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 CERTIFICATION BODY: CAAE

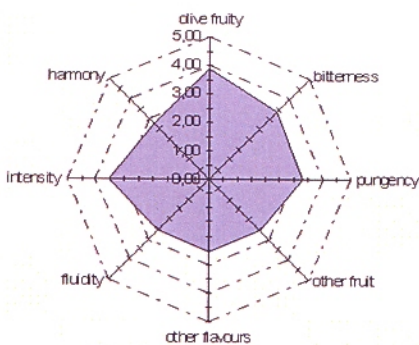
PRODUCTION AREA: Jaen - Tabernas
 OLIVE VARIETY: Arbequina, Hojiblanca, Picual,
 Lechín de Almería
 OIL PRESS IN THE COMPANY: yes
 TYPE OF MILLING: Mechanical olive press
 EXTRACTION TECHNIQUES: Centrifugal machine
 PACKAGING (LITRES): 0.25 - 0.50



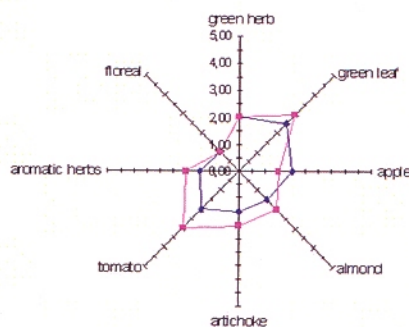
The company is situated in an old olive mill and represents the cultural top-level of rural activity's recognition: organic olive-growing farm, an olive mill and a museum-restaurant, in which the olive is the only protagonist. At the same time the company takes care of and promotes a local variety always present in this land: the *Lechín de Almería*.

Sensorial profile

Yellow green oil, good fluidity. Medium fruity of green olive, grassy flavours, characterized by tomato and fresh fruit nose. Intense on palate with balanced bitterness and pungency, fruit aftertaste.



Overall sensations



tasting sensors — smelling sensors