



Almazaras de la Subbética
THE VALUE OF A HERITAGE



Parqueoliva Serie Oro

EVOO PDO PRIEGO DE CÓRDOBA

- The best fruits for one of the best oils in the world.
- A delight for the senses.
- Perfect combination of Picuda and Hojiblanca varieties.
- An extra virgin olive oil full of personality.

Parqueoliva Serie Oro is a real gem. The best olive fruits are selected at the beginning of the harvest to create one of the best oils in the world. The perfect combination of *Picuda* and *Hojiblanca* olives offers up a delight to the senses to the taster.

ORGANOLEPTIC CHARACTERISTICS:

AROMA:

Medium/high green fruitiness. Fruity undertones such as apple and green banana. Hints of vegetables such as the tomato plant and artichoke. With its highly intensity, traces of freshly cut grass and green almond can be detected.

TASTE:

On first tasting it is sweet, nutty green, bitter and medium intensity spicy. This oil is balanced and full of personality.

PAIRINGS:

To fully experience all its nuances, the oil is recommended for use on toast, fried bread, salads, carpaccio, pastas, meats, oily fish and gourmet dishes.



PARQUEOLIVA SERIE ORO TECHNICAL INFORMATION:

Product trade name:	Parqueoliva Serie Oro extra virgin olive oil under the Priego de Córdoba Designation of Origin.
Qualitative composition:	100% olive juice.
Description of processing:	Loading of olives, cleaning, washing and weighing for subsequent mashing in less than 24 hours after harvesting. Stirring of the mass obtained and two-phase separation of the olive juice from the other ingredients. Finally proceeding to filtering the resulting virgin olive oil and storing it in inert tanks for subsequent packaging, distribution and sale.
Physical-chemical controls:	Regulation (EC) No. 2568/91 and amendments. Technical and health regulations for vegetable oils RD 308/83 and amendments.
Packaging:	Exclusive design blue bottle/tin.
Labelling:	See picture.
Storage conditions:	Store protected from light, in a cool, dry environment.
Transport:	Transport in appropriate container to ensure maintenance of optimum conditions of the product and compliance with the conditions specified for storage.
Lot number characteristics:	The lot number corresponds to a packaging reference number indicated on the label.
Best Before Date:	The best-to-consume-before date indicated on the label in (mm/yy) format. Product shelf life: 18 months from the date of packaging.

NUTRITION FACTS (average per 100g):

3700 KJ	888 Kcal
Fat of which:	100mg
Saturated	15g
Monounsaturated	77 g
Polyunsaturated	8 g
Carbohydrate of which:	0g
Sugars	0 g
Fiber	0 g
Proteins	0 g
Salt	0 mg (0% C.D.R.)
Vitamin E	19mg (190% V.R.N*)
*Nutrient reference value.	
To be protected from light and heat, in a dry and vented environment	

FORMATS TECHNICAL DATA:

Contents	3 L	500 ml	40 ml
Format	Tin	Glass Bottle	Glass Miniature
Units/Box	4	6	126
Boxes/Pallet	75	108	0
Units/Pallet	300	648	0
Pallet Height	5	4	0
Unit size (length-width-height)	15,9-10,07-26	6,8-5,6-31	h=17,5-d=3
Box size (length-width-height)	38,1-16,3-27,7	27- 13-33	23,5-26,5-29.5
Pallet size (length-width-height)	120-80-153,5	120-80-143	0
Gross weight of unit (Kg)	3,04	0.97	0,115
Gross weight of box (Kg)	12,39	6,35	12,674
Gross weight of pallet (Kg)	929,25	718	0
Article Code	10100118	10100134	10100072
EAN Code 13	8423397142009	8423397141729	0
DUN Code 14	38423397142000	28423397142065	0

Awards 2016 Parqueoliva Serie Oro:

CONTINENT:	COUNTRY:	COMPETITION:	AWARD:
EUROPE	 ESPAÑA	COI	* 3º PUESTO VERDE PREMIO.
		TERRAOLEUM	* FINALISTA FRUTADO VERDE MEDIO.
		MEZQUITA	* Mezquita de Oro AOVE Kosher.
		MONTORO	* 2º PUESTO FRUTADO VERDE.
		FERCAM	* 3º FRUTADO MEDIO.
	 PORTUGAL	DO PRIEGO	* 1º PREMIO.
		OVIBEJA	* SPECIAL MENTION.
		SOL DE ORO VERONA	* SPECIAL MENTION.
	 ITALIA	MONOCULTIVAR	* BEST SCENT OF THE YEAR.
		L'ORCIOLO ORO	* SPECIAL MENTION.
		L'ORO DEL MEDITERRANEO	* MENTION.
		AIPO D'ARGENTO	* 1st PLACE INTERNATIONAL.
		DOMINA	* GOLD MEDAL, BEST INTERNATIONAL DOP.
ASIA	 FRANCIA	SOL D'ORO	* SPECIAL MENTION MEDIUM FRUIT.
		LEONE D'ORO	* SPECIAL MENTION.
		LES OLIVALIES	* GOLD MEDAL.
		AVPA	* GOURMET DE BRONZE.
		ATHENA	* GOLD MEDAL.
	 SUIZA	ZURICH	* SILVER MEDAL.
		ARISTON	* PLATINUM MEDAL.
		OLIVE JAPAN	* GOLD MEDAL.
		TERRAOLIVO	* GRAN PRESTIGE GOLD.
		OIL CHINA	* BRONZE MEDAL.
	 CHINA	SIAL CANADA	* SPECIAL PRIZE INTENSE FRUIT.
		LOS ANGELES	* GOLD MEDAL ROBUST.
		ARGOLIVA	* 2º PREMIO VERDE MEDIO.
		OLIVINUS	* GRAN PRESTIGE GOLD.
		RANKING INTERNACIONAL	* WORLD'S SECOND BEST OLIVE OIL.
AMERICA	 CANADÁ		
	 EEUU		
	 ARGENTINA		
	 WORLD'S BEST OLIVE OILS		



Awards 2015 Parqueoliva Serie Oro:

CONTINENT:	COUNTRY:	COMPETITION:	AWARD:
EUROPE	 ESPAÑA	PREMIOS MEZQUITA	* MEZQUITA DE ORO.
		D.O. PRIEGO DE CORDOBA	* THIRD PRIZE.
	 ITALIA	ARMONÍA	* GRAN MENZIONE.
		IL MAGNIFICO	* MEDAGLIE D'ARGENTO.
		LEONE D'ORO	* FIRST PRIZE.
		L'ORCIOLO D'ORO	* SECOND PRIZE.
	 SUIZA	MONOCULTIVAR	* GOLD 2015.
		MONTIFERRU	* HONORABLE MENZIONE.
		SOL D'ORO	* GRAN MENZIONE.
		INTERNATIONAL OLIVE OIL AWARD ZURICH	* SILVER OLIVE.
ASIA	 ALEMANIA	DER FEINSMECKER	* THE BEST 120 OLIVE OILS.
		SELECTION	* TOP LEVEL GOLD.
	 FRANCIA	World's Best Olive Oils (WBOO)	* 14° World Best Olive Oil.
		AVPA PARÍS	* GOURMET D'OR.
		OIL CHINA	* SILVER OLIVE MEDIUM.
AMERICA	 JAPÓN	OLIVE JAPAN	* GOLD MEDAL.
	 ISRAEL	TERRAOLIVO	* GRAND PRESTIGE GOLD.
	 EEUU	LOS ÁNGELES	* SILVER MEDAL.
		INTERNATIONAL OLIVE OIL COMPETITION	* GOLD AWARD.
	 CANADÁ	SIAL CANADÁ	* COUPE DE COUER.
	 ARGENTINA	OLIVINUS	* GRAN PRESTIGE GOLD.

