



EXTRA VIRGIN OLIVE OIL

VARIETY CORNICABRA

ORGANIC



Variety Cornicabra

*The oil has a greenish yellow colour
Fruity smell with ripe fruit flavour,
fresh, lightly bitter and spicy. Its
production origin is in Spain,
in Toledo and Ciudad Real.*

Acidity: maximum 0'15%

Peroxide value kg: 4'5

Pollutant: Not higher than 0.1 per 100

Humidity not higher than 0.1 per 100

Wax content mg/Kg.: <100

Ultraviolet Absorption K232: 1'68

Ultraviolet Absorption K279: 0'16

Organoleptic Assessment:

- Median default: Md=0.
- Median of the fruity attribute: Mf>3.

Regulation: According to the Spanish Law and EU regulations in force.

Milling system: first removal in cold,

Temperature: 21°

Preservation temperature: Between 15° and 30°

Storage: Dry place/ Not sunny light exposed

Shelf life: The optimal consumption time is 2 years since bottling.

Presentation:

Crystal bottle 500 ml.
Non refillable bottle cap
With pourer
Ask us for other presentations



Our farming is totally organic (we count with the organic farming certification QUALITAS NATURA). We do not use pesticides or fertilizers.



WE ARE A FARMING COMPANY DEDICATED TO THE ECOLOGICAL PRODUCTION OF QUINOA, OLIVE OIL, ALMONDS AND GRAPES IN OUR PLANTATION LOS JARALES DE LA MANCHA.

FOR FURTHER INFORMATION PLEASE CONTACT
ALBORIS MANCHA S.L. - PASEO DE LA MOTA Nº 10 - C.P. 13620 PEDRO MUÑOZ (CIUDAD REAL)



EXTRA VIRGIN OLIVE OIL

VARIETY PICUAL

ORGANIC



Variety Picual

The most produced variety in the world,

Representing the 20% in the whole

world and 50% in Spain.

Fruity smell and olive flavour

Grass green, bitter.

Acidity: maximum 0'15%

Peroxide value kg: 5'6

Pollutant: Not higher than 0.1 per 100

Humidity not higher than 0.1 per 100

Wax content mg/Kg.: <100

Ultraviolet Absorption K232: 1'51

Ultraviolet Absorption K279: 0'18

Organoleptic Assessment:

- Median default: Md=0.
- Median of the fruity attribute: Mf>3.

Regulation: According to the Spanish Law and EU regulations in force.

Milling system: first removal in cold,

Temperature: 21°

Preservation temperature: Between 15° and 30°

Storage: Dry place/ Not sunny light exposed

Shelf life: The optimal consumption time is 2 years since bottling.

Presentation:

Crystal bottle 500 ml.

Non refillable bottle cap

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