

Tradition in
Gourmet
Experiences



mOntsagre

ABOUT US



For over five generations our family has dedicated to growing olives, grapes and cattle.

In our groves, we work devotedly the Picual and Empeltre olive varieties to elaborate a superior extra virgin olive oil, winner of many international competitions and recognized by qualified tasters.

Because of our unwavering commitment to quality and the environment, we apply ORGANIC farming practices protect the forests that surround our cultivation areas, control the grass by grazing horses, practice beekeeping to improve pollination and take rigorously and personally care of all the details of the process, so our production is limited and we bottle oil only from our own olives.

It is out of respect to our ancestors and family traditions that we strive to offer excellent products.

Our brand MONTSAGRE, which means Sacred Mountain, takes its name from one of the formidable mountains between Horta de Sant Joan and the Ebro River Valley, in the province of Tarragona, and so we pay tribute to the origins of the family and captivating place where we have lived for generations.

PRODUCTS



Our Extra Virgin Olive Oil of superior quality is produced in two monovarieties, Picual and Empeltre, and also as a carefully crafted blend (coupage) of these two varieties.

We only offer oil from the early harvest of our farms, extracted cold and only by mechanical procedures, which guarantees the quality with which we are committed and a high content of POLYPHENOLS and NATURAL ANTIOXIDANTS, making our oil particularly recommended for a healthy diet.

These oils have a unique character due to the particular combination of ,altitude, abundant limestone soil and our territory dry climate, which together with the non-intensive and organic cultivation practices, differentiates them from other oils of the same varieties.

We have applied ORGANIC AGRICULTURE methods since 2006, and are certified by the European Community through the CCPAE (Consell Català de la Producció Agrària Ecològica). We control weeds with horses of the Pyrenees, and we work in the conservation of the forests that surround our cultivation terraces, in the order to protect the environment and ensure the sustainability of our activity.

**FAMILY SELECTION
PICUAL OIL**
500 / 250 ML

It is considered particularly suitable for raw veggies salads, ,steam or raw vegetables, toasted bread, seafood, carpaccios, vinaigrettes, basis for pates, redmeats, pasta, sauces and emulsions, marinades complementingarobust vinegar, cheeses, pastries, chocolate, fruits and honey.

For its natural antioxidants and polyphenols richness it is particularly suitable for canning of raw or cooked food.



**FAMILY SELECTION
EMPELTRE OIL**
500 / 250 ML

It is considered particularly suitable for salads, grilled fish, white meats and fresh cheeses. It can also be added to creams, soups or purees. It is very interesting for the development of all kinds of desserts, even the most creative's ones.



CONCORDE OIL
COUPAGE PICUAL + EMPELTRE
500 / 250 ML

It is well suited for salads, vegetables, fish and seafood, white meats, fresh cheeses, pastas, sauces and emulsions, confectionery, chocolate, fruits and honey.



VINEGAR
CABERNET SAUVIGNON
250 ML

Ideal vinegar to combine with our oils and sublimates its flavor in all kinds of dishes such as salads, in particular those ones where berries have an important role, vinaigrettes, marinades, sauces, beef, pork or poultry as duck magret, and fruits, among other. It can be applied as a reduction or directly.

It pairs perfectly with virtually all recipes of the Mediterranean cuisine calling for a robust and good quality vinegar.



TERRITORY



Our groves are located within the Biosphere Reserve of Lands of the Ebro River, so declared by UNESCO. This space aims to promote the sustainable use of natural resources and the conservation and protection of biodiversity.

We are located between the towns of Horta de Sant Joan and Caseres, in the region of Terra Alta, Province of Tarragona. Separated from the Ebro Valley by the Natural Park of "Els Ports" and the Montsagre Mountain, which determines a particular climate and geology and influences the singularity and quality of our olives and oils.

The dry Mediterranean climate and an altitude of five hundred meters above sea level provide the ideal environment for a harmonious maturation, needed to obtain the best quality olives.

A thin layer of alkaline soil on a bed of limestone rock that emerges in many parts of the groves, influences our trees to produce olives of unique characteristics.

All these elements favor the ideal conditions for the development of an olive oil of extraordinary quality and sensorial virtues, and differentiated from other oils obtained from the same olive varieties.

We are surrounded by a beautiful landscapes that has transcended to the world thanks to the presence of the famous Picasso who living for two different periods of time in Horta de Sant Joan, was inspired by the particular shape of our town to create some paintings of his Cubist's period as "La Barca", "Casas en la Colina" and "El Pantano", among others.

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