

BODEGA LOS ALJIBES

ACEITE LOS ALJIBES



At Finca Los Aljibes we cultivate 50 hectares of olives, which are picked off the tree (never the ground) at their optimum maturity. The olives are then immediately taken to the press, and extraction begins a few hours after picking. Once at the press, leaves and branches are removed and the best olives are chosen. Cold extraction of the oil proceeds as soon as possible. Temperature is rigorously controlled throughout the entire process, conserving all of the attributes of the olives.

Los Aljibes Extra Virgin olive oil is obtained, from Arbequina and Picual varieties grown at Los Aljibes Estate,

Obtained exclusively by mechanical process through cold extraction.

In this original oil the intensity of the Picual offsets the freshness of the Arbequina.