



EXTRA ECOLOGICAL VIRGIN OLIVE OIL

A natural product

ECOLOGICAL AGRICULTURE

Finca Valvarés

Our Organic Extra Virgin Olive Oil is a natural product obtained only by mechanical procedures that include cold pressing. It is aromatic and fine, so it is recommended to eat it raw or use it as a dressing for vegetables and salads.

This magnificent 100% Arbequina oil has been produced in our FINCA VALVARÉS, located near Galilea, La Rioja, an area with a very characteristic microclimate and a fundamentally silty soil, ideal for growing olive groves. Out of respect for the environment, on our farm we do not use chemical fertilizers, herbicides, or any product that generates toxic waste, which has earned us the qualification of “Organic Extra Virgin Olive” with the RI-145-P Organic Agriculture registry, which authorizes us to use this denomination and the seal of the European Community of Control Systems for Organic Agriculture.



NUTRITIONAL VALUE

The consumption of olive oil, a healthy habit

ARBEQUINA 100%

Highest quality Organic
Extra Virgin olive oil

Calories	9 Kcal / g	* 126 gr.
Saturated fatty acids	14.98%	* 2.1 gr.
Unsaturated fatty acids	85.2%	* 11.9 gr.
Polyunsaturated	8.62%	* 1.2 gr.
Monounsaturated	76.40%	* 10.7 gr.
Cholesterol	0%	* 0%
Sodium	0%	* 0%
Carbohydrates	0%	* 0%
Protein	0%	* 0%
* 14 gr. olive oil		



ALTANZA

100% ORGANIC 2021 Best Riojan Olive Oil

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ORGANOLEPTIC QUALITIES

Oil consumption, a healthy habit

HEALTHY AND NATURAL OLIVE OIL

Average score 8.5%

The panel of Virgin Olive oil tasters of the Ministry of Agriculture and Fisheries in Madrid has scored our oil with an average of 8.5%, according to the following attributes:

Fruity olives	3.5	70.0%
Fruity of other fruits	2.6	51.0%
Ripe green apple	1.5	29.0%
Green (grass leaf)	2.0	39.0%
Ripe green almond	2.6	51.0%
Bitter	1.0	19.0%
Spicy	2.4	47.0%
Almond	2.4	47.0%
Sweet	3.0	60.0%
Astringent / Rough	0.0	0.0%
Hay / Wood	0.0	0.0%
Others	0.3	5.0%

As can be seen, no negative attribute has been found that could come from a lack of hygiene in each of the phases of its cultivation, harvesting and preparation (metallic, sour or vinegary taste, too acidic, putrid, ...)

As ALTANZA is a branch olive oil, packed unfiltered to preserve its exceptional organoleptic qualities, it must be kept in a place away from light, bad smells and at a constant temperature of about 15°C.