

**OLI D'OLIVA
VERGE EXTRA**

GOURMET
**ES
COR
NAL
BOU**

**ACEITE DE OLIVA
VIRGEN EXTRA**

www.escornalbougourmet.com

EVOO Escornalbou Gourmet



Made out of the best-grown Arbequina olives,
cultivated in a privileged environment, located
between the sea and the mountains & with the entire
aroma from the Mediterranean.

EVOO Escornalbou Gourmet

With more than 75 years of experience, we produce the highest quality Arbequina Extra Virgin Olive Oil. We believe this is the way to create loyal consumers. We can proudly say we make one of the Best Extra Virgin Olive Oil in Spain.



MAXIMUM
QUALITY

Homemade production

Verified Traceability: from olive trees to final packaging
Chill extraction process (up to 27°C)
Smooth and fruity flavor, with a low acidity level of 0,2°
Single batch full quality control
Packaged in protective atmosphere



TRADITION

Manual harvesting of olives

Only the best of produce is picked and processed
Grinded in less than 24 hours from harvesting
The Storage Cellar's temperature is controlled all year round at 18°C
Weekly laboratory quality control check ups



PROXIMITY

The Baronía Escornalbou is a privileged place between the sea and the mountains

The towns of Riudecanyes, Vilanova de Escornalbou and Duesaigues are also part of the Cooperative

The olive trees grow between the mild breeze of the Mediterranean Sea and the Sierra de l'Argentera



SUSTAINABILITY

We are aware of the environmental impact of hazardous fertilizers and that is why we take close care of the processes when treating our olive trees
We comply with all EU & FDA certifications. We only use certified and non-hazardous fertilizers. We carefully observe and ensure EVOO eco-friendly processes are safe from the tree to your table, so that you can enjoy all the flavor and benefits of a healthy Mediterranean Diet



EVOO Escornalbou Gourmet



You can find our awarded EVOO
in more than 15 countries...

2020 Awards



The quality of our EVOO is globally recognized.

We have received more than 25 awards within the last 10 years.

In 2020 we received 4 top awards, including best olive oil in Spain.

Distribution Routes

Our wide experience on distribution routes among the world's most exclusive markets, allows us to reach our potential clients to mostly every wholesale facility.



Small business



HORECA



Big surfaces



Cash & Carry



Export



Online

Tasting Note

Visual

Intense green fruity profile.

Mouth

Spicy, with notable sweet and bitter notes and a perceptible astringency on the palate.

Nose

Vegetable type secondary aroma, cut grass leaf connotations, garden plants (tomato, artichoke) as well as almond notes, characteristic of the “Arbequina” variety, with an almond-flavored sensation on the palate.

The whole is powerful and very rich.

Olive oil's considerable amount of natural antioxidants is enough to ensure a medium to long shelf life (18-24 months).



Certifications and Quality Seals

OUR PACKAGING

GLASS Bottles

Find our wide range of customer preferred packaging.
You can choose the one that best suits your customer.



All our bottles are made of dark glass, to protect EVOO from any light source.



We bottle in CAP (Controlled Atmosphere Packaging) to keep exceptional quality for a longer period of time until first opening for consumption.

Tin Can

All our cans are made out of INOX, an ideal material to protect EVOO from light.

We perform our canning in CAP (Controlled Atmosphere Packaging) to keep exceptional product quality for a longer period of time until first opening for consumption.



PET Bottles

All our bottles are clear dark green, to protect the EVOO from light.

We bottle in CAP (Controlled Atmosphere Packaging) to keep exceptional quality for a longer period of time until first opening for consumption.



Box PACKAGING

The best way to preserve all the qualities of EVOO is the “Bottle to Box”, which protects from direct light. We pack in CAP (Controlled Atmosphere Packaging) to keep exceptional quality for a longer period of time until first opening for consumption.



EVOO ECO-BIO



We stand for eco-friendly products. Different from competitors, we collaborate with renowned Chef Xavier Pellicer, who has received The Best Vegetable Restaurant in the World award from the “We’re Smart, Think Vegetables, Think Fruit” contest, from the We’re Smart Green Guide.



Xavier Pellicer
healthy kitchen



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Customer service hours:

Monday to Friday from 09:00 to 14:00 and from 16:00 to 19:00

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