



Olivos Centenarios

1726  
Sabores  
tradicionales



EXTRA VIRGIN OLIVE OIL

The taste of the  
mediterranean

PRODUCT OF SPAIN



# Olive Oil

Olive oil is a vegetable oil mainly for culinary use. It is obtained from the ripe olives, the fruit of the olive tree.

Almost a third of the pulp of the olive is oil. **It takes between 10 and 15 kilos of olives to get 1 liter of oil.**

90% of the world's olive production is used to produce oil.

The cultivation of the olive tree was introduced to the Mediterranean coast by the Phoenicians and from the 11th century BC. it is introduced in the Iberian Peninsula, today Spain.



Soon this land would become one of the main olive oil production areas in the world.

Currently Spain produces 60% of total European production, 45% of world production.

**The area dedicated to this crop is 2,584,564 ha.**

**Spain is the world's leading exporter of olive oil and ranks fourth among agri-food products exported from Spain.**

An entire industry that for many generations has provided our markets with the **best oil in the world.**

*The color and the density of this oil makes it exceptional and very unique, worthy of the most demanding palates.*





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**SPAIN**  
**1st PRODUCER AND**  
**EXPORTER**  
**FROM THE EU**

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**CULTIVATED SURFACE** | 2.584.564 ha

**EUROPEAN PRODUCTION** | Spain produces 60% of olive oil EU production

**WORLD PRODUCTION** | Spain produces 45% of olive oil world production

  
**PRODUCT OF SPAIN**

**PRO  
DUC  
TION**





*The best quality  
of oil you can get.*

# EVOO

**EXTRA VIRGIN OLIVE OIL**

*Limited Production*



AOVE stands for Aceite de Oliva Virgen Extra (Extra Virgin Olive Oil), and it is the highest quality olive juice that is produced in our mill.

The process of making Extra Virgin Olive Oil is carried out through cold extraction, directly from the fruit of the olive, through physical and mechanical procedures in which chemistry does not act at any time.

It is a completely natural fruit juice, **without additives or preservatives.**

It comes from centenary and millenary olive trees.

**The extraction process of this oil is purely mechanical, so no chemical solvent is used.**





*Olive oil constitutes  
an indispensable  
ally in the  
Mediterranean diet.*

COOKING





# COOKING

Whatever your recipe (salads, stews, fried foods, creams, desserts ...), a single tablespoon of Extra Virgin Olive Oil will be enough to enrich the flavor of each dish.

## FOR DRESSINGS

Use it cold to dress salads, pasta, etc.

## FOR FRYING

Keeps its properties at high temperatures.

## FOR BAKING (OVEN)

To cook stews, baked meals, etc.





Nutritional value of EVOO  
According to the Spanish  
Nutrition Foundation (FEN) per  
100 grams:

Calories: 899 kcal  
Carbohydrates: 0 g  
Fibers: 0 g  
Total fat: 99.9 g  
Cholesterol: 0 g  
Iron: 0.4 mg  
Phosphorus: 1 mg  
Vitamin E: 5.1 mg



# BENEFITS TO HEALTH

**Extra Virgin Olive Oil is a product rich in oleic acid and substances with antioxidant properties that exert healthy beneficial actions on our body:**

## 1 Reduce the cholesterol

Raises HDL (good) cholesterol levels and lowers LDL-c (bad) cholesterol.

Benefits the control of arterial hypertension.

Reduces the appearance of thrombosis and prevents the appearance of diabetes.

## 2 Strengthens the immune system,

for fighting viruses, bacteria and other disease-causing micro-organisms.

As olive oil is rich in antioxidants, it prevents the oxidation of cells and tissues in our body.

## 3 Anti-inflammatory

Thanks to oleocanthal, a powerful anti-inflammatory, it reduces pain associated with the joints and muscles.

A centuries-old olive tree is an extremely fragile tree, so its olives can only be harvest by hand. This fact assures you that during this process there is no gasoil fumes on the olives.

# Olivos Centenarios

# 1726

*Sabores  
tradicionales*

**OLIVE OIL  
EXTRA VIRGIN**

**FROM CENTURIES-OLD  
OLIVE TREES**

**Why centuries-old olive trees and why is this important?**

The age of the olive tree is important to know the quality of the final product.

The olive tree is an extremely long-lived species and its organo-leptic characteristics increase over time.

Our Extra Virgin Olive Oil is considered of the highest quality.



Olivos Centenarios

# 1726

Sabores tradicionales



ARBEQUINA - PICUAL - HOJIBLANCA- CORNICABRA  
 PRODUCT OF SPAIN  100% SPANISH OLIVES

• TRADITIONAL FLAVOUR •

EXTRA VIRGIN  
 OLIVE OIL



500 ml GLASS BOTTLE

BOX (cardboard) 12 units

PALLET 54 boxes



1000 ml CAN

BOX (cardboard) 8 units

PALLET 45 boxes



3000 ml CAN with handle\*

BOX (cardboard) 4 units

PALLET 30 boxes

5000 ml CAN with handle\*

BOX (cardboard) 4 units

PALLET 20 boxes

\* 3000ml and 5000ml cans come with handle and an additional valve for precise pouring without splashing.

# We adapt to your market

Every country is different.

Each consumer has different needs.

Or maybe you just want to offer a special product for a special date.

If you need a special packaging we can work together to design and adapt the packaging of our products to your market.

Contact Us for more information.

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**I726**  
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## Contact

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Natural Products

# 1726

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tradicionales*

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