures
Mediterranean 750 ml	6	25	5	125	750	23x15,5x33 cm
Mediterranean 500 ml	18 ó 6	12	5	60	1.080	40x20x29,5 cm
Mediterranean 250 ml	24	12	5	60	1.440	40x20x29,5 cm

TASTING CARD

Golden yellow colour, transparent, clean and bright with greenish reflections. Aromas of medium to high intensity, fresh, grass freshly cut olive branch, tomato, fig leaves and fresh green almond.

The taste is fruity, fresh and balanced, plant nutty, with a sweet entry leads to slight pungency and pleasant bitter finish of good persistence.

Very rich for raw consumption with salt on toast.



PHYSICAL AND CHEMICAL ANALYSIS

DETERMINATION	RESULT	Indeter.	Reference Values	Procedure / Norm
(OILS) ACIDITY	0.29	0.01	% Oleic Acid	PNT-1301
(OILS) K270	0.13	0.01		PNT-1303
(OILS) K232	1.65	0.01		PNT-1303