



# Olirrubia

aceite de oliva virgen extra  
extra virgin olive oil

## cornicabra

This olive variety is very resistant to drought and frost, so it is one of the most cultivated varieties in La Mancha. The fruit is long and pointed, shaped like a horn, hence its name.

Yellowish-green color, intense fruity odor. On the palate it shows mild values of bitterness and spiciness, presenting intense notes of ripe tomato, with smooth texture and velvety.





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extra virgin olive oil

## arbequina

Arbequina olive is one of the smallest olives producing olive oil. More rounded than elongated, early ripening and a bright, green, violet color. The resulting oil is very fine. Exquisite, when used for dressing in raw.

Golden yellow color, fruity aroma of green olive, with an intense presence of banana and hints of sweetness. On the palate it is a light, sweet oil with a predominance of green notes of freshly cut grass.





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