



FINCA · BADENES

ARBEQUINA VARIETY

Variety native to Lleida. It was introduced in Spain by the Duke of Medinaceli in the 17th century, residing in the castle-palace of Arbeca (hence its name), in Catalonia.

Arbequina is characterized by a great resistance to cold, a very low vigour and a low resistance to calcareous soils. The size of its fruit is the smallest of the varieties grown in Spain.



It is the basis of modern intensive plantations, such is the case with our estate, as its low vigour allows a high density of plantation and mechanized harvesting.

Arbequina extra virgin olive oil has fruity scents of banana, apple, freshly cut grass and even vanilla, with hints of almond and citrus. It has become one of the varieties with the greatest demand due to its balanced burning and bitter taste.

