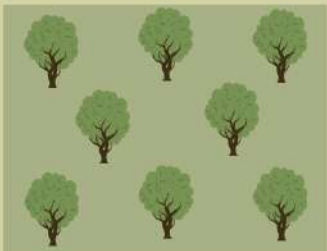
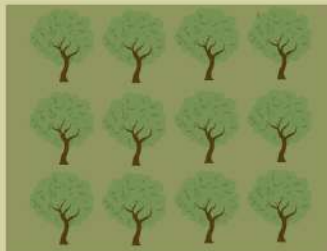


# MORE THAN TEN THOUSAND YEARS OF HISTORY IN OUR LANDS



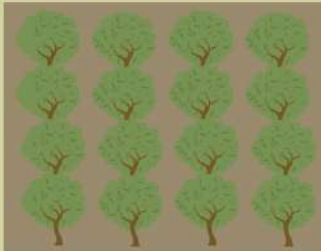
## TRADITIONAL OLIVE GROVE

Harvesting with vibrating machines, canvases and drawers  
Frame 12x6 10x10



## INTENSIVE OLIVE GROVE

Harvesting with umbrellas, canvases and drawers  
Frame 4x6



## SUPER-INTENSIVE OLIVE GROVE

Harvesting with harvesters  
Frame 4x1.35

### PICUAL

It owes its name to the fact that the fruit or olive it produces ends in a small point or peak. It is a variety highly appreciated for its early production, easiness of cultivation and quality of the EVOO obtained. It should be pointed out that this variety has a high proportion of oleic acid and its flavour of freshly cut herbs. It is the widest variety in the province of Jaén.

### ARBEQUINA

It is a variety of olive tree native to Lleida. Arbequina variety 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. This EVOO has a balanced burning and bitter taste with hints of apple, banana and almond.

### EMPELTRE

Due to its origin, this variety is also known as "Aragonesa". It is golden yellow in color. It is highly appreciated by consumers who prefer sweet EVOO as it is characterized by its smooth and almond flavour.

### FRANTOIO

It is a variety of olive tree native to the Tuscany region. The Frantoio olive tree has medium vigor. It is a very elegant EVOO on the palate and medium fruity with a slight bitterness and spicy similar to chili pepper

