

OUR OLIVE OIL

[+] Extra Virgin Olive Oil Marqués de Griñón Oleum Artis

The extra virgin olive oil Marqués de Griñón *Oleum Artis* has a brilliant gold colour of great purity which is coupled with an aromatic fineness. Its aromas are exceptionally lively and intense with reminiscences of green tomatoes, freshly cut grass, artichoke and green almonds. In the mouth they present fresh vegetable notes followed by a pleasant spice indicative of its high polyphenolic content.

This oil is a high quality organoleptic and dietetic food, since its polyphenol contents and quality is several times higher than most commercial extra virgin olive oils. Designed for high level professional use, it should be treated similar to a great wine, in that it is highly sensitive to extreme temperatures, light and oxygen. Therefore, it must be kept in a dark place, at a temperature between 10°C and 21°C.

[+] Olive grove

In 1995-1996 a 100 ha of semi-intensive olive grove (300 olive trees/ha) of the Arbequina and Picual varieties was planted and equipped with a state of the art drip irrigation system. In 2002, under the technical direction of Dr. Marco Mugelli, the first new generation oil mill of its type in the world was built. In that same year, the extra virgin olive oil Marqués de Griñón *Oleum Artis* harvest was obtained, and its commercialisation began with great success among consumers and specialised press in 2003.

-Soils

The soils of this *pago* usually comprise very deep red clays, forcing the trees to be planted on long mounds of soil to achieve correct drainage. Current production is 60 thousand 500ml bottles, expecting to surpass 100,000 in forthcoming years.

