

AESA TECHNICAL SHEET GOURMET ORGANIC EXTRA VIRGIN OLIVE OIL

PRODUCTION AREA: ALBACETE, (SURROUNDINGS OF SIERRA DE ALCARAZ, ALCARAZ).

ALTITUDE: 650 M S. N. M.

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

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: STAINLESS STEEL TANKS

COLOUR: GREEN

ODOUR: IN NOSE IT PRESENTS A MEDIUM/HIGH FRUITY FRAGRANCE FROM GREEN OLIVES, NUTS, AND OTHER FRUITS, MAINLY GREEN APPLE, TOMATO, FENNEL, AND ARTICHOKE.

TASTE: SLIGHTLY BITTER AND SPICY, WITH A TASTE THAT REMINDS OF NUTS, LEAVES OF OLIVE TREES, AS WELL AS ARTICHOKE, AND TOMATO.

ASSEMBLY: BECAUSE OF IT'S CLASSIFICATION IT IS AN OIL THAT DEALS PERFECTLY WITH ANY MEAL, BUT SPECIALLY WITH SALADS, FRESH VEGETABLES, FISH, CHEESE, AND 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 RELATION BETWEEN THE PULP AND BONE, CHURNING TEMPERATURE NEVER OVER 20 DEGREES CENTIGRADE, POSSIBLE BECAUSE OF TO THE ALTITUDE OF THE OLIVE FIELDS WHICH MADE VERY UNLIKELY THE WARMING OF THE FRUIT, AND ALSO THE TIMING OF THE DOUGH TO CHURN WHICH HAS NEVER SURPASSED 15 MINUTES. FINALLY WE NEED, FOR EVERY LITTER OF OIL AN APPROXIMATE QUANTITY OF 10KG OF OLIVE FRUITS.

