



Extra Virgin Olive Oil

Variety MORONA

OLIVE VARIETY

Morona is the traditional variety of the Sevillian town of Morón de la Frontera, from where it takes its name. This olive variety is cultivated for direct consumption and for making high quality olive oil. Morona is perfect for oil due to its excellent quality, size and the relation between the pulp and the stone. The fruit is not very damaged during harvesting.

GEOGRAPHICAL AREA OF PRODUCTION

It is mainly produced in the regions of Campiña and Sierra Sur of Seville. It is the traditional variety of Moron de la Frontera, a well-known town in Seville.

HARVESTING METHOD

Morona olives have high resistance to detachment, so harvesting is done by hand.

COLLECTION PERIOD

Inbetween October and January.





EXTRACTION SYSTEM

The extra virgin olive oil is obtained from the fruit of the olive only by mechanical procedures.

The procedure does not involve any alteration of the oil. This means that washing, decantation, centrifugation, and filtration are the only treatments used.

COLOR

The oil has an accentuated green colour and a shiny appearance.

AROMA Y TASTING

This oil has a fruity green grass aroma, with nuances of banana, apple, tomato and red pepper, as well as a citrus background. Sweet on the palate, it is clearly characterized by the herbaceous green fruitiness, with aromas of apple and banana. The spicy is light and pleasant.

OLEIC ACIDITY

Acidity (% oleic acidity) \leq 0,8



TECHNICAL DATA SHEET

Ingredients: 100% EXTRA VIRGIN OLIVE OIL. It does not contain any food additives.

Preferred consumption: within 2 years from the date of packaging and/or dispatch.

Storage: Store in a cool, dry place away from light.

NUTRITIONAL INFORMATION

	Per 100g	
Energy value	900	Kcal
	3700	KJ
Protein	0	g
Carbohydrates	0	g
Fat	100	g
<i>Of which</i>		
Saturated	14	g
Trans	≤0.1	g
Monounsaturated	77	g
Polyunsaturated	9	g
Cholesterol	0	mg



