

Rincon de la Subbética

EVOO ORGANIC PDO PRIEGO DE CÓRDOBA



- 100% organically produced olive juice.
- A true masterpiece for the discerning palate.
- Absolutely impeccable taste and odor. Without any defects.
- Most awarded oil in the history of Spain.
- The most environmentally friendly in the history of Spain.

Rincón de la Subbética is obtained in the first days of harvest from **Hojiblanca** olives. It is an organic extra virgin that results from the exquisite care of the fruit by experts who nurture it throughout the year. It is a culinary masterpiece for the discerning palate. Indeed, it is a gastronomic sojourn to the very essence of **organic extra virgin olive oil**.

ORGANOLEPTIC CHARACTERISTICS:

AROMA:

Very intense green fruitiness. Many nuances show off its great complexity. Citrus and fruit highlights. Herbal hints of thyme and mint. Hints of vegetables such as the tomato plant. Awesome.

TASTE:

Fresh entry in the mouth, nutty green, bitter and spicy medium intensity. Oil perfectly structured, long, persistent and immune to taster indifference. It is considered a balanced, complex and harmonious oil.

PAIRINGS:

For raw consumption, it is ideal for toast, fried bread and gourmet dishes, mixed and tomato salads, meats, oily fish, special dishes.



The most environmentally friendly EVOO in the history of Spain.
45 awards in 2017.
180 awards in the last 5 years.
308 awards since 2003.

RINCON DE LA SUBBETICA TECHNICAL INFORMATION:

Product trade name:	Rincon de la Subbética organic extra virgin olive oil under the Priego de Córdoba Designation of Origin.
Qualitative composition:	100% organically produced 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:	Black Lyrical bottle/miniature.
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:	100 g
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	500 ml	250 ml	40 ml
Format	Glass Bottle	Glass Bottle	Glass Miniature
Units/Box	6	9	126
Boxes/Pallet	100	120	0
Units/Pallet	600	1080	0
Pallet Height	4	5	0
Unit size (high-diameter)	h= 32,5 -d= 6,5	h= 26-d= 5,2	h= 17,d= 7-3
Box size (length-width-height)	23-15,5-34,5	18,5-18-28	29,5-23,4-26,5
Pallet size (length-width-height)	120-80-152	120-80-155	0
Gross weight of unit (Kg)	0,985	0,522	0,115
Gross weight of box (Kg)	6,55	5,11	12,674
Gross weight of pallet (Kg)	675	633,2	0
Article Code	10100086	10100085	10100084
Code GTIN-13	8423397141965	8423397141026	0
Code GTIN-14	28423397141969	88423397141022	0

Awards 2018 Rincon de la Subbética:

CONTINENTE: PAÍS:

EUROPA  SPAIN

CONCURSO:

TERRA OLEUM
GUIA IBEROLEUM
CINVE

SEMANA VITIVINÍCOLA
EVOOLEUM

PREMIO:

*1º PREMIO ECOLÓGICO.
* 1º CLASIFICADO.
* GRAN ORO.
*97 PUNTOS.
*2º TOP 10 (96 PUNTOS).
*MEJOR FRUTADO VERDE.
*MEJOR DE ESPAÑA.
*MEJOR DOP DE ESPAÑA.
*MEJOR HOJIBLANCA.
*MEJORES 3 DE PRODUCCIÓN ECOLÓGICA.
* 1º PREMIO.
* ECOTRAMA DE ORO.
*MENCIÓN ESPECIAL.
* GRAN MEZQUITA DE ORO.
* PREMIO AYUNTAMIENTO DE CÓRDOBA. 1º CASHER.
* FINALISTA MEJOR AOVE COOPERATIVA.
* SOL D'ORO. 1º CLASIFICATTO BIOLOGICO.
*1º CLASIFICADO.
* 2º CLASIFICADO. EXTRA GOLD.
*GOLD BIO 2018.
* GRAN MENZIONE.
* EXTRAGOLD.
* 3º PREMIO.
*1º CLASIFICADO..
*2 CLASSIFICATO.
*EXTRA QUALITY OLIVE OIL.
*BEST INTERNATIONAL DOP/IGP.
*GOLD MEDAL.
* ORO.
* GOLD.
*TOP 50.
*MENCIÓN ESPECIAL.
* GOLD.
* MENÇÃO HONROSA.
* GOLD.
*GOLD.
* GOLD.
* GOLD MEDAL.
* GOLD.

FIRA NATURA
ECOTRAMA
ANDANATURA
MEZQUITA

EVCATA
SOL D'ORO
MONTIFERRU
BIOL NOVELLO
MONOCULTIVAR
L'ORCIOLO D'ORO
BIOL
L'ORO DEL MEDITERRANEO
LEONE D'ORO
AIPO D'ARGENTO
IL MAGNIFICO
EVOO IOOC

 ITALY

 FRANCE

 GREECE

 GERMANY

 SWITZERLAND

 PORTUGAL

ASIA

 JAPAN

 CHINA

AMÉRICA

 EEUU

AVPA
ATHENA
DER FEINSCHMECKER
BIOFACH
ZURICH
OVIBEJA
OLIVE JAPAN
JOOP JAPAN OLIVE OIL
OIL CHINA
LOS ANGELES
NUEVA YORK



Awards 2017 Rincon de la Subbética:

CONTINENT:	COUNTRY:	COMPETITION:	AWARD:
EUROPE	 SPAIN	ECOTRAMA	* ORO - PREMIO ESPECIAL.
		CINVE	* PLATA.
		SEMANA VITIVINÍCOLA	* 1º CLASIFICADO – 98 PUNTOS.
		EVOOLEUM	* TOP 100. BEST HOJIBLANCA.
		GUÍA IBEROLEUM	* TOP 50 – 13º CLASIFICADO.
		EXPOLIVA	* FINALISTA.
		MARIO SOLINAS	* 2º FINALISTA.
		SALUD Y DELEITE	* 76 PUNTOS.
		MEZQUITA	* GRAN MEZQUITA DE ORO.
			* ESPECIAL DIPUTACIÓN DE CÓRDOBA.
	 ITALY	EVCATA	* 3RD PLACE.
		MONOCULTIVAR	* GOLD.
		BIOL NOVELLO	* 3RD PLACE.
		ARMONIA	* GRAN MENZIONE.
		L'ORCIOLO D'ORO	* 1ST PLACE.
		BIOL	* EXTRAGOLD.
			* EXTRAGOLD.
		L'ORO DEL MEDITERRANEO	* MENZIONE DI MERITO.
		DOMINA	* GOLD.
		SOL D'ORO	* GRAN MENZIONE.
	 FRANCE	LEONE D'ORO	* GRAN MENZIONE ORO.
			* 1ST PLACE.
		AIPO D'ARGENTO	* 2 GOCCE D'ORO.
		FLOS OLEI 2018	* 95 POINTS.
		AVPA	* DIPLOME GOURMET.
		ATHENA	* DOUBLE GOLD.
		BIOPRESS	* GOLD – 1ST PLACE.
		DER FEINSCHMECKER	* 3RD PLACE.
		ZURICH	* GOLD.
			* BEST OF SPAIN.
	 SWITZERLAND		* BEST BIO.
			* BEST MONOVARIETY.
			* GOLD.
			* MEDALLA DE PLATA.
			* 1º OURO.
			* GOLD.
			* BEST OF SPAIN.
			* DOP SPECIAL PRIZE.
			* GRAN PRESTIGIO ORO.
			* GOLD.
	 UK		* SILVER.
			* GOLD MEDAL.
			* WORLD'S BEST OLIVE OIL.
			* WORLD'S BEST BIOLOGICAL OLIVE OIL
			* EVOO OF THE YEAR.
	 PORTUGAL		
	 JAPAN		
	 ISRAEL		
	 CHINA		
	 EEUU		
	WORLD'S BEST OLIVE OILS	INTERNATIONAL RANKING	
	EVOO WORLD RANKING	INTERNATIONAL RANKING	

