



GOURMET EDITION

Gourmet Oil First Harvest

With fresh aromas and
intense flavor, obtained
through extraction
cold mechanics.





More than 2000 years ago when the Roman Empire spread throughout Europe, the Iberian area was chosen as ideal due to climate and peculiarities of the terrain to enhance its cultivation giving rise to the coveted "oleum hispanicum" that transformed the Andalusian mountains and plains.

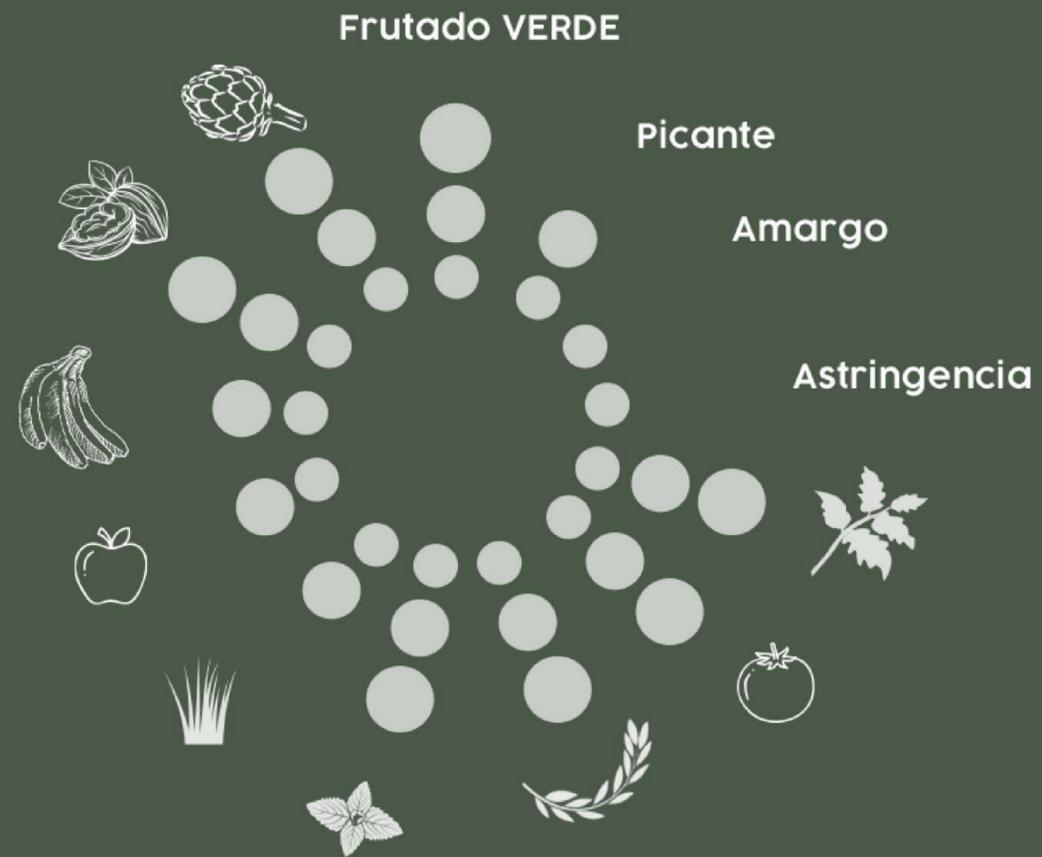


An aerial photograph of a vast olive grove in a valley. The trees are arranged in neat, parallel rows across the landscape. In the background, there are rolling hills and mountains under a clear sky. The lighting suggests it's either early morning or late afternoon, with long shadows cast across the terrain.

AOVE

*Cooperativa Oleícola
Valdepeñas de Jaén*

Tasting notes



Intense, fruity Picual oil with high levels of polyphenols.





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ACEITE DE OLIVA VIRGEN EXTRA

Información valor nutricional
valor medio por cada 100 g

Valor Energético:	3700 KJ / 900 Kcal
Grasas:	100 g
de las cuales saturadas:	13 g
Monoinsaturadas:	79 g
Polinsaturadas:	8 g
Hidratos de Carbono:	0 g
de los cuales Azúcares:	0 g
Proteínas:	0 g
Sal:	0 g
Vitamina E:	20 mg (167% VRN*)

*VRN: Valores de Referencia de Nutrientes.

Consumir preferentemente
antes del fin de / lote
Diciembre 2025 Lote 1-6030124

CONSERVAR EN LUGAR FRESCO Y OSCURO
EXTRACCIÓN EN FRÍO

MERINO GOURMET EDITION



"Serie limitada"
0001 / 1000



"Producto de España"

Oleícola Valdepeñas de Jaén S.Coop.And.
Avda. de Andalucía nº35, Valdepeñas de Jaén, Jaén.

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📱 MERINO_GOURMET.EDITION



“Serie limitada”

234 / 2000



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CONSERVAR EN LUGAR FRESCO Y OSCURO
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Limited edition

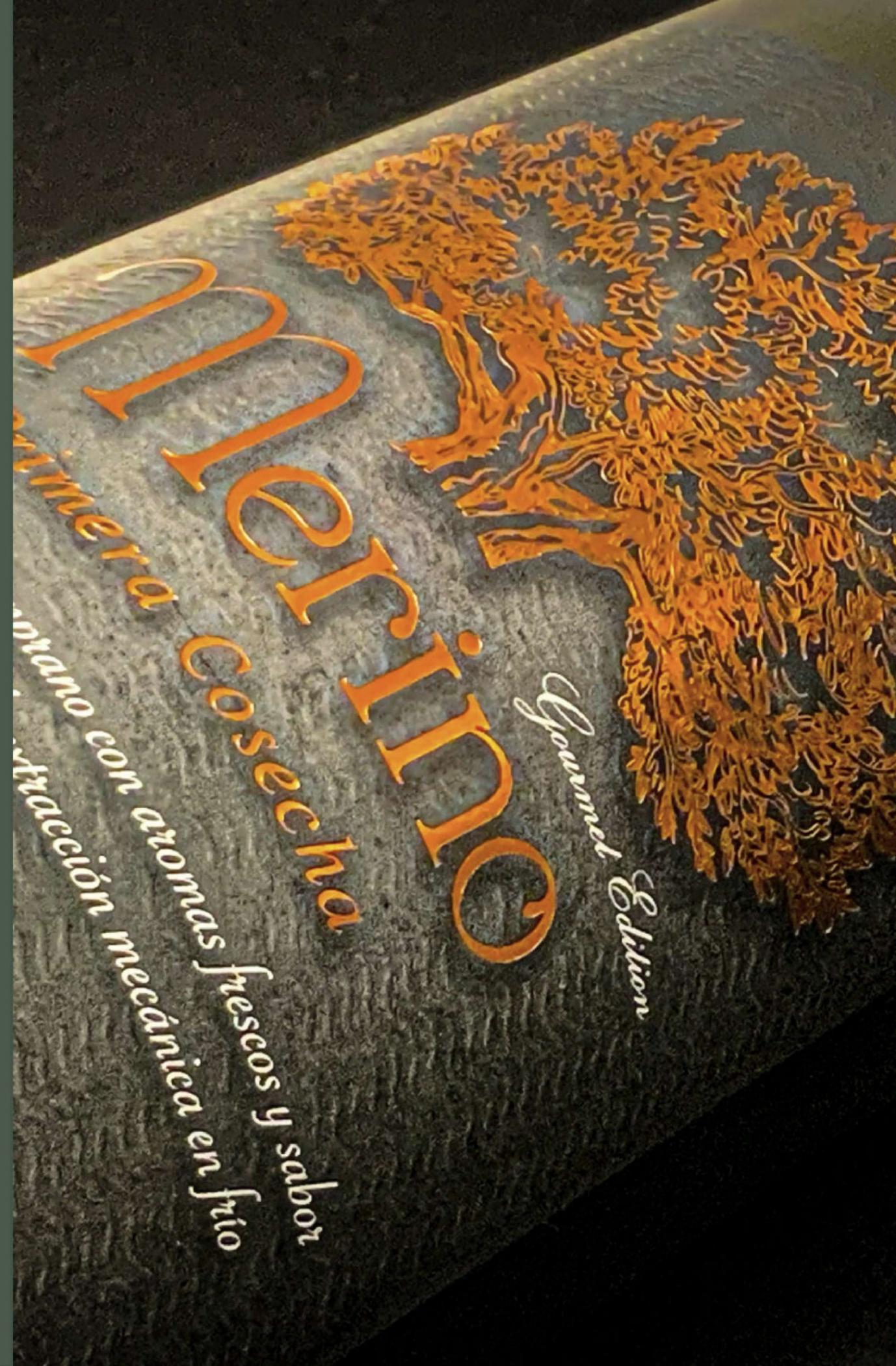
Since October, our technicians have been selecting which olive groves have evolved in the best way based on hydrological stress, climate and product quality.

What it means to be First Harvest:

It is a designation that requires high standards of production (optimizing mechanical cold pressing, reducing the time between harvesting and grinding to less than 12:00 hours and carrying out a demanding multiple filtering process that eliminates all remaining water and impurities, obtaining a yield per kilo of olive that is much lower than produced with fully ripe olives).

In return, an olive juice with an intense flavor, greenish color and unique smell is obtained.

These techniques produce very low oil oxidation rates (due to the extreme reduction of impurities) with laboratory results in the Rancimat Test of around 24 months (equivalent to the time it retains its optimal characteristics once inside the bottle)





Because "Picual" by Sierra

Numerous scientific studies have concluded that due to the terrain's orography, climatic conditions and soil properties, it is the variety that generates the greatest amount of polyphenols as a defense against these circumstances. Boosting antioxidant and cell regeneration properties.





Merino Olives Wellness

Our slogan reflects our passion for taking care of ourselves on the inside, always seeking the gratification of seeing the customer feel satisfied.

