



Aceites Alía

Recovering centuries-old traditions

Aceites Alía is a young and dynamic company, but at the same time with a long tradition. For eight years we have combined our passion for extra virgin olive oil and work, with the experience and tradition of a special land with varieties that have endured over time and that we maintain and care for with care.

Everything is the result of knowledge and complete dedication, from the planting and daily care of the olive grove, to its harvesting, transporting the olives and subsequent transformation into a high-quality product. A long chain where each and every one of its links is pampered, from the olive grove, the true EVOO factory, until it is bottled and reaches the final consumer.

At Aceites Alía we control the entire production process from the harvesting of olives to bottling, because we know that this is the only way to guarantee our final consumer the highest quality.

Our extra virgins are made using the most modern technology. They are very early harvest oils, rich in aromas and complex flavors. For this we apply different and innovative techniques:

- We extract the olive stones to obtain energy, so that in this way the oil mill functions in a SUSTAINABLE way.
- Cold extraction at a temperature not exceeding 20°C.
- We use glass and recyclable cardboard in all our packaging.
- Innovation and exclusivity in the designs.
- Illusion and great effort.

Extra Virgin Olive Oils

Extra virgin olive oil is a real treasure for health. It is the food par excellence of the appreciated Mediterranean diet. Not surprisingly, true olive juice has been the most consumed monounsaturated fat in the Mediterranean environment since ancient times.

Appreciated for thousands of years for its extraordinary taste, a close relationship has now been found between its consumption and a longer life expectancy, which implies a decrease in diseases caused largely by not very healthy western culinary habits. .

The virtues of olive oil go beyond protection against cardiovascular diseases. Some of the antioxidants may have the ability to destroy substances that lead to the proliferation of cancer cells.

Olive oil also plays an important role in diabetes. Research has shown that people who enjoy olive oil in their diet have better blood sugar levels.

In our olive groves we can find 5 different varieties of olive trees, consequently, we produce 5 monovarietal extra virgin olive oils, **Verdeña, Alquezrana, Empeltre, Royeta de Asque and Arroniz** cold extracted so that each type of oil retains all its properties and flavor and in whose preparation no food additive or preservative is used.



Verdeña

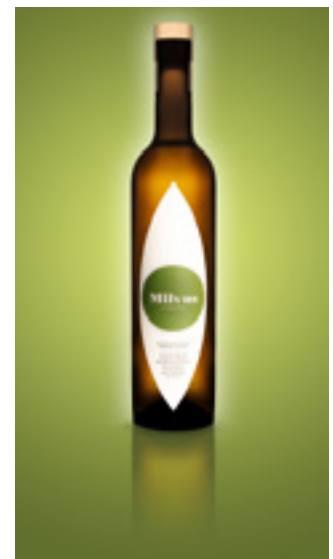
Transport Ambient T^a - Shelf life: 2 years

PRODUCT	FORMAT/ UNIT(g)	UNIT/ BOX
Extra Virgin Olive Oil - VERDEÑA	250 ml	12
Extra Virgin Olive Oil - VERDEÑA	500 ml	6

Variety of olives from Somontano, hand-picked from olive trees between 150 and 200 years old in the towns of Cregenzan and Estadilla.

Oil with a great personality and a unique fruity flavor, soft background, slightly spicy and with hardly any bitterness. Green tones and golden nuances. Reminiscent of tomato, freshly cut grass and almonds. On the palate it is sweet, with a great balance.

It is perfect for any meal since its exceptional aroma and sweet touch make any meal more balanced.



Alquezrana

Transport Ambient T^a - Shelf life: 2 years

PRODUCT	FORMAT/ UNIT(g)	UNIT/ BOX
Extra Virgin Olive Oil - ALQUEZRANA	250 ml	12
Extra Virgin Olive Oil - ALQUEZRANA	500 ml	6

Somontano variety more specifically from the town of Alquézar from where it takes its name and from its surroundings.

Variety of which there are barely more than 2000 trees left, all of them large and with an average age of 300 years.

Olive harvested by hand at the beginning of the campaign and that stands out for an intense fruity flavor with nuances of artichoke and freshly cut grass. Oil with a lot of personality, like the land to which it belongs.

Intense fruity flavor, in the mouth, its bitter and spicy point stands out.



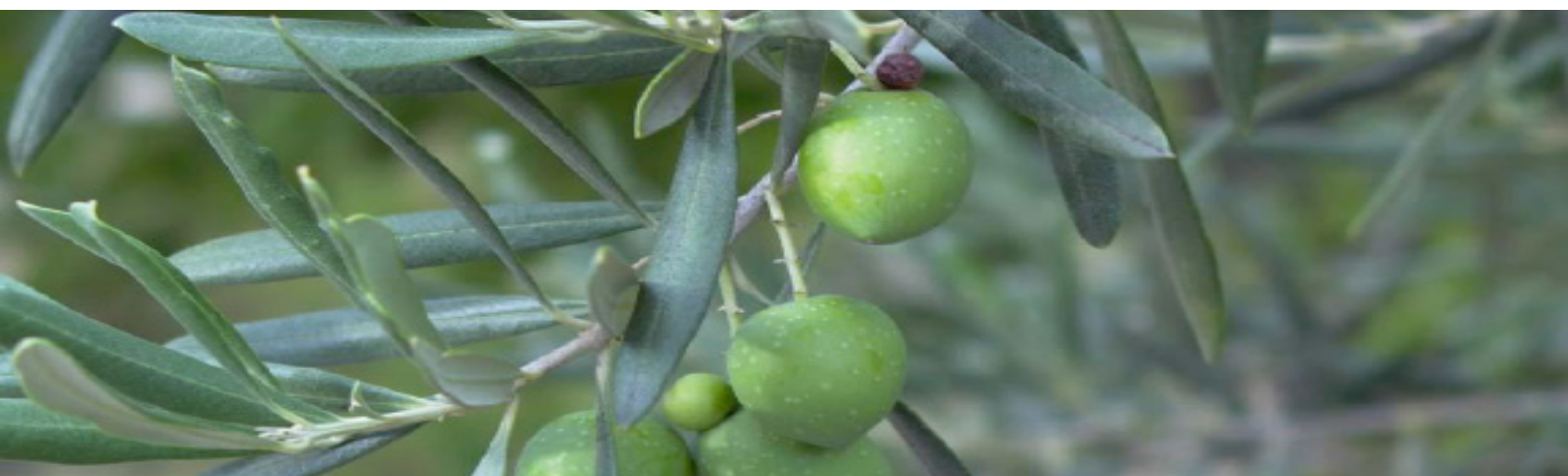
Royeta

Transport Ambient T^a - Shelf life: 2 years

PRODUCT	FORMAT/ UNIT(g)	UNIT/ BOX
Extra Virgin Olive Oil - ROYETA	250 ml	12
Extra Virgin Olive Oil - ROYETA	500 ml	6

Royeta or Royeta de Asque, a variety recovered from a few olive trees found on the verge of extinction. It owes its name to the red color that the olive takes at the time of veraison.

Its oil stands out for an intense fruity flavor, where its aroma of flowers and almonds stands out with nuances of fig and tomato. In tasting it denotes slight sensations of bitter and spicy, nuanced with its sweet and almond-like character.



Empeltre

Transport Ambient T^a - Shelf life: 2 years

PRODUCT	FORMAT/ UNIT(g)	UNIT/ BOX
Extra Virgin Olive Oil - EMPELTRE	250 ml	12
Extra Virgin Olive Oil - EMPELTRE	500 ml	6

One of the oldest varieties of the Iberian Peninsula. In our case, it is about young olive trees planted near the town of Ejea de los Caballeros, highlighting a sweetness over a bitter and a timid spiciness. We also find flavors of nuts such as walnuts and almonds.

Aromas dominated by green notes, grass and olive leaf, as well as nutty connotations. It therefore has the perfect balance between bitterness and itching thanks to its fruity nuances.



Arroniz

Transport Ambient T^a - Shelf life: 2 years

PRODUCT	FORMAT/ UNIT(g)	UNIT/ BOX
Extra Virgin Olive Oil - ARRONIZ	250 ml	12
Extra Virgin Olive Oil - ARRONIZ	500 ml	6

Very exclusive variety and very limited in the middle area of Navarra and in the Ribera. Centennial olive trees of great size, picked by hand. Oil with a slightly fruity flavor.

It has almond touches. On the palate, its initial sweetness soon passes to a medium-type bitterness, finally we notice its more spicy nuances.

It contains a very balanced composition of fatty acids, with lower saturated fatty acids than other oils. It also has a high content of oleic acid, as well as total polyphenols (greater than 500 ppm.) and other natural antioxidants.



Gorrión

Transport Ambient T^a - Shelf life: 2 years

PRODUCT	FORMAT/ UNIT(g)	UNIT/ BOX
EVOO- LECCIANA - GORRIÓN	lata 1 L	12
EVOO- LECCIANA - GORRIÓN	lata 3 L	4

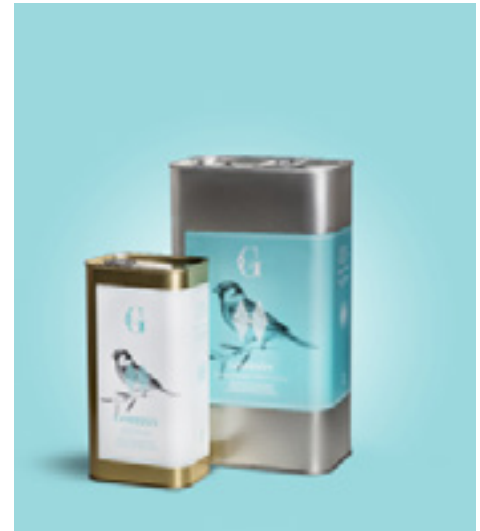
Extra virgin olive oil from Lecciana olive 100%, grown in Pedrola (Zaragoza). Early harvest oil (last days of October) so that the olive is still a little green and to achieve the best quality, even if it means sacrificing volume.

The Lecciana variety is a cross between plants of Italian origin (Leccino) with one of the most common varieties in the Mediterranean arch, the Arbequina.

Its high content of polyphenols makes the oil highly stable, causing its characteristics to remain intact until it is consumed. This marks the difference with other oils, since it does not lose its organoleptic properties.

Sparrow Olive Oil is ideal to finish any type of cooked dish or salads, as well as desserts.

It is clean and bright, with notes of aromatic fruit (apple), freshly cut grass and green tomatoes with a great reminiscence of artichoke. On the palate, it has a good balance between acidity and bitterness, but with the typical smoothness of the Arbequina, which makes its passage through the mouth long and elegant.



Mochuelo

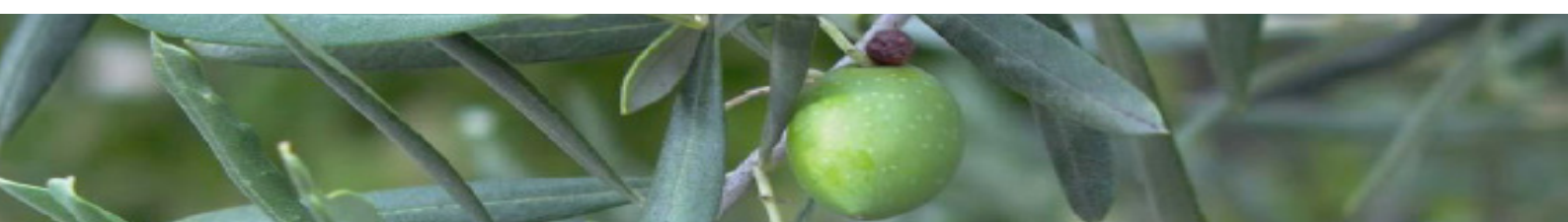
Transport Ambient T^a - Shelf life: 2 years

PRODUCT	FORMAT/ UNIT(g)	UNIT/ BOX
Extra Virgin Olive Oil - MOCHUELO	2 L	4
Extra Virgin Olive Oil - MOCHUELO	5 L	4

Our most competitive oil based on early harvest arbequina. An oil of superior quality in large format.

After being harvested in the months of October and November and after careful grinding, we obtain an olive juice with high fruitiness, a slight bitterness and great stability.

The main characteristic of this oil is its freshness and reminiscent of green almonds and freshly cut grass, with a characteristic touch provided by the Arbequina variety. We can also find an oil with nuances of tomato and fig.



CUCO

Transport Ambient T^a - Shelf life: 2 years

PRODUCT	FORMAT/ UNIT(g)	UNIT/ BOX
EVOO-ARBEQUINA-ROYETA-LECCIANA - CUCO	500 ml	6

Blend of the Lecciana, Arbequina and Royeta de Asque varieties.

Harvested and milled during the last week of September and the first week of October depending on the harvest. This oil is the result of selecting the best plots and from these the best olives from the estate are harvested.

Very low yields which gives a fruity oil, with very green aromas where artichoke, freshly cut grass and tomato predominate. Fresh and balanced, a true delicacy with a very limited production.

