



ADEOLIVA

QUALITY AT THE BEST PRICE



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CATALOGUE OF 2L & 5L
FORMATS



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AdeOliva

LARA

LARA OIL PRESS

Powerful picual variety with a taste characterized by a bitter and spicy touch.

Of the known varieties, it is one of the most stable and with the highest proportion of oleic acid, which gives it nobility and flavor.

It is precisely its stability that makes it more resistant to rancidity.

LOCATION

Fourth generation of a family business, dedicated to the harvesting and production of olive oils and wines. Its harvesting is carried out using traditional methods and integrated production.

The oil mill is located in the surroundings of Úbeda and Baeza (Jaén) a few meters away from the place where the oil is harvested.



Bottle of 5 litres



3 units / box



33 boxes per pallet

ORO VIRGEN

ACEITEX

This is a picual variety with a classic bitterness and characteristic sharpness in the throat. A stable variety with a persistent taste in the mouth.

This variety has a great stability at high temperatures so it is highly recommended for medium-high temperatures and ideally short cooking times.

LOCATION

For more than a century this delicate product has been growing in the olive groves of Sierra Cazorla and the Jaén countryside. Under their motto "quality is made and born in the field".

The olives are harvested at their optimum ripeness during the months of October and November. This offers us an extra virgin olive oil of extraordinary quality.



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Bottle of 5 litres



3 units / box



33 boxes per pallet



OLIVOS DE UN SIGLO

PURE GREEN

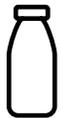
The oil presents an intense green olive fruitiness, with high notes of fresh grass and green almond.

In the mouth, the freshness of the grass has a great appearance with a sweet entry and a slight final spiciness, due to the picual variety from which it comes.

LOCATION

Verde Puro is located at the gates of Andalusia, in the region of Torre del Campo (Jaen) with an area of 230 hectares.

It was born from a young project that bets for the quality, differentiation and innovation of an extra virgin olive oil capable of meeting all the demanding needs of the market.



Bottle of 5 litres



3 units / box



33 boxes per pallet



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Bottle of 2 litres



8 units / box



12 boxes per pallet

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CONSOLACIÓN

COOPERATIVE NUESTRA SRA CONSOLACION

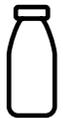
Extra Virgin Olive Oil picual variety is characterized by a bitter and spicy touch.

Its flavor in cooking preserves, enhances and potentiates the flavor of the food.

LOCATION

It was founded in 1952, in the city of Torredonjimeno (Jaén), with the main objective of milling the olives provided by the members.

The area cultivated by our harvesters amounts to about 2500 Hectares of olive groves, mostly rainfed, in which the predominant olive variety is Picual.



Bottle of 5 litres



3 units / box



33 boxes per pallet



SIATEMIL

SIATEMIL

Powerful spiciness and bitterness inherited from the picual olive variety. This variety gives off a taste of herbaceous and fresh flavors.

This healthy and consistent oil is recommended for short or medium cooking.

LOCATION

At Andalusia gateway and at Andújar mountains foot, centuries-old olive groves grows, whose harvesting is done at the optimum time of ripening of the fruit, during October and November.



AdeOliva



Bottle of 5 litres



3 units / box



25 boxes per pallet



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COOPERATIVE NUESTRA SRA CONSOLACION

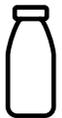
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Bottle of 2 litres



8 units / box



12 boxes per pallet





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8 units / box



12 boxes per pallet



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TU TIENDA DE ACEITE DE OLIVA



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