

••• Olive Oil & Cosmetics •••



www.aceitesalmenara.com

Almenara EVOO portrays highly fruited flavor with distinct green tonalities. The flavor presents tones of bitterness as well as heat. The aroma complements the palate of flavors perceived in this oil. The subtle nuance of almond as well that of banana comes from a blend of olives from Arbequinas, Carrasqueñas and Cornicabra.

EVOO Almenara Premium

The 'Almenara Premium' oil is a well-balanced and complex olive oil that combines all of the subtleties and characteristics, which can allow us to classify it as our highest quality product.

Available in format 250 ml and 500 ml also for professional purposes.

EVOO Almenara Arbequino

Portrays highly fruited flavor as well characteristics that resemble almonds as well as other varieties of dried goods. It also harmonizes tones of banana inside of the scope of being a well balanced and complex oil.



EVOO Almenara

High quality product, available in format 250 ml for professional purposes. It is obtained directly from olives using only mechanical processes.

EVOO Almenara Organic

"Almenara Organic" is a well-balanced oil which comes from our certified plantations in which we employ an eco-friendly elaboration process.



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EVOO Almenara Premium

'Almenara Premium' is also available in a **5L format.** This format allows one to have a greater quantity of oil available for daily use.





EVOO Almenara

Medium intensity 'fruity' oil, with predominance of 'ripe' nuances over 'green' nuances.

Despite this, the two types of 'greens', both 'grass' and 'leaf', are appreciated, although of less intensity than the 'mature'. In the mouth, it has medium-low intensities of 'bitter' and 'spicy'.



EVOO Almenara

The 'Almenara Premium' oil is a well-balanced and complex olive oil that combines all of the subtleties and characteristics which can allow to classify it as one of our highest quality products. It is available in **1L and 5L bottles** for professional purposes. It is obtained directly from olives using only mechanical processes. It has an intense flavour as well as being a good source of natural antioxidants.



It is an olive oil that is very balanced and has distinct tones of bitterness as well as heat. It also displays a fruited palate whose flavor intense flavour balances the oil very well. This product shows a very commendable price quality ratio.



Virgin Olive Oil Almenara

High quality product, selected using the strictest agricultural criteria. This oil comes from the first extraction of optimally ripe olives. It is also available in 2 and 5 liter bottles.



Virgin Olive Oil Almenara

Virgin olive oil Almerana is also available in a **5L format**. This format preserves all of the quality of the oil for longer and also preserves the flavour and texture.



EVOO Almenara Organic

'Almenara Organic' is a well-balanced oil which comes from our certified plantations in which we employ an eco-friendly elaboration process.



CERTIFIED QUALITY



OLIVE JAPAN 2015

Gold medal. International Extra Virgin Olive Oil Competition_



QUALITY STAMP QV EXTRA

Quality stamp International High-End_



NYIOOC. BEST IN CLASS 2015

The New York International Olive Oil Competition_



NYIOOC. GOLD AWARD 2015, 2017

The New York International Olive Oil Competition_



FLOS OLEI 2013, 2014, 2015, 2017

Guida al mondo dell'extravergine_



NEW YORK INTERNATIONAL OLIVE OIL COMPETITION 2013

The World's Best Olive Oils Yearly Index_



ORTHODOX UNION OF AMERICA 2012, 2013

Certificación Kosher, EE.UU. _



DER FEINSCHMECKER Y MASTRI OLEARI 2012

Top 50, Germany_



ECOAGROCONTROL 2012

Certification of Ecological Production, Spain_



HARMONY AWARDS 2012

First Quality Award, Italy_



CHINA OLIVE OIL 2011, 2012 Great Mention Medium, VI

contest



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Aceites Almenara S.L

It is a family owned business that has been producing olive oil for over a century.

We combine tradition, work ethic and the most cutting edge technologies to offer our clients products that truly set us apart.

Traditional Flavor

Aceites Almerana offers a wide line of products including the best olive oils of Cuenca (Castilla la Mancha; Spain), made with the most innovative processes but conserving all of the traditional flavor.

Innovative Technology

Aceites Almerana has the most innovative technology available which guarantees the highest quality extraction and the most cutting edge decantation and storage processes to date with the sole purpose of preserving the natural qualities and taste of the oil.

The result is a natural product that is both exquisite as well as nutritious.





