



MARQUES DE GRIÑÓN

www.pagosmarquesdegrinon.es

OUR OLIVE OIL

[+] Our mill



To extract the oil in optimum conditions, the oil mill has state of the art equipment including *disc mills*, *vertical beaters* equipped with a *vacuum system* and modern *centrifugers*. Experts consider this equipment a great step forward in the extraction process of extremely high quality oils. Their main advantage is that they enable a *fine tuning* of extraction for each batch of olives received, perfect temperature control (approximately 22°C) and deep cleaning (through automatic washing with pressurised water), likewise oxidation control (via vacuum pumps). The olive oil is filtered to eliminate water remains (another possible source of oxidation), and once obtained it is stored in stainless steel tanks inertized with nitrogen. The oil is bottled immediately prior to commercialisation to reduce time spent in the bottle.

