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EXTRA VIRGIN OLIVE OIL

PREMIUM QUALITY

#1 EVOO World Ranking, Picual
2017 + 2018 + 2019

for third year in a row

Quiénes somos



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Who are we?

Our company, **Olivapalacios**, is a family-run business dedicated to the production and packaging of high-quality extra virgin olive oil, in our mill, from our olive grove's olives.

Our farm, **Los Palacios**, has been focused on agriculture for more than 40 years. Located in Campo de Calatrava, Almagro, Ciudad Real, an area of olive oil production since time immemorial, rich in nutrients and of exceptional climate for olive's cultivation, we decided to expand and start, in 2009, a new project around the olive tree: the production of Premium Extra Virgin Olive Oil (EVOO) as it's a basic and key product in our Spanish gastronomic culture and in the Mediterranean diet, and because of the continuous growth of the tendency to healthy eating. We produce excellence, in order to differentiate our product and brand, since not all EVOO have the same organoleptic qualities and nutritional properties.

Our olive grove covers 300 hectares over a unique ancient volcanic soil, perfect for the development of the **Picual and Arbequina olive varieties** that we chose, for being easy to magnificently adapt to the ground's demands. The type of land and climate contribute the produced oil a very defined, exceptional, characteristic and unique aroma and taste nuances.

We went for introducing innovation and the highest technology in our mill, sustainable and respectful with the environment, at the service of the tradition, in each part of the production process. We elaborate a practically artisan EVOO, taking extreme care from the olive trees' cultivation and the olives' harvest, to the storage and packaging of the resulting gold-liquid, prioritizing quality over production maximization and cost savings.

So much effort has been pleasantly rewarded by being proclaimed, for third year in a row, as **#1 in the EVOO World Ranking, in single-varietal Picual**, thanks to the annual achievement of more than 30 international awards of great prestige, each year. In addition, we are part of the International QvExtra Association, which integrates the leading and best producers of Spanish olive oil, and requires very strict requirements on processes, protocols and production standards of extra virgin olive oil of very high quality, which we fully comply with.

The result of all this effort is the positioning and consolidation of **our EVOO brand Palacio de los Olivos**, and our company Olivapalacios, as a benchmark in the olive oil sector, thanks to the fulfillment of our goals of producing high quality using our superb own raw material; thanks to the experience acquired in the elaboration process for years; and thanks to the professionalism that we have demonstrated to our clients hitherto.



TECHNICAL DATASHEET: Picual and Arbequina olive varieties



Description of the product: Olive oil of superior category obtained from olives only by mechanical meanings.

Appearance: Thick oleaginous liquid, transparent-green, viscous, not sticky, insoluble in water or alcohol.

Classification according to RCEE 2568/91 and its modifications: Extra Virgin Olive Oil

Organoleptic evaluation:

- Medium of fruitiness 7.0
- Medium of defects 0.0
- Medium of spicy and bitter: Balanced

Physical-chemical and sensory analysis: Available, on the complete EVOO batch produced.

GMO: Does not come from and does not contain genetically modified organisms.

Allergens: Does not contain.

Residues and contaminants: Does not contain.





PICUAL OLIVE VARIETY

Ingredients: 100% Picual olive variety extra virgin olive oil.

Tasting notes:

High fruity intensity, predominating green and fresh aromas, herbaceous as leaf, artichoke, freshly cut grass and aromatic herbs, such as basil and oregano; and green-fruity as tomato, banana, kiwi and apple; both characteristic of an oil obtained from green, early harvested, olives.

Fresh and clean flavor, with bitter and spicy moderate and balanced attributes, of pleasant intensity, and light astringent finishing aftertaste notes.



ARBEQUINA OLIVE VARIETY

Ingredients: 100% Arbequina olive variety extra virgin olive oil.

Tasting notes: Medium intensity of green fruitiness, predominating herbaceous aromas and flavors of freshly cut grass, characteristic of an oil obtained from olives of early harvest, combined with hints of banana, apple and red fruits. Fresh and clean flavor, with balanced slight bitter and spicy attributes.

TECHNICAL DATASHEET: Picual and Arbequina olive varieties



Labeling: According to the regulations of the country in which it is marketed (at European and international level)

Picual olive variety available formats:

- 500ml glass bottle, dark cinnamon color with front and back label. Possibility of adding a gift box.
- 250ml glass bottle, dark cinnamon color with front and back label.
- Can of 3 liters food use, screen printed.
- 1,5L glass bottle, dark cinnamon color and printed label on the glass, in a gift box.

Arbequina olive variety available formats:

- 500ml glass bottle, dark cinnamon color with front and back label.
- 250ml glass bottle, dark cinnamon color with front and back label.

AOVE bottled by capacity: In the bottles we bottle the EVOO from the first few days of the harvest, very green, fresh and aromatic, and we leave for the cans the EVOO produced at the end of the harvest. Our harvest lasts only twenty days, so the difference in quality between the earliest and final oils is not very broad. We only produce one EVOO quality and it's always high.

Bottles' labels: polypropylene, specially chosen to resist and avoid external actions that may deteriorate it, such as contact with water or possible oil stains.

Corporate image: Its visual elegance and the chosen bottle format are consistent and reflect the high quality of the content.

Awards: More than 30 awards got each year = #1 EVOO World Ranking, Picual Olive Variety.
Hanging on bottles' neck there is a summary note (gold cord holding a 5cmx3,5cm paper diptych)

SiQUEV highest quality seal: Olivapalacios is a member of the International Association of high quality EVOO producers, named QV Extra, and, on each bottle, we stick by hand a seal with a unique serial number.

Packaging boxes: double cardboard, very resistant and suitable for easy handling and transport, due to its dimensions and weight.

500 ml



250 ml



3 litros





1,5 Litros variedad de aceituna Picual

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TECHNICAL DATASHEET: Own production



Olive grove: Conventional, sustainable and respectful with the environment.

Description of the anti-oxidative elaboration process, fully traceable:

- Cultivation of the olives, of Picual and Arbequina olive varieties, in our own olive grove, over 300ha of originally volcanic soil, in Almagro, Ciudad Real, Spain.
- Mechanized harvesting of the olives, picked from the branches, at its optimum ripeness moment (green about to pink color) during a single annual harvest time of maximum 20 days in November.
- Careful transportation of the harvested olives to the mill, subsequent cleaning of branches and leaves, weighing and olives' entry into the mill.
- Slow grinding, slow and short beating, EVOO extraction by two-phase centrifugation, filtering, and storage in the cellar, at a constant temperature, in inert stainless-steel tanks, protected from light.
- Bottling upon request, through mechanized linear packaging (400 bottles per hour) and only the EVOO of the current harvest, to offer maximum quality and freshness.

Storage conditions: Keep the bottles in a cool and dry place, away from light, heat and odors.

Best before date: 24 months, expressed on the labels by "month / year"

Lot: expressed on the labels using "1 letter - 6 numbers"

Application: Ready for direct (raw) consumption. Suitable to be cooked and combined with other food.

Nutritional table: Adapted to the European regulations, and, in each case, to the international rules.

Energy value per 100g/ml: 900 Kcal / 3.700 Kj

Fats: Saturated 13g · Monounsaturated 79g (good fats) · Polyunsaturated 8g

Does not contain carbohydrates, proteins, sugars, fiber or salt (sodium)







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AWARDS HARVEST 2019



BEST HEALTHY EVOO 2019
EVOO Guide
Málaga, Spain

HEALTH FOOD 2018
Sociedad Andaluza Oleocanthal
España



GOLD 2019
Int. Olive Oil Competition
Los Angeles, USA
Best Design 2018



BEST EVOO PRODUCER CLM 2019
EVCATA
Valencia, Spain



TOP 10 2019
Der Feinschmecker Olio Awards
Hamburg, Germany



GRAND CINVE & GOLD 2019
CINVE
Madrid, Spain



TOP 10 BEST OF SHOW & GOLD 2019
BRAZIL IOOC
Rio de Janeiro, Brazil



DOUBLE GOLD 2019
Athena Int. Olive Oil Comp.
Athens, Greek



GRAND PRESTIGE GOLD 2019
Terraolivo
Kafar Saba, Israel



BEST IN CLASS & GOLD 2019
New York Int. EVOO Competition
New York, USA



GOLD 2019
China Int. Olive Oil Competition
Beijing, China



GOLD 2018
MonoCultivar Olive Oil Expo
Lodi, Italy



GOLD SINGLE VARIETY 2019
Leone D'Oro
Brescia, Italy



GOLD 2019
Sol D'Oro
Verona, Italy



GOLD 2019
EVO IOOC
Palmi, Italy



GOLD 2019
Premio Toshiya Tada 2019
2 Best of Show 2019
Olive Japan
Tokyo, Japan



SILVER GREEN FRIUTINESS 2019
Ovibeja
Lisbon, Portugal



GREAT MENTION GOLD 2019
L'Orciolo D'Oro
Milan, Italy



GRAN MENTION 2019
Armonia
Parma, Italy



GOLD 2019
Les Olivales
Paris, France



GOLD 2019
Int. Olive Oil Award Zurich
Zurich, Switzerland



SEMIFINALIST 2019
Olio Capitale
Trieste, Italy



GOLD INTENSE FRUITINESS 2019
AVPA
Paris, France



GOLD GRAND PRESTIGE
& Best Packaging 2019
Olivinus
Mendoza, Argentina



GOLD & EXCELLENCE AWARD 2019
L'Oro del Mediterraneo
Pesaro, Italy



Nº1 INTERNATIONAL INTENSE FRUITINESS
2019
Aipo D'Argento
Verona, Italy



GOLD 2019
Virtus
Lisboa, Portugal



GOLD 2019
Japan Olive Oil Prize
Tokyo, Japan



IBEROLEUM 2019
EVOO Guide
Jaén, Spain



1 STAR 2018
Taste
London, United Kingdom



TOP 100 2019
Evooleum
Spain



FLOS OLEI 2019
EVOO Guide
Rome, Italy





LOGISTIC DATASHEET: Picual olive variety



Company: Olivapalacios, S.L. · CIF B-85797116 · Dirección: C/ Zurbano 49, Of.1 (28010) Madrid, España

R.G.S.A. 16.03965/CR

Olive Grove and Mill: Ctra. CM 4107 Bolaños de Calatrava-Daimiel PK 9,5 (13270) Almagro, Ciudad Real, España

FDA #015818196284

Product: Extra Virgin Olive Oil (EVOO) · **TARIC Code** 1509.10.0000

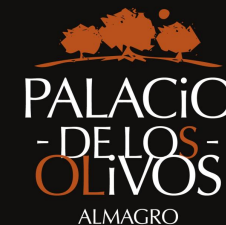
EORI ESB85797116

Brands: Palacio de Los Olivos y Motilla de los Palacios

ORIGIN: Ciudad Real, Spain

Reference EAN 13 Code	Capacity	Bottle's measurements in cm (LxWxH)	Bottle's Gross Weight	EVOO Net Weight	# bottles per box	Box's Code	Box's measurements in cm (LxWxH)	Box's Gross Weight	# boxes per pallet	# bottles per pallet	# boxes per row	# rows	European Pallet's measurements in m (LxWxH)	Pallet's Gross Weight
Glass bottle of 500ml/16.90 fl oz Extra virgin olive oil, Picual variety, Brand Palacio de Los Olivos														
8414606438594	500 ml 16.90 fl oz	8 x 5 x 26,7	975 g	458 g	6	18414606438591	26 x 12 x 29,5	6,18 kg	150	900	30	5	1,2 x 0,8 x 1,66	946 kg
Gift box + glass bottle of 500ml/16.90 fl oz Extra virgin olive oil, Picual variety, Brand Palacio de Los Olivos														
8414606749157	500 ml 16.90 fl oz	Bot 8 x 5 x 26,7 GB 27,7 x 5,5 x 8	975 g	458 g	6	18414606749154	29 x 12 x 30	6,84 kg	125	750	25	5	1,2 x 0,8 x 1,69	874 kg
Glass bottle of 250ml/8.45 fl oz Extra virgin olive oil, Picual variety, Brand Palacio de Los Olivos														
8414606438600	250 ml 8.45 fl oz	7 x 4,5 x 17,7	495 g	229 g	16	18414606616234	30 x 19,5 x 23	8,39 kg	112	1.792	16	7	1,2 x 0,8 x 1,80	959 kg
Tin of 3L/101.44 fl oz Extra virgin olive oil, Picual olive variety, Brand Motilla de los Palacios														
8414606616220	3 L 101.44 fl oz	15x9x26	3 kg	2,75 kg	4	18414606616227	38 x 16 x 29	12,46 kg	70	280	14	5	1,2 x 0,8 x 1,52	891 kg
Gift box + glass bottle of 1,5L/507.21 fl oz Extra virgin olive oil, Picual variety, Brand Palacio de Los Olivos														
8437018512072	1,5 L 507.21 fl oz	Bot 12,7 x 10,3 x 37,8 GB 11,4 x 8,8 x 37,8	2,3 kg	1,37 kg	3	18437018512079	40 x 20 x 42	9,67 kg	48	144	12	4	1,2 x 0,8 x 1,81	483 kg

LOGISTIC DATASHEET: Arbequina olive variety



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Brands: Palacio de Los Olivos y Motilla de los Palacios

ORIGIN: Ciudad Real, Spain

Reference EAN 13 Code	Capacity	Bottle's measurements in cm (LxWxH)	Bottle's Gross Weight	EVOO Net Weight	# bottles per box	Box's Code	Box's measurements in cm (LxWxH)	Box's Gross Weight	# boxes per pallet	# bottles per pallet	# boxes per row	# rows	European Pallet's measurements in m (LxWxH)	Pallet's Gross Weight
Glass bottle of 500ml/16.90 fl oz Extra virgin olive oil, Arbequina variety, Brand Palacio de Los Olivos														
8414606438594	500 ml 16.90 fl oz	8 x 5 x 26,7	975 g	458 g	6	18414606438591	26 x 12 x 29,5	6,10 kg	150	900	30	5	1,2 x 0,8 x 1,66	934 kg
Glass bottle of 250ml/8.45 fl oz Extra virgin olive oil, Arbequina variety, Brand Palacio de Los Olivos														
8414606438600	250 ml 8.45 fl oz	7 x 4,5 x 17,7	495 g	229 g	16	18414606616234	30 x 19,5 x 23	8,30 kg	112	1.792	16	7	1,2 x 0,8 x 1,80	949 kg





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