

ESENCIA DE NEVADILLO EXTRA VIRGIN OLIVE OIL

Brand:

- **ESENCIA DE NEVADILLO:** Extra Virgin Olive Oil, natural olive extract, liquid gold, harvested in the optimum degree of maturation, November each year.

Variety:

- 100% Picual: a balanced extra virgin olive oil.
- Esencia de Nevadillo is a well-structured and balanced oil with an excellent flavor.

Optimum degree of maturation:

- November each year.
- Natural source of Polyphenols and Antioxidants.
- Perfect pairing with salads, vegetables, pastas, mild cheeses, meats and white fish. Excellent with morning toast or for frying.
- Early harvest of green olives. November. Produced, bottled and marketed by Faventi Jaén and Sinercus Global Synergy S.L.
- The Picual variety is characterized by being very stable, which allows its period of conservation of properties to be longer, so if it is tightly capped and kept in a cool place away from light and heat, it lasts perfectly for a minimum of more than two years.



Worldwide exclusive sales agent: : SINERCUS
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Detalles botella

Container: PET Sealed.

Stopper: Non-refillable, Anti-drop.

Information booklet and technical specifications: Languages: Spanish, English, French and Dutch.

Volume: 1, 2 y 5 Lt.

Acidity: 0.18%. The EVOOs are Si <0.8% given that the lower the acidity, the better the oil. Esencia de Nevadillo's acidity is 4 times and a half less than the acidity limit.



Geographical description:

- **Location:** Los Juncares and Vistalegre fields are integrated into Sierra Andujar, in the very heart of Sierra Morena, Jaén, Spain. The plant cover taken care of and pampered throughout the year, confers its unique characteristics. The surroundings of the mountain range give the oil a smoothness within the Picual variety.
- **Plantation framework:** Natural production mechanisms which support sustainable agriculture. Introducing biological methods of integrated production which, combined with other techniques, results in the highest quality EVOO, at the same time ensuring protection of the environment.
- **Soil and climate:** acid soil with the typical quartzites of the Guadalquivir valley. The inceptisols of the Guadalquivir valley provide the oil with a smoothness, and a little spiciness and bitterness of the oil, but at the same time a high intensity.
- **Climate:** Continental Mediterranean type, influenced by the Guadalquivir Valley which, open to the Atlantic Ocean, conditions the atmospheric circulation of the province.

Tasting notes:

- On the nose, the vegetable notes stand out: it has aromas of olive and Almont, with notes of artichoke and apple.
- Smooth, balanced fruity.
- Sweet entry with a pleasant bitterness and spiciness.
- Balanced and well-structured.

Chemical and sensory analysis:

- **Chemical and sensory analysis:** shows a medium fruity flavor complemented by a mild spice and bitterness. Very important DOES NOT PRESENT DEFECTS as seen in the Median of the major defect = 0
- **Quality indicators:**
- **Peroxides index:** EN = 4 compared to the maximum of 20 for EVOOs. The lower the number, the higher the quality. It shows the very low oxidation of the olives before the grinding process and of the oil after the grinding.
- **Indices of spectrophotometry in the ultraviolet:** EN = K-270 = 0.13 EVOO should be <0.22. EN = K-232 = 1.45 EVOO should be <2.5 and EN = Delta K <0.01 (this condition must be met). These indices show the scarce deterioration of our Terra Andúyar oil, both in terms of elaboration and conservation. In this case, its low values in relation to the acceptable maximums for EVOOs reflect its superior quality.
- **Indices of ethical esters of fatty acids:** EN= 2 and EVOO should be <35. This indicator of quality and purity shows the low presence of fermentation of our oil, first in the olives and later in the oil itself. Its values, which are well below the acceptable maximum for EVOOs, reflect its high quality.

Extraction:

- **Cold pressed**
- **Picking method:** the fruit is not touched until it is grinded. It is collected in a way which prevents the olives from touching the ground at all times. The olives are transported immediately in light loads with great care to the Almazara, with no more than 4 hours having passed between the collection and grinding.
- **Extraction method:** 2 stage continuous system wherein our milling master takes care of every detail of the process.
- **Storage:** In inert stainless-steel tanks. Store in a cool place, away from light and heat.

