



# Olive Oils: A Palate's Delight

Did you know that Spain is the number one producer of Olive Oil in the world? That's right, Spain is at the head of the game when it comes to production, popularity and quality of Olive Oil. The creation of a good olive oil is more refined than you might think. Not to mention, Spain is also home to some of the world's oldest olive trees. Much like a fine wine, its taste differs depending on region, climate and the type of olive used to make it.

In the country where people consume gallons of olive oil per year, it's almost impossible to find a plate without at least a few drops of liquid gold. Be it to add flavor to tostada at breakfast, dress a salad at lunch or include in recipes for dinnertime, no Spanish kitchen would be complete without a tall bottle of olive oil. The beloved *aceite de oliva* has been a part of the Spanish diet for thousands of years.



*The oldest olive tree in all Spain, and perhaps in the world!*

## A BRIEF HISTORY

Olive oil has been an important ingredient in Mediterranean life since 2500 BC and possibly even longer! Many ancient texts and art works have shown that the old Kings of Greece had access to olive plants and used them to make several different foods.

Spanish people have the Phoenicians to thank for olive oil. The Phoenicians, tribes from modern day Syria or Lebanon, are said to have introduced the olive tree to Spain in 1050 B.C., meaning they have almost a 3,000 year connection to the country! As mentioned in Txanton book, Egypt on the other hand, was famous throughout the ancient world for its essential oils and perfumes. However, it was the Romans that began the spread of olive groves throughout Spain and the Moors that introduced more advanced cultivation and production techniques.

Over time, the olive plant made its way to the Iberian peninsula, where the ancient Romans expanded its production throughout the Empire – including what is now Spain.

**OLIVES, OLIVES, and MORE OLIVES!**

As with the many different grape varieties that make up the delicious wines of the world, not all olives are the same. The regions they come from, their colour and their age influence their tastes.



Each type of olive has a unique flavor profile, from spicy to sweet, smooth to acidic. Many extra virgin oils are labeled with the type of olive used in making them. Like wine, many oils are made using only one type of olive. Here are a few of the most popular oil-making olives in Spain and in each classification; Txanton carries some of the popular brands of these olive oils:

- **Pical**

Pical is the most-grown olive in Spain and accounts for about half of all Spanish olive oil. It also happens to be one of the healthiest olives grown here with high levels of antioxidants. This is a strong oil with lots of body and a slight bitterness.



oils from northeastern Spain are light, fruity oils that often have flavors of apple and almond. Unlike some of their stronger Spanish brethren, arbequina oil is usually extremely smooth with very little bite or astringency.

• **Hojiblanca**

Hojiblanca gets its name from the *hojas* on this type of olive tree which are white (blanca) on the underside. These trees are found almost exclusively in the southern province of Andalusia where they make up about 16 percent of all the oil produced there.

• **Verdial**

Fruited oil with sweet taste to ripened fruits, mild and nice. It has no bitter or hot taste. Sensitive to hot, light and air. Light in mouth with mid/high astringency. Many times mixed with Hojiblanca variety and other oils. This type of olive oil is also seasonal and is very delicate.

• **Lechin**

Fluid and fine oils with a fresh taste. Intense fruited, some bitterness in mouth remembering unripe almond. Lechin monovariety is rare and usually is mixed with Hojiblanca and Picual varieties. Middle oleic acid contents.

OUR BRANDS



TIERRAS DE CASA BLANCA belong to the elite of Extra Virgin Oils for their conditions of origin. The surface dedicated to family farming is about 250 hectares, where they produce three

varieties of olives: Picual, Arbequina, and Verdial Real. Each resulting in a different oil defined and optimum conditions for consumption as a single variety. A culture taken care of which ensures high quality oils.



**Tierras De Casa Blanca Arbequina**

Fruity, fresh apple smell accompanied by softness and sweetness leaving at the end of an almond aftertaste. This variety in its composition is more delicate than the Picual. It is dense and fluid, sour and spicy at the beginning and sweet at the end.

Origin: Jaén, Spain



**Tierras De Casa Blanca Picual**

Aromatic, fruity and slightly bitter and spicy. The latter two characteristics derived from natural antioxidants (polyphenols) that possesses high resistance to rancidity due to the significant amount of Vitamin E. Its aroma is of freshly cut grass and its color is intense yellow.

Origin: Jaén, Spain



ACEITE DE OLIVA  
**AUBOCASSA**  
VIRGEN EXTRA

This olive oil is produced by the famous Riojan winemakers, Bodegas Roda, on their own estates in Manacor, Mallorca. It is made with 100% Arbequina olives, more normally associated with Catalonia.



### Aubocassa

Delicate, citric notes that give way to fine grass, bananas, green almonds, and olives with a velvety texture.

Origin: Manacor, Mallorca



### Oro Del Desierto Hojiblanca

Intense fruity, wide and powerful, notes of tomato, apple, and banana. Very complex and well-balanced.

Origin: Tabernas, Almeria, Spain



### L'Amo

Intense, green olive leaves, fresh cut grass, and then followed by tomato plant thistle flower. The name itself relates to the person in-charge of taking advantage of the traditional Mallorcan living.

Origin: Manacor, Mallorca



### Oro Del Desierto Lechin

Soft and fruity, well balanced, remembers the green olives and medium ripe fruits like apples. It has a soft bitterness and piquant end which appears early and goes off fast. Pleasant after taste which just like fresh vegetables.

Origin: Tabernas, Almeria, Spain

Oro del Desierto

ORO DEL DESIERTO is a family owned and operated business placed in Tabernas (Almeria) and is one of the top 10 olive oils in

the world. With a good management and cold press production in less than 8 hours since the olives are harvested, they obtain their organic single estate olive oil which has been internationally awarded more than 90 times.



### Oro Del Desierto Arbequina

Soft and pleasant enter, absence of bitterness, spiciness and piquant sensation. It lets a vegetal sensation on the palate, persistent and nice back taste.

Origin: Tabernas, Almeria, Spain



### Oro Del Desierto Picual

Medium intensity, fresh grass aroma combined with notes of olive leaf and ficus plant. Persistent and harmonic, the green sensations are easier to feel than the fruits which appear in less intensity.

Origin: Tabernas, Almeria, Spain



### Oro Del Desierto Coupage

Smooth with light bitterness almost unnoticeable peppery finish. Pleasant after taste with a persistent olive flavour and small after notes of spices.

Origin: Tabernas, Almeria, Spain

# TORELLÓ

ACEITE DE OLIVA by TORELLÓ Delicate & ecological Olive Oil is made from old Arbequina and Sabatera olive trees grown at the magnificent Can Marti estate across the vineyards & woods surrounding San Sadurn d'Anoia.

Produced by Cavas Torello, the olive oil is extracted taking only the first part of the pressing, thus giving a superior category oil with a delicate & fruity flavor.



### Torello Arbequina y Sabatera

Extremely delicate fruity flavour, this olive oil is made mainly with the varieties of Arbequina and Sabatera from 439 olive trees planted in different plots of the 135 that make up the farm Can Marti in Penedès.

Origin: Can Marti, Barcelona, Spain

Credits: Christine Faith L. Lopez | © 2016 Txanton Torre Wine & Olive Oil Co., Inc.

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