

ARBEQUINA

Finally, the variety of olive that we have chosen, arbequina, can be defined as homely and humble, but one which concentrates a rich variety of tastes, aromas and digestive qualities in its olive oil. Indeed it brings to mind the words of an author:

"All of the Mediterranean - sculpture, palm trees, beadwork, bearded heroes, wine, ideas, boats, the light of the moon, the winged Gorgons, men of bronze, philosophers - all this seems to emerge from within the bitter and sharp taste of the black olives between your teeth, a taste older than that of meat..."



Graccurris

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CULTIVATION, ELABORATION AND BOTTLING
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*Cultivation, Elaboration and Bottling
of Organic Extra Virgin Olive Oil*

WHO WE ARE



Organic Extra Virgin Olive Oil

ISUL and GRACCURRIS is an **Organic Extra Virgin Olive Oil**, a guarantee of quality. The juice of the olive fruit is extracted solely by the ancient traditional physical procedures, yielding a natural product. Its pleasant and peculiar taste is passed on to the foods it is mixed with, whether used as dressing or when used in frying, roasting or boiling which it is also perfectly suited for.

In recent years the excellent biological value and therapeutic qualities of olive oil have come to light, giving more reason to its inclusion in our diets, taking advantage of its healthy properties.

We are a family run company involved in the olive cultivation business. Our concern and interest in the environment mean that our olives are grown using **ORGANIC FARMING** methods i.e. without the use of chemical fertilisers, weed-killers or any other product that causes toxic residues. Regular samples of our crops are taken by the controlling authorities and analysed in official laboratories. These tests then authorise our use of the logo that annually certifies the denomination of organic farming license nº RI-98/0017/P.

At the time of our first harvest we realised that our efforts in organic cultivation were somewhat fruitless, as the only oil presses available to use were not nature friendly, didn't avoid the use of the olive remains (alpechin) and gave more importance to oil yield than quality. We therefore decided to construct a small olive oil factory in order to control the whole process and thus ensure an extra virgin olive oil which is both organic and of the very best quality.



Can of 5 and 2,5 liters | Bottle de 1/4 and 1/2 liters



Once tasted,
a whole new world of senses will open up.

THIS IS HOW WE DO IT.....



ORGANIC CULTIVATION

We till the soil using organic farming methods that do not allow the use of chemical fertilisers, weed-killers or any other product that generates toxic residues that threaten the environment.

CRUSHING

The purpose of the grinding is to break the olive tissues and release drops of oil. We grind the olives as they are collected. The process takes place slowly to prevent any heating of the paste.

MIXING

Mixing is one of the most important processes. It brings together in one continual phase the drops of oil dispersed in the crushed paste. We control the temperature and we do not add water. As a result the paste is more difficult to work with and less oil is obtained, though there are no negative alterations in quality or aroma loss.

DECANTER

After the mixer, the paste is sent to the decanter in order to be separated into its two phases. One of the phases is composed of solids or vegetation water (orujo), and the other phase is oil. We would like to point out that to obtain only the best oil we do not force the separation, and so some oil is lost in the orujo.

With the two phase system we eliminate any dumping of the final olive remains (alpechin) which cause much pollution and seriously harm the environment

The crushing, mixing and separation is carried out in cold conditions to guarantee the preservation of the vitamin and aroma properties.

TANKS

The oil is put into sealed stainless steel tanks and kept at a constant temperature. The oil decants its moisture, sediments and other impurities which settle at the bottom of the tanks and are regularly removed.

NO FILTERING

After the oil has decanted in a natural way we package it without filtering to avoid any loss of vitamins and antioxidants.

PACKAGING AND CASING

The packaging occurs when the order is placed so that the least time possible passes between storage and consumption.

All the machines that intervene in the process are made of stainless steel. Stainless steel is a top quality material for use in the food industry as it has a high mechanical and corrosive resistance, meaning a total absence of particle release.

COSMETICS

From the beginning of our culture, olives and olive oil have provided multiple benefits to mankind – be it by lighting up the dark, nourishing the body or healing wounds. Already the ancient Egyptians, Greeks and Romans knew about the moisturizing and healing properties of olive oil and used it to prepare ointments for skin care.

Bearing in mind today's lifestyle, a healthy diet is essential in order to reduce fatigue, caused by excess work and lack of sleep, to prevent damage to our skin and activate its cell renewal.

From our Organic Extra Virgin Olive Oil we prepare this cosmetics line as a protection against the outside impacts our skin is exposed to every day, encouraging regeneration of the skin's natural moisture, maintaining its elasticity and tone and slowing down the aging process.

