



## TECHNICAL SHEET

<b>NAME</b>	<b>OLEVM ARTIS</b>
<b>PRODUCER</b>	<b>MARQUÉS DE GRIÑÓN FAMILY ESTATES</b>
<b>OWNER</b>	Carlos Falcó / Xandra Falcó
<b>VINTAGE</b>	2014
<b>TYPE OF OLIVE OIL</b>	SUPER PREMIUM EXTRA VIRGIN OLIVE OIL
<b>VARIETALS</b>	Blend of Arbequina and Picual.
<b>MAX. ACIDITY</b>	New vintage (pending analysis)
<b>CAPACITY</b>	500 ML



### BACKGROUND

Carlos Falcó has spent many years, time and resources to obtain a high quality 'pago' extra virgin olive oil, as he has with wines, performing numerous tests on his own olive groves and neighbouring estates. The Olive Mill was built on the estate to obtain exceptional quality pago extra virgin olive oil, controlling important factors such as the ideal harvesting date and harvesting method and the exact time that it takes for the olives to reach their mill from the grove. Harvesting time is critical for each variety and plot, as their organoleptic properties and optimum polyphenol levels are maintained for just 8 to 10 days. Olives can only be harvested at the right time on highly controlled single-estates of a limited area and with more than one olive variety. Olives are harvested after sampling and analysing in order to determine optimum harvest time. Harvesting is performed using a novel manual system similar to traditional hand olive picking, today abandoned in Spain due to its excessive cost, and based on the use of recently designed vibrating combs which prevent damage to the olive and tree caused by certain mechanical systems. Afterwards, the olives are immediately taken to the state-of-the-art Olive Mill so that they suffer no oxidation, which would deteriorate the quality of the end product.

### 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.

### HACIENDA

To extract the oil in optimum conditions, Our Olive Mill has state-of-the-art equipment including disc mills, vertical beaters equipped with a vacuum system and modern centrifuges. 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.

### TASTING NOTES

Its aromas are exceptionally vivid and intense with reminiscences of green tomatoes, freshly mowed grass, artichoke and of green almonds. In the palate it exhibits beautifully concentrated vegetable and nutty aromas with a moderately bitter aftertaste. It has a persistent finish which is dominated by a pleasant spiciness, indicating in this way its high polyphenol content.

