

NOS

NATURAL · ORIGINAL · SOSTENIBLE



GREEN ARBEQUINA EVERYDAY

EXTRA VIRGIN OLIVE OIL

THE FRESHEST, MOST VIBRANT VERSION OF OUR
FINEST ARBEQUINA.

Arbequina, one of the most beloved olives in the world,
hides behind its small size an explosion of aromas and
flavors that capture the essence of our land.



Origin

400 years ago, a powerful noble from the Medinacelli family brought an olive tree from one of his travels across the Mediterranean. He planted it in Arbeka (Les Garrigues), where the variety was introduced and adapted to the local climate.

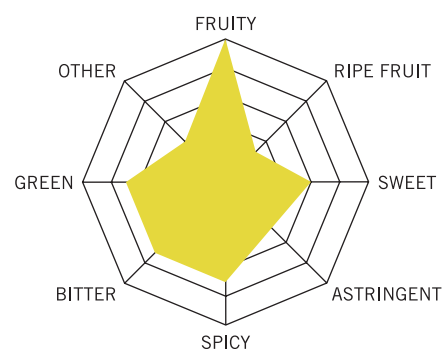
This oil comes from the Denomination of Origin Les Garrigues, the birthplace of the Arbequina variety and a region with a strong olive oil tradition. Here, we find oils with character, hints of bitterness and spiciness, marked primarily by their green notes.

Tasting Notes

Expressive, fresh, green, and fruity oil, where the predominance of medium-high intensity green olive stands out. It features many vegetal aromas like green grass, apple, fennel, and artichoke. The mouthfeel is of green almond, green tomato, artichoke, with distinct notes of spiciness, bitterness, and astringency. It is a harmonious and well-balanced oil.

Variety

Arbequina is a small, rounded variety known worldwide for its aromatic and smooth profile. We cultivate it right in its native land, in its most genuine expression.



VARIETY

Arbequina

DO

DOP Les Garrigues

ACIDITY

<0,2%

PACKAGINGS

500ml

CERTIFICATES



DENOMINACIÓ D'ORIGEN
protegida
LES GARRIGUES



VEGANO



ecovadis