

TECHNICAL SHEET EXTRA VIRGIN ORGANIC OLIVE OIL " OLV. AESA."

PRODUCTION AREA: ALBACETE, (INMEDIACIONES DE LA SIERRA DE ALCARAZ, ALCARAZ).

ALTITUDE: 650 M S. N. M.

VARIETIES: OLIVE TREES OF THE VARIETY OF ARBEQUINA, PICUAL AND CORNICABRA

HARVEST SYSTEM: TRUNK VIBRATOR WITH INVERTED UMBRELLA AND COMBINE HARVESTER

PERIOD OF HARVESTING: SECOND FORTNIGHT OF OCTOBER

EXTRACTION SYSTEM: CONTINUOUS SYSTEM OF TWO PHASES, WITH EXTRACTION IN COLD 20°

STORAGE: DEPOSITS OF STAINLESS STEEL

COLOR: INTENSE GREEN

ODOR: IN NOSE IT PRESENTS A FRUITY ODOR, HALF AS OLIVES, ALMONDS, AND OTHER MATURE FRUITS PRIMARILY LIKE BANANA, JUST LIKE ALSO TOMATO, FENNEL, AND ARTICHOKE.

TASTE: BALANCED FLUID SWEET TASTE, SLIGHTLY BITTER AND SPICY, WITH A TASTE THAT REMINDS OF ALMONDS, ARTICHOKE, AND TOMATO.

ASSEMBLY: BECAUSE OF IT'S CLASSIFICATION IT IS AN OIL THAT DEALS PERFECTLY WITH ANY PLATE, BUT SPECIALLY WITH SALADS, FRESH VEGETABLES, FISH, CHEESE, MEATS, SAUCES, JUST LIKE EVEN DESSERTS.

TECHNIQUES OF HARVESTING AND ELABORATION: IN THE ELABORATION PROCESS IT HAS BEEN TAKEN INTO ACCOUNT, ASPECTS SUCH AS THE MATURITY INDEX, CHARACTERISTICS OF RELATIONSHIP BETWEEN THE PULP AND BONE, CHURNING TEMPERATURE NEVER OVER 20 DEGREES, SOMETHING THAT HAS BEEN POSSIBLE THANKS TO THE ALTITUDE OF THE ALTITUDE OF HARVESTING FIELDS WHICH MADE THE HEATING OF THE FRUIT VERY UNLIKELY, ALSO THE TIMING OF THE DOUGH TO CHURN WHICH HAS NEVER SURPASSED 15 MINUTES, NEEDING FOR EVERY LITER OF OIL AN APPROXIMATE QUANTITY OF 9KG OF OLIVES.

