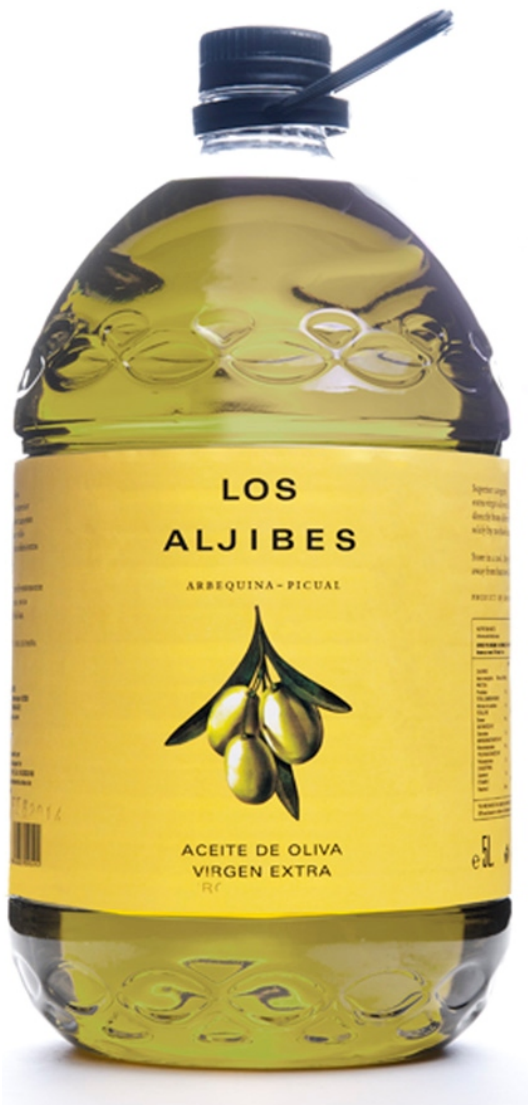


LOS ALJIBES EXTRA OLIVE OIL



VARIETIES

Arbequina and Picual.

HARVEST

Los Aljibes oil exclusively comes from olives selected from Los Aljibes State and harvested at the optimum ripening time. Its transport to the oil mill is carried out immediately, so that the extraction process begins few hours after the harvest.

ELABORATION PROCESS

The olive juice is extracted through modern mechanical processes at low temperature. The strict controls during all the process guarantee is excellent quality and the maintenance of all of its properties: colour, smell and taste.

USE

The consumption of crude oil is irreplaceable in salads, toasts, carpaccio, octopus, fish, etc... due to its flavour enhancer natural qualities. It is also ideal to fry and cook, as it is the only oil that is not ruined by high temperatures; in addition, it increases its volume in the pan. In the mouth, it is balanced and harmonious due to the combination of softness and sweetness from the Arbequina and the spicy and bitter nuances from the Picual. The fruity character of the aroma reminiscent of fresh mint with freshly cut tomato notes ensures that the olives have been selected and harvested in the right moment of both health and ripening.

