



A classic Andalusian Extra Virgin Olive Oil, obtained from the aromatic Picual variety. Carefully hand-picked and cold-pressed

It does not contain any salt. One liter contains only 1 g of fructose. Tastefully balanced with a slight peppery note.

The bottle contains 250 ml and has a convenient spray capsule which enables that the oil can be finely dispersed over the food.

The oil is produced in very limited quantities. By means of this product, we want to show the world that world-class olive oil can come from Andalusia.



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*The vineyard is situated 680 metres above sea level in the mountains surrounding Ronda, just above Gibraltar in the far south of Spain. Our mountain peak has the perfect soil with high levels of calcareous slate, surrounding rivers that cool the vines on the hottest days and a mountainside to provide shade in the morning – the ideal conditions for growing grapes. Our vines are grown and trained using the Espaldera and Cordon Doble techniques. But a successful vineyard depends on more than Nature's bounties. Expertise and quality control are just as important. We combine the best of the Spanish and French wine-making traditions, such as storing our wines in French oak barrels from Allier. While our wines are predominantly produced from Tempranillo and Moscatel grapes, we grow Cabernet Sauvignon, Petit Verdot and Chardonnay as well. We are one of only a handful of producers making a wine using 100% Petit Verdot, a grape that thrives in our climate and ripens fully, which is not always the case in its home region of Bordeaux. Work at the bodega is supervised by oenologist José Manuel Cozar Cabañas.*

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