

## EXTRA VIRGIN OLIVE OIL

*"Sierra de Cazorla" has become the Denomination of Origin that sells more oil in Spain.*

### CATEGORIES OF VIRGIN OLIVE OIL

- a) **Extra Virgin Olive Oil:** Olive oil superior, flawless, obtained directly from olives and solely by mechanical means.
- b) **Virgin olive oil:** Olive oil with very slight defects, obtained directly from olives and solely by mechanical means.
- c) **Lampante Virgin Olive Oil:** Olive oil with notable defects, obtained directly from olives and solely by mechanical means. Not for direct consumption.



### ASSESSMENT CONCEPT OR TASTING NOTES:

Oil tasting Temperature: 28 ° C

**Positive attributes:** fruity, bitter and pungent: Flavor reminiscent of the smell and taste of the sound, fresh fruit picked at optimum ripeness. The Bitter and Spicy meets different intensity in the oils of Picual.

**Potential Defects:** Fusty, Mold, Winey, Borrás, Cash, Rancid, etc.

### NO VIRGIN OLIVE OIL

- d) **Refined Olive Oil:** Oil obtained by refining by physical-chemical procedure from virgin olive oils, usually lampante.
- e) **Olive Oil:** A mixture of refined olive oil and virgin olive oils fit for consumption.

**THE EXTRA VIRGIN OLIVE OIL AND THE VIRGIN, are natural products**

**ESPECIALLY RECOMMENDED FOR YOUR HEALTH**

## EXTRA VIRGIN OLIVE OIL

### *History:*

*Cazorla, located in the foothills of the natural park of the Sierras de Cazorla, Segura and Villas, declared by UNESCO as Biosphere Reserve, constitutes a microclimate suitable for the cultivation of olive groves, with a strong presence of aromatic plants that distinguish our oils from the rest of the world.*

*Our Extra Virgin Picual variety has a very high value that is characterized by an intense aroma and flavor, distinguishing of other picuales by being lighter in its bitterness and gentle itching to pack with a Coupage of Royal Cazorla.*

*The quality of oil produced in our mill and subsequently packed is based on:*

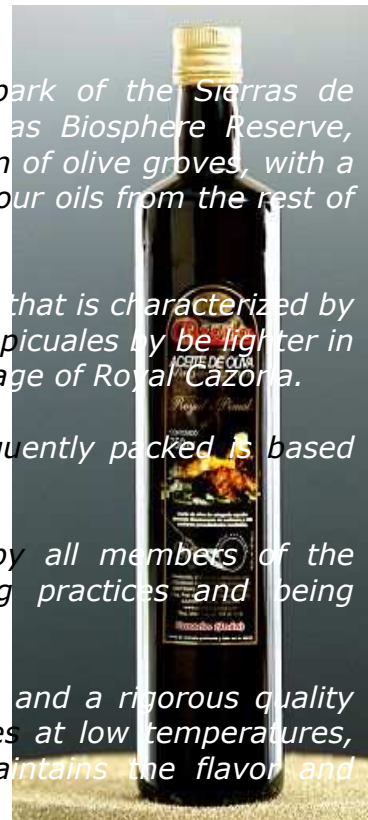
**The crop:** *olive groves are grown traditionally by all members of the cooperative, following the code of good farming practices and being respectful of the environment.*

**The extraction:** *with the procedure more modern and a rigorous quality control, the oil what draw immediately of the olives at low temperatures, obtaining an authentic fruit juice natural that maintains the flavor and aroma of the product of provenance (olives).*

**The Selection:** *With a rigorous selection process that began in the field with the separation of the olive of flight and ground in the collection, continue with the milling and conclude with the rating in the cellar of the best extra virgin olive oil.*

**The Certification:** *regulatory council the designation of origin Cazorla describes the oils produced Certifying with designation of origin only the top-quality (extra-virgin).*

*The quality of our oils has had an international recognition with the granting of awards to the quality in the fairs Expoliva 1989 and 1993, as well as the prize for best Extra Virgin in the variety Royal in the early days district of virgin olive oil extra designation of origin Sierra de Cazorla 2004. In Oils Cazorla only packs and sell Virgin olive oil Extra (senior) with quality and origin guaranteed by the designation of origin Sierra de Cazorla and endorsed by an official body as is the Board of Andalusia through the stamp certified quality.*



## PRODUCTS AND PRICE

**. EXTRA VIRGIN PICUAL OIL WITH 0,4 ACIDITY AND COLD EXTRACTION:**

TYPE OF PACKAGE	COST	BOX LITERS
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CARAFE 5 L	14,15 €	(20 L = 4 X 5 L)
BOTTLE 1 L PET	2,89 €	(15 L = 15 X 1 L)
GLASS BOTTLE 750 ML	2,65 €	(6 L = 6 X 0,750 L)
GLASS BOTTLE 500 ML	1,80 €	(6 L = 6 X 0,500 L)
CAN 5 L	15,23 €	(20 L = 4 X 5 L)
CAN 1 L	3,48 €	(15 L = 15 X 1 L)

FLEXITANK			
Container adapted to transport oil	2,4 €/ liter	25000 liters	1 container

**PRODUCT QUALITY GUARANTEED BY THE DENOMINATION OF ORIGIN:**

**WE CAN PROVIDE ALL REQUIRED CERTIFICATES**

**MOQ = 1 CONTAINER**

**These prices are FOB SPAIN,  
Barcelona or Valencia port.**



**Transport Conditions:** Oil does not need special conditions during transport to room temperature. Only should be kept away from the sunlight (supports without problems temperatures between 0 and 35 degrees).

**Terms of payment** will be made by transfer 100% to formalize the order, or irrevocable letter of credit.

**Minimum order 25,000 liters Flexitank.**

**Validity of the offer:** This offer is valid for 60 days.



## VARIETIES OF PACKAGE

