

guadalimar[®]

ACEITES F. GONZÁLEZ HIDALGO S.L.U.

TEMPRANOS guadalimar

ACEITES F. GONZÁLEZ HIDALGO S.L.U.



Our early harvest olive oils are high-quality oils made from olives picked at the beginning of the season, when the fruit is still green. They are obtained through a careful cold extraction process to preserve the aromas, flavors, and nutrients of our oils to the fullest, ensuring their sensory profile remains intact.

They have a complex profile, with flavors and aromas that may include notes of fruits, herbs, almonds, and other nuances depending on the variety. The balance between bitterness, spiciness, and sweetness is a key characteristic of our oils.

Green olives also have a high content of polyphenols—antioxidant compounds that contribute to the oil's stability and provide numerous health benefits. Ideal for those seeking a full organoleptic experience through a healthy product.



TEMPRANO guadalimar[®]

ACEITES F. GONZÁLEZ HIDALGO S.L.U.



TEMPRANO guadalimar'

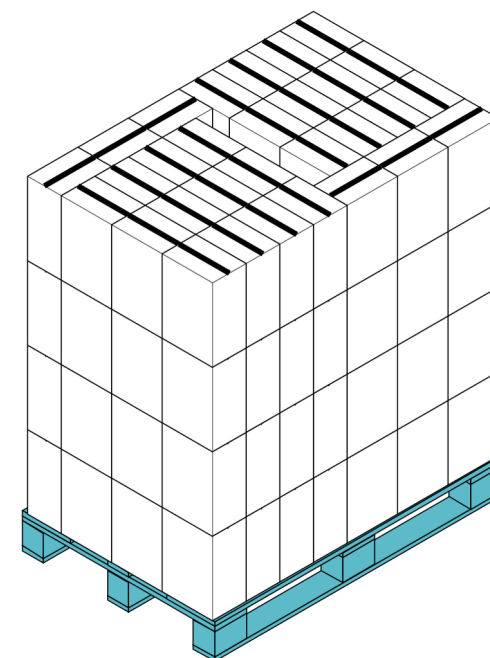
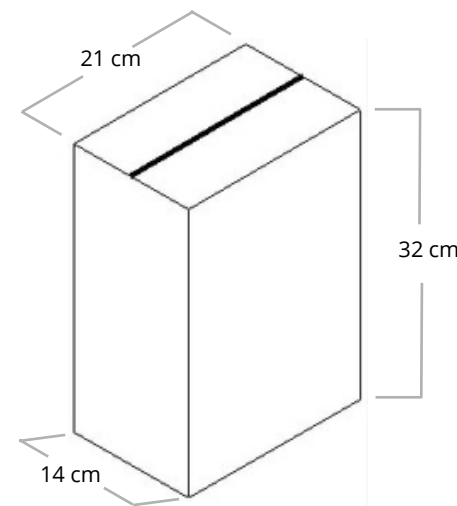
ACEITES F. GONZÁI



- Picual variety
- Intense fruitiness
- 500 ml glass bottle
- 6 units per box
- 120 boxes per pallet

Tasting Notes:

It presents herbaceous and vegetal aromas, with notes of olive leaf, fig tree, green tomato, freshly cut grass, and a hint of bitter almond. Intense, yet with a harmonious balance between bitterness and pungency.

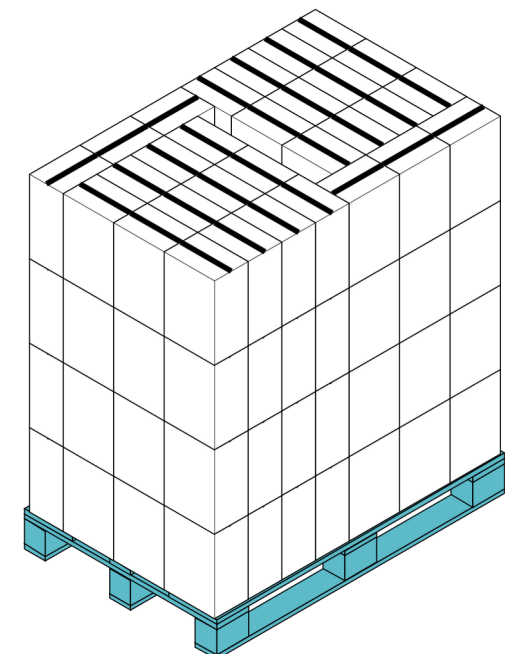
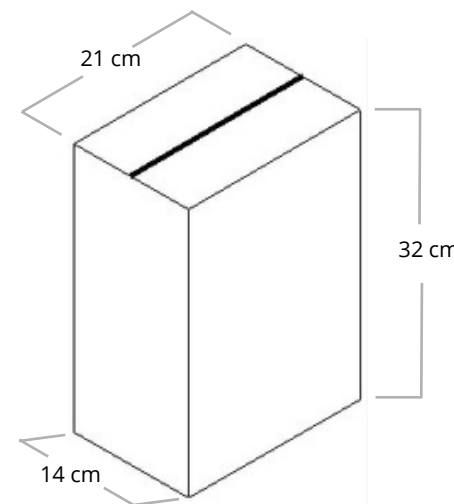


EDICIÓN LIMITADA **guadalimar**

ACEITES F. GONZÁLEZ HIDALGO S.L.U.



- Picual variety
 - High fruitiness
 - 500 ml glass bottle
 - 6 units per box
 - 120 boxes per pallet
-
- Early harvest – Limited edition (only available while supplies last)
 - Tasting notes: Herbaceous and vegetal aromas, with notes of olive leaf, fig tree, green tomato, freshly cut grass, and a touch of bitter almond. Intense, yet with a harmonious balance between bitterness and pungency.



ECOLÓGICO guadalimar[®]

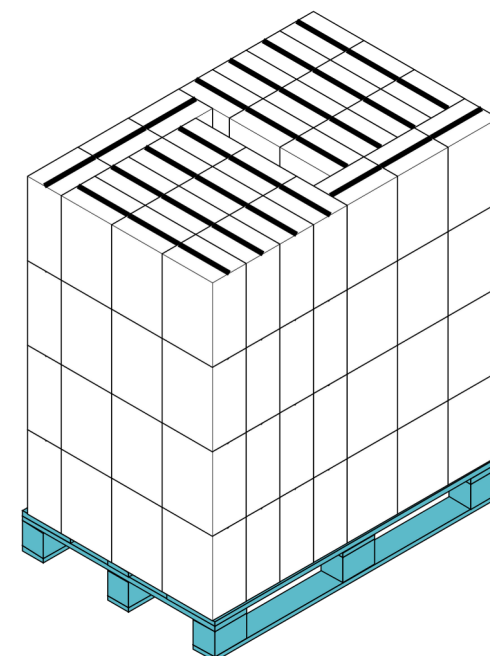
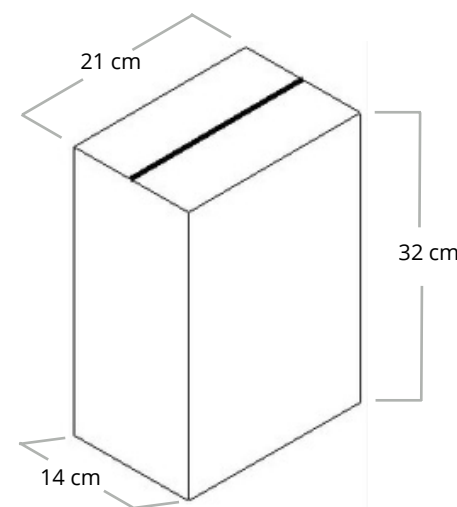
ACEITES F. GONZÁLEZ HIDALGO S.L.U.



- Variedad picual eco
- Frutado alto.
- Botella de cristal de 500ml.
- 6 unidades por caja.
- 120 cajas por palet

• Organic Picual, obtained through natural processes that are respectful of the environment.

• Tasting notes: It has herbaceous and vegetal aromas, with notes of olive leaf, fig tree, green tomato, freshly cut grass, and a hint of bitter almond. Intense, but with a harmonious balance between bitterness and spiciness.



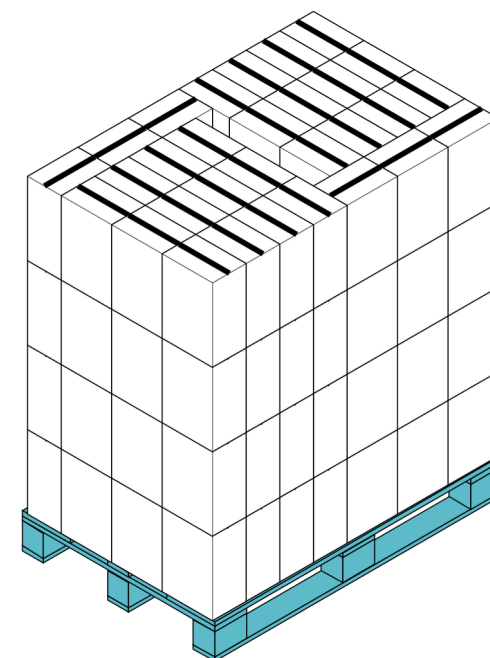
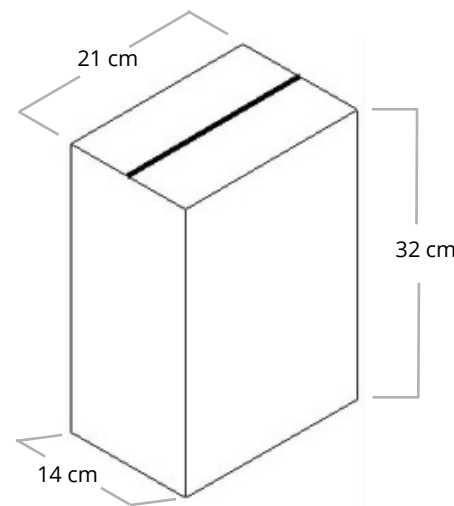
ARBEQUINA guadalimar'

ACEITES F. GONZÁLEZ HIDALGO S.L.U.



- Arbequina variety
- High fruitiness
- 500 ml glass bottle
- 6 units per box
- 120 boxes per pallet

Tasting notes: It features a fruity aromatic profile, with notes of fresh fruits such as apple, banana, and almond, as well as hints of freshly cut grass. Subtle notes of tomato and nuts can also sometimes be detected.



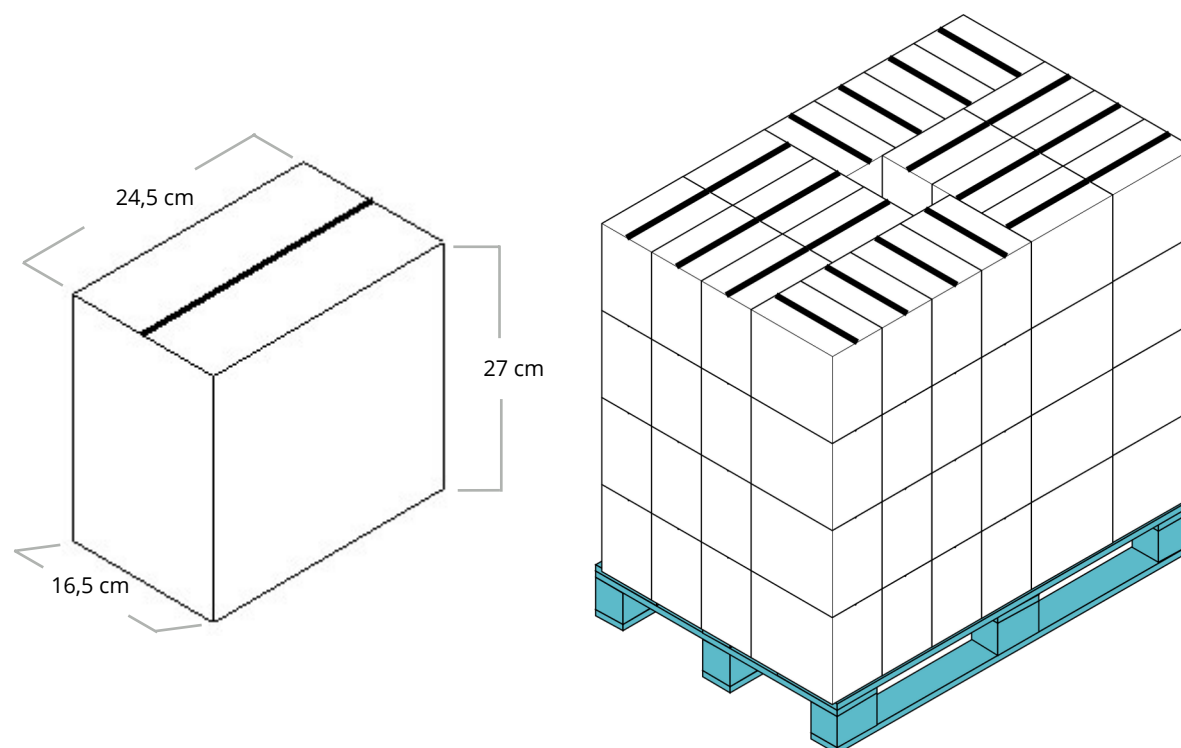
TEMPRANO guadalimar'

ACEITES F. GONZÁLEZ HIDALGO S.L.U.



- Picual variety
- High fruitiness
- 250 ml glass bottle
- 15 units per box
- 80 boxes per pallet

Tasting notes: It presents herbaceous and vegetal aromas, with notes of olive leaf, fig tree, green tomato, freshly cut grass, and a hint of bitter almond. Intense, yet with a harmonious balance between bitterness and pungency.



VINAGRE DE VINO DE JEREZ

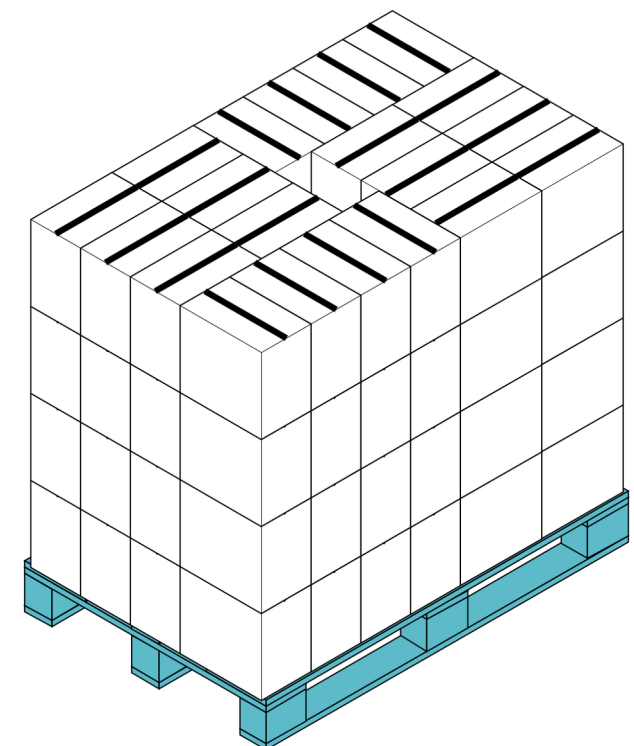
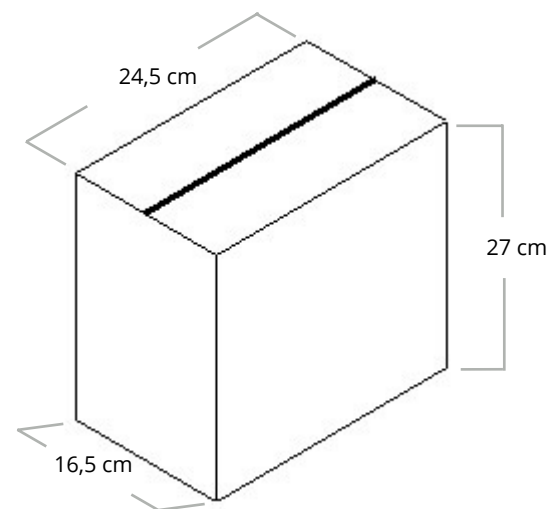
guadalimar[®]

ACEITES F. GONZÁLEZ HIDALGO S.L.U.



- Picual variety
- Vinegar made from the acetification of Sherry wines and aged for 6 months in American oak barrels
- Acetic strength: 7

Tasting notes: It has a deep amber color with mahogany highlights. Its aroma may recall nuts, with a moderate acidity, making it a perfect dressing for reductions, sauces, and marinades.



GRAN SELECCIÓN guadalimar

ACEITES F. GONZÁLEZ HIDALGO S.L.U.



Our Gran Selección oils are produced in November, when the olives are in the envero stage — a point where they are no longer completely green but not yet fully ripe. This means they contain a mix of compounds found in green olives (such as antioxidants) and in ripe ones (such as certain fatty acids).

At this intermediate stage, the olive begins to soften and loses some of the astringency typical of green fruit. Oils extracted from envero olives usually offer a well-balanced profile between green and ripe characteristics, resulting in a complex and appealing flavor — smoother and less bitter, with both fresh, herbaceous notes and ripe, fruity undertones.

Ideal for those who prefer a milder oil on the palate without giving up rich aromas.



GRAN SELECCIÓN



GRAN SELECCION 750ML

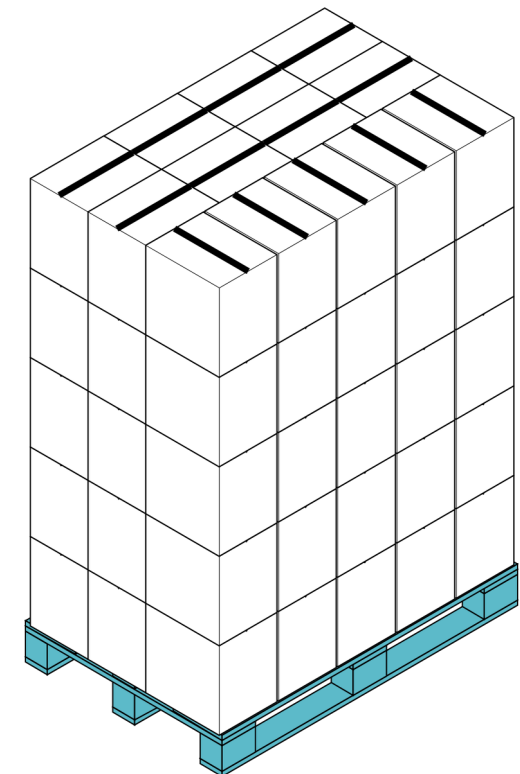
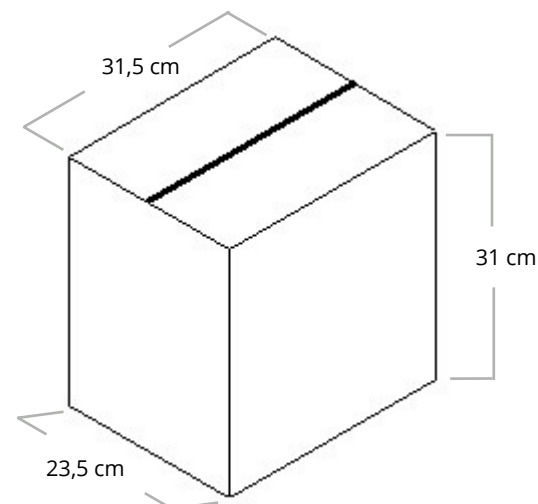
guadalimar'

ACEITES F. GONZÁLEZ HIDALGO S.L.U.



- Picual variety
- Fruitiness: medium to high
- 750 ml glass bottle
- 6 units per box
- 65 boxes per pallet

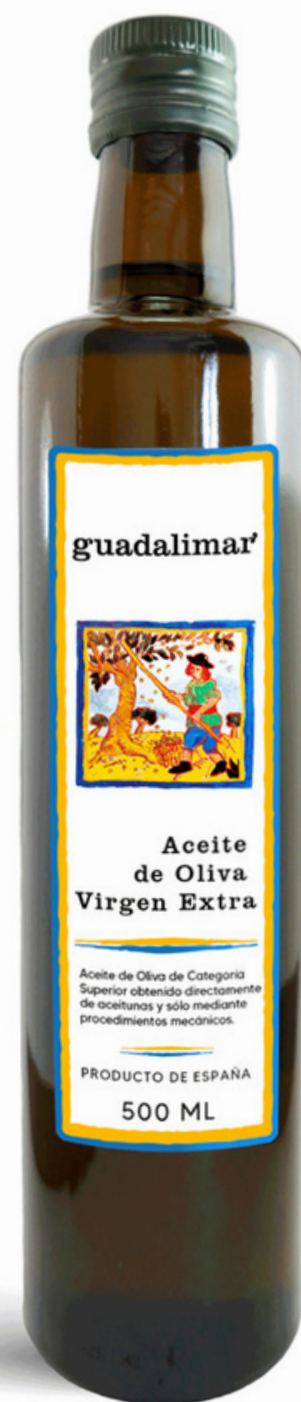
Tasting notes: It presents herbaceous and vegetal aromas combined with ripe fruit and fig leaf notes. Smooth on the palate, with milder bitterness and pungency, yet rich in nuances.



GRAN SELECCION 500ML

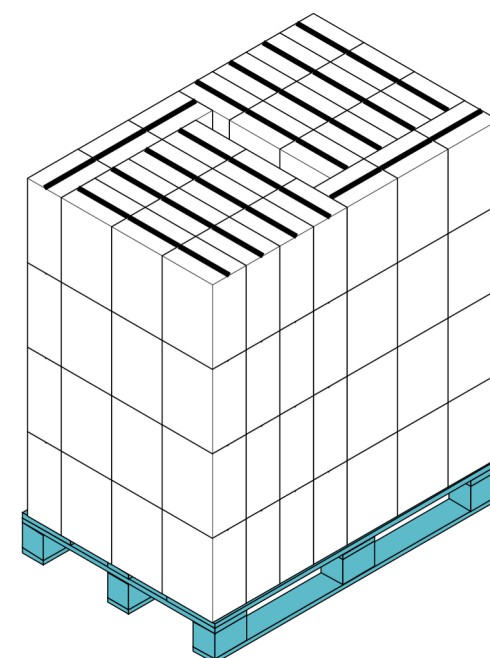
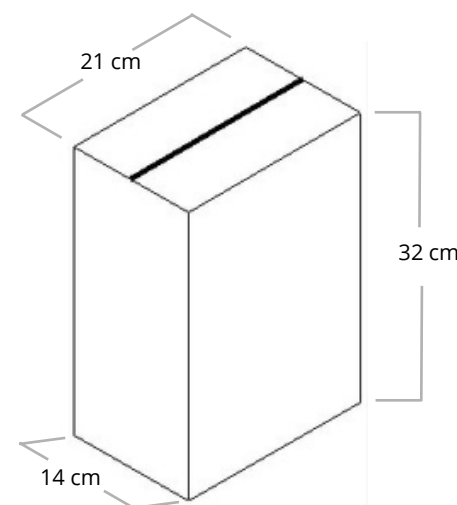
guadalimar'

ACEITES F. GONZÁLEZ HIDALGO S.L.U.



- Picual variety
- Fruitiness: medium to high
- 500 ml glass bottle
- 6 units per box
- 120 boxes per pallet

Tasting notes: It presents herbaceous and vegetal aromas, with notes of olive leaf, fig tree, green tomato, freshly cut grass, and a hint of bitter almond. Intense, yet with a harmonious balance between bitterness and pungency.



GRAN SELECCION 250ML

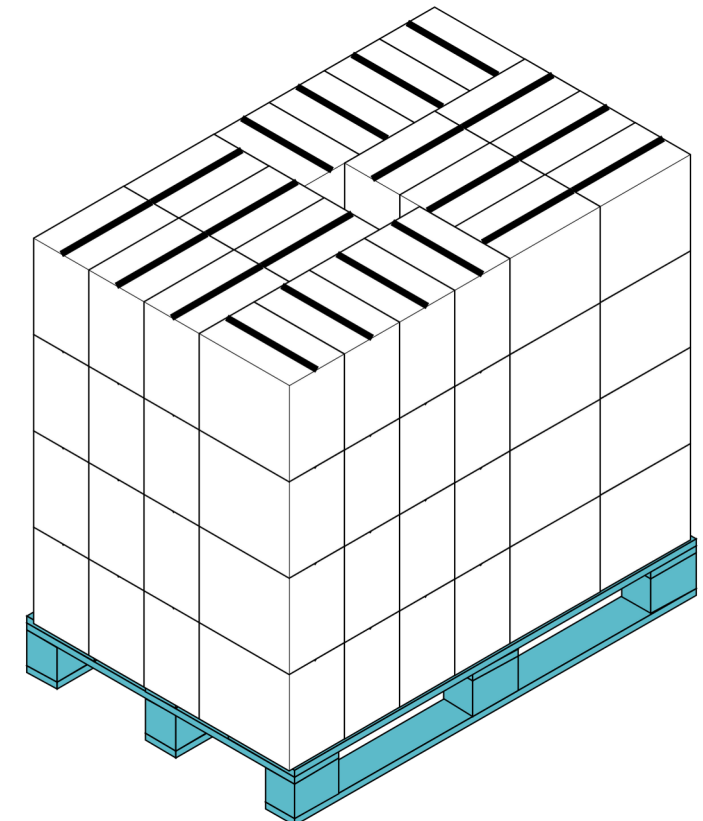
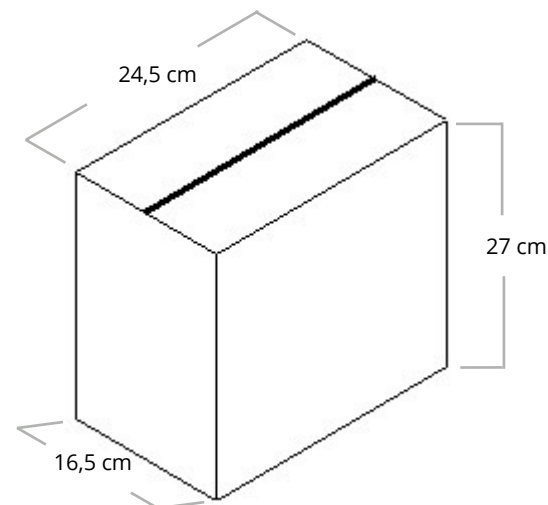
guadalimar'

ACEITES F. GONZÁLEZ HIDALGO S.L.U.



- Picual variety
- Fruitiness: medium to high
- 250 ml glass bottle
- 15 units per box
- 80 boxes per pallet

Tasting notes: It presents herbaceous and vegetal aromas combined with ripe fruit and fig leaf notes. Smooth on the palate, with milder pungency and bitterness, yet rich in nuances.



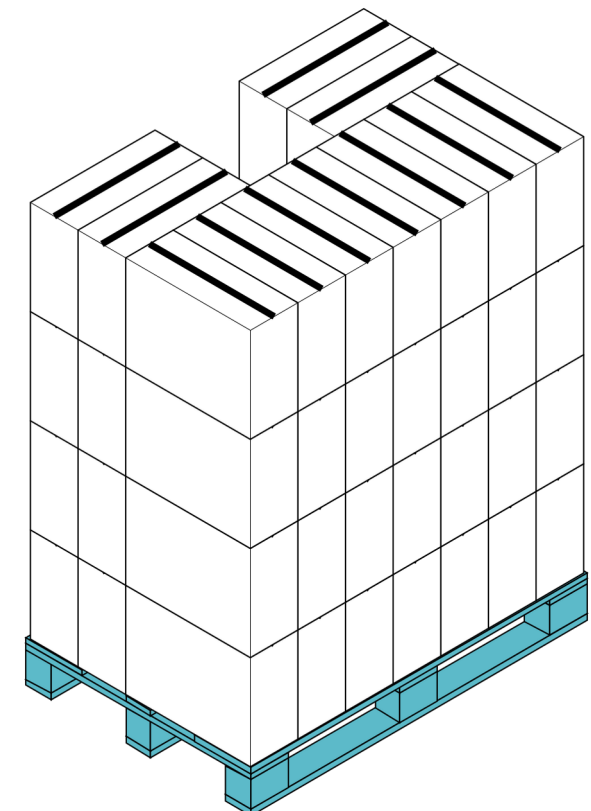
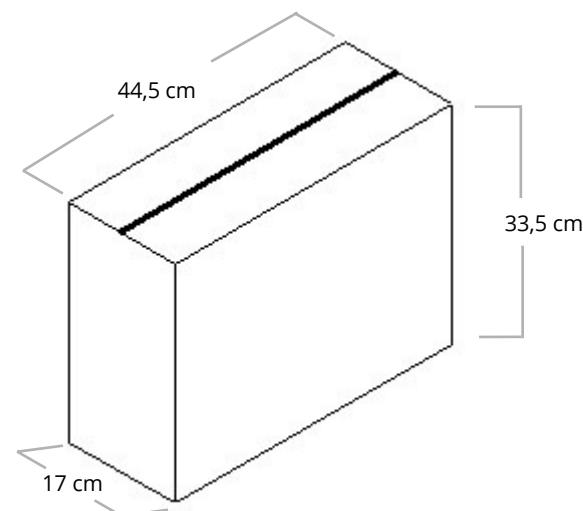
GRAN SELECCIÓN 5L guadalimar[®]

ACEITES F. GONZÁLEZ HIDALGO S.L.U.



- Picual variety
- Fruitiness: medium to high
- 5L tin can
- 4 units per box
- 44 boxes per pallet

Tasting notes: It presents herbaceous and vegetal aromas, with notes of olive leaf, fig tree, green tomato, freshly cut grass, and a hint of bitter almond. Intense, yet with a harmonious balance between bitterness and pungency.



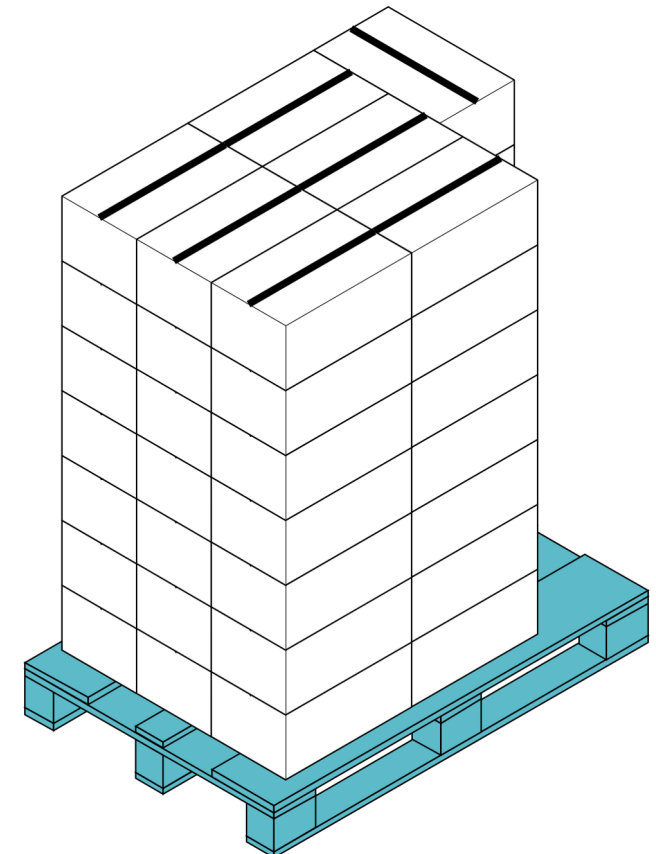
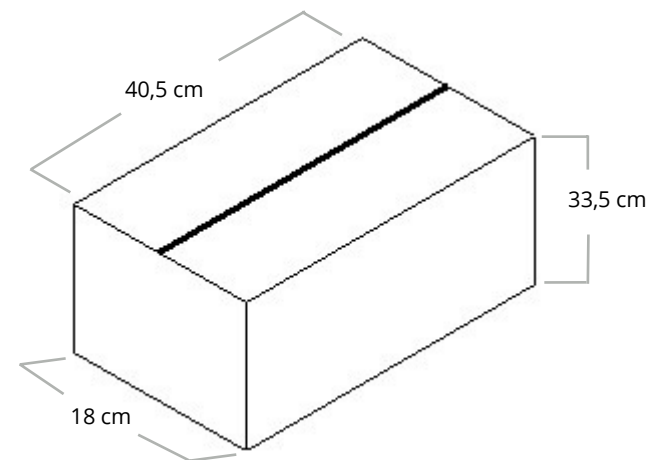
GRAN SELECCIÓN 2,5L guadalimar[®]

ACEITES F. GONZÁLEZ HIDALGO S.L.U.



- Picual variety
- Fruitiness: medium to high
- 2.5L tin can
- 6 units per box
- 49 boxes per pallet

Tasting notes: It presents herbaceous and vegetal aromas, with notes of olive leaf, fig tree, green tomato, freshly cut grass, and a hint of bitter almond. Intense, yet with a harmonious balance between bitterness and pungency.



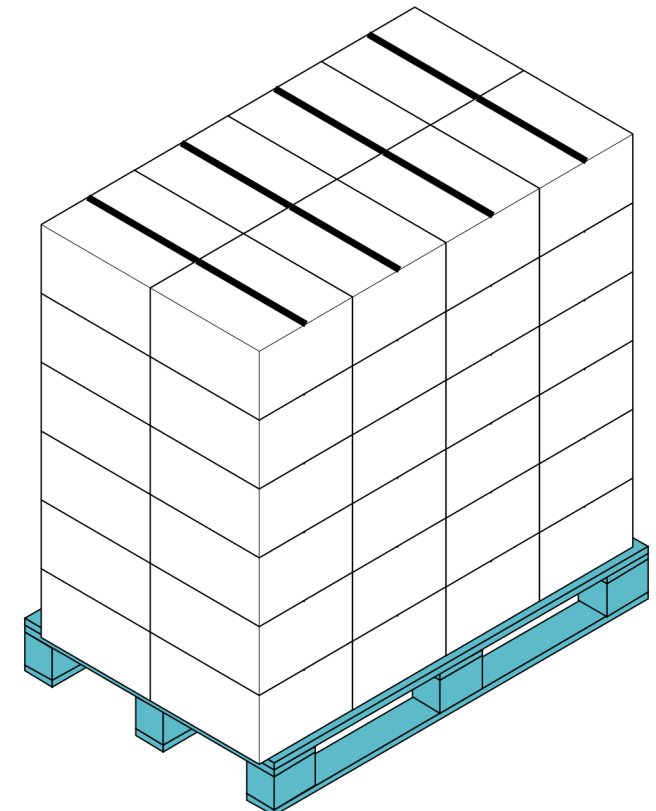
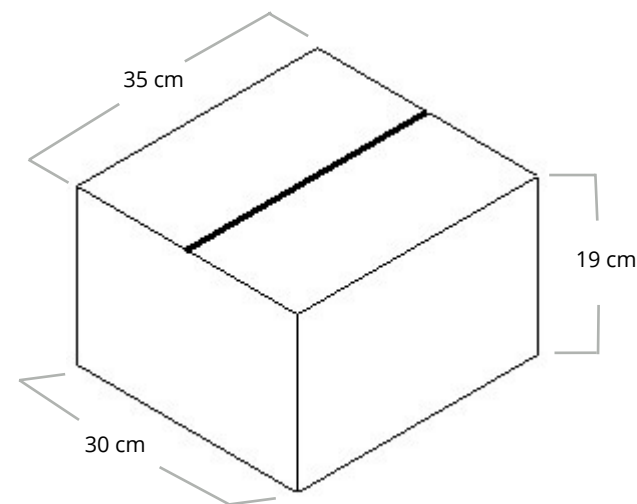
GRAN SELECCIÓN 1L guadalimar'

ACEITES F. GONZÁLEZ HIDALGO S.L.U.



- Picual variety
- Fruitiness: medium to high
- 1L tin can
- 15 units per box
- 48 boxes per pallet

Tasting notes: It presents herbaceous and vegetal aromas, with notes of olive leaf, fig tree, green tomato, freshly cut grass, and a hint of bitter almond. Intense, yet with a harmonious balance between bitterness and pungency.



GRAN SELECCIÓN 500ML

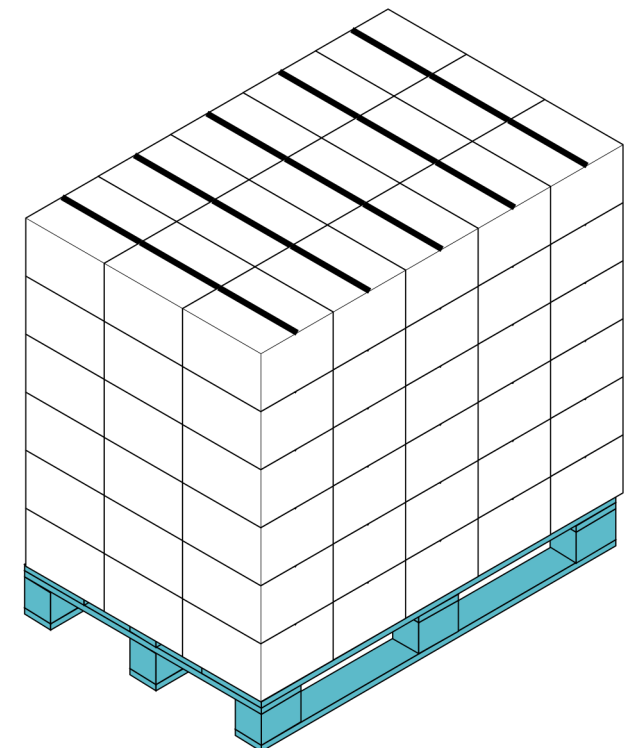
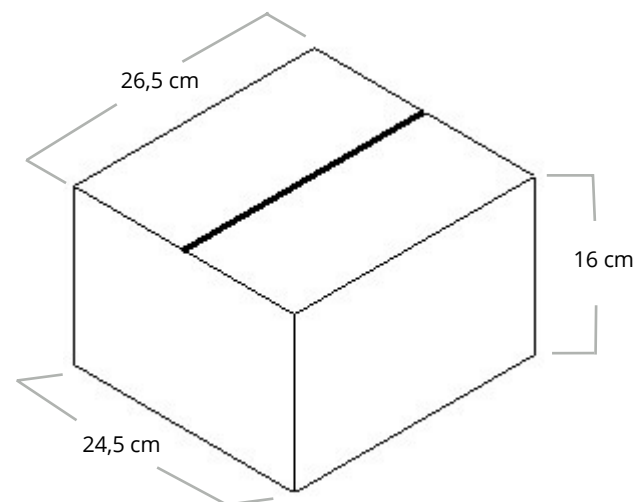
guadalimar[®]

ACEITES F. GONZÁLEZ HIDALGO S.L.U.



- Picual variety
- Fruitiness: medium to high
- 500 ml tin can
- 15 units per box
- 90 boxes per pallet

Tasting notes: It presents herbaceous and vegetal aromas, with notes of olive leaf, fig tree, green tomato, freshly cut grass, and a hint of bitter almond. Intense, yet with a harmonious balance between bitterness and pungency.



GRAN SELECCIÓN 250ML

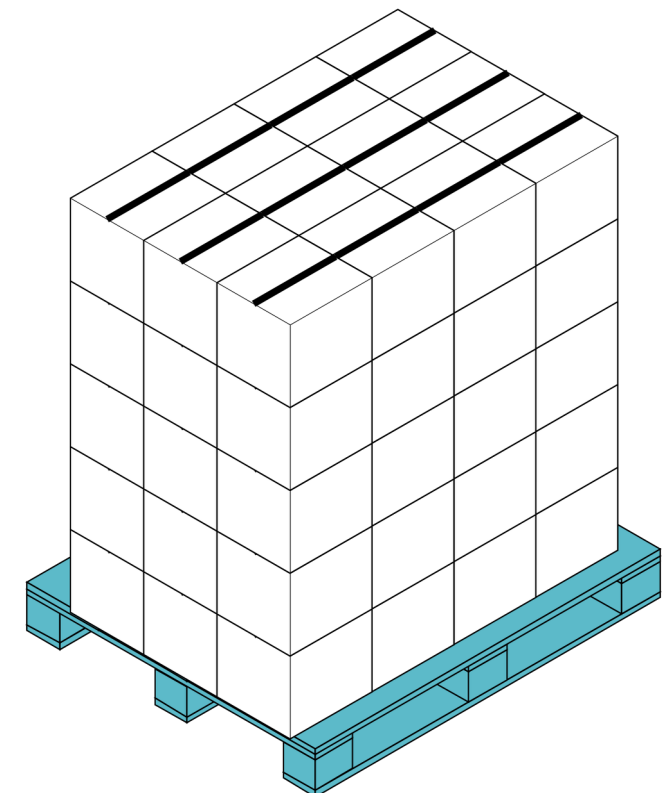
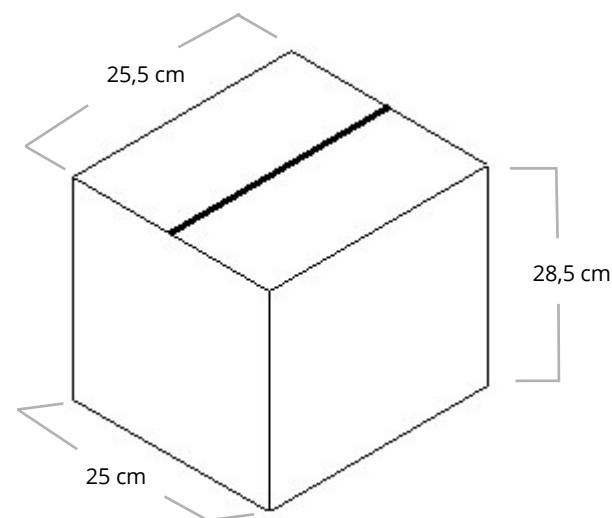
guadalimar

ACEITES F. GONZÁLEZ HIDALGO S.L.U.



- Picual variety
- Fruitiness: medium to high 🌟
- 250 ml tin can
- 48 units per box
- 60 boxes per pallet

Tasting notes: It presents herbaceous and vegetal aromas, with notes of olive leaf, fig tree, green tomato, freshly cut grass, and a hint of bitter almond. Intense, yet with a harmonious balance between bitterness and pungency.



RESERVA FAMILIAR guadalimar

ACEITES F. GONZÁLEZ HIDALGO S.L.U.



The taste of tradition — a Picual variety extra virgin olive oil produced in December from ripe olives. It holds unique characteristics that reflect both the degree of fruit ripeness and the harvesting method, resulting in an oil with mature aromas that have formed the foundation of Mediterranean cuisine for centuries.

Whether used raw or in sweet and savory dishes, this is the oil our ancestors relied on, and it remains a staple in kitchens today. Its bright golden color is what inspired the expression “liquid gold” to describe extra virgin olive oil.



RESERVA FAMILIAR **guadalimar'**

ACEITES F. GONZÁLEZ HIDALGO S.L.U.



RESERVA FAMILIAR 5L

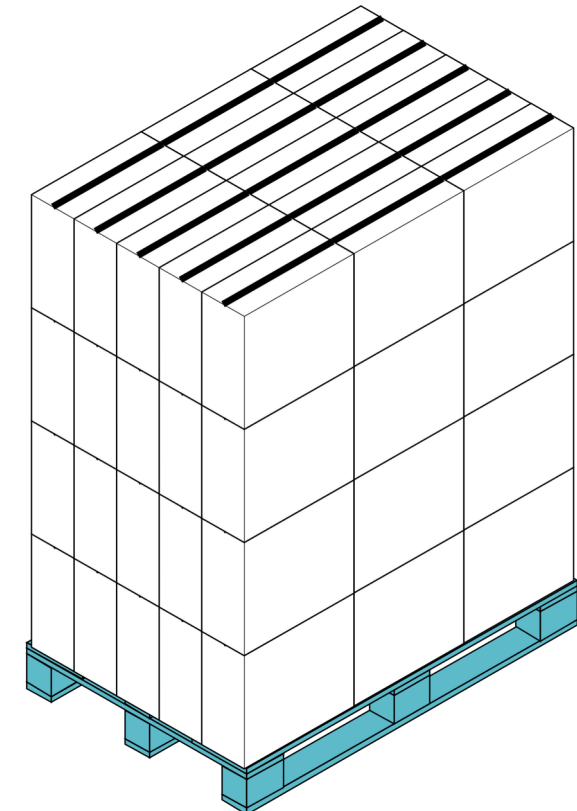
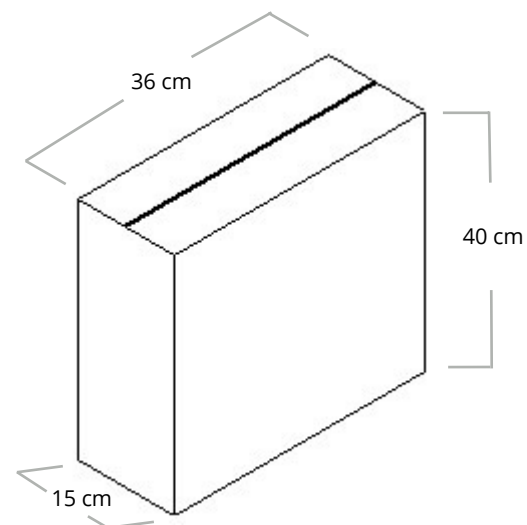
guadalimar'

ACEITES F. GONZÁLEZ HIDALGO S.L.U.



- Picual variety
- Fruitiness: medium
- 5L PET bottle
- 3 units per box
- 60 boxes per pallet

Tasting notes: It presents herbaceous and vegetal aromas, with notes of olive leaf, fig tree, green tomato, freshly cut grass, and a hint of bitter almond. Intense, yet with a harmonious balance between bitterness and pungency.



RESERVA FAMILIAR 2L

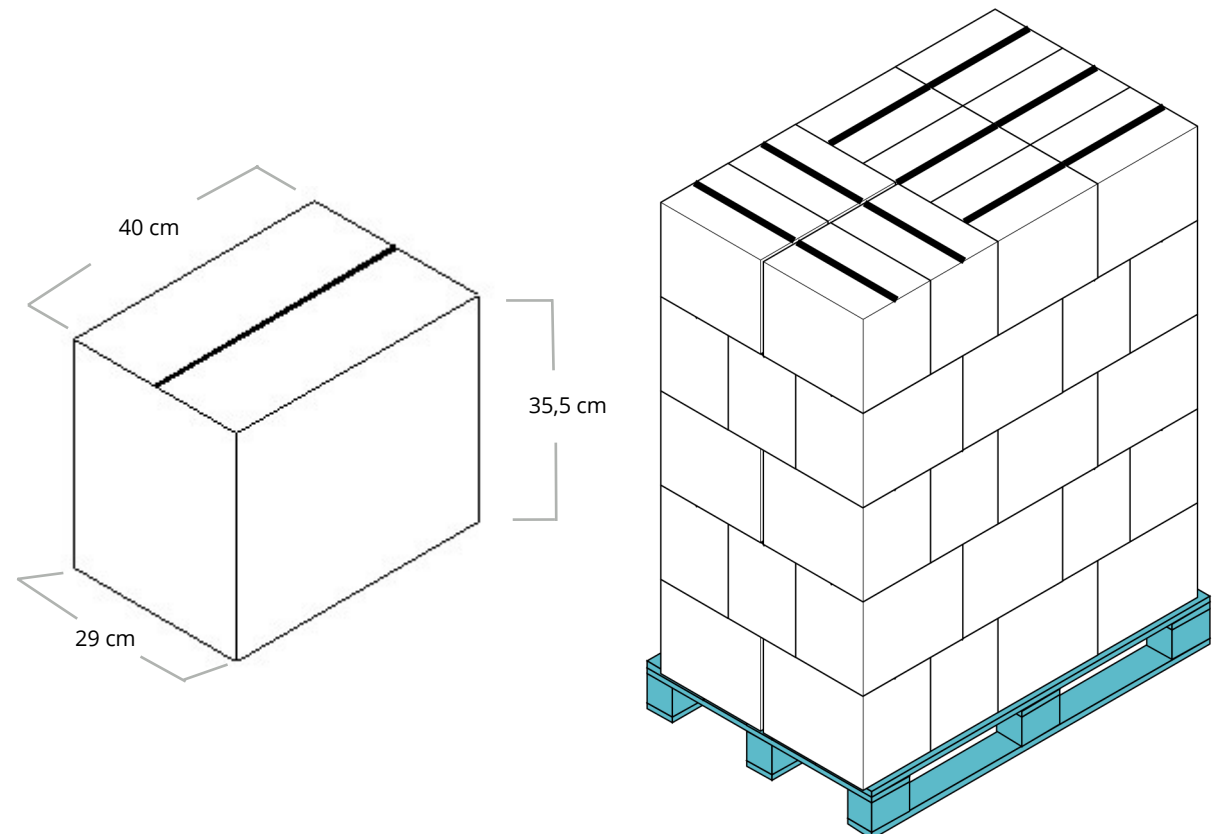
guadalimar

ACEITES F. GONZÁLEZ HIDALGO S.L.U.



- Picual variety
- Fruitiness:
medium
- 2L PET bottle
- 6 units per box
- 50 boxes per
pallet

Tasting notes: It presents herbaceous and vegetal aromas, with notes of olive leaf, fig tree, green tomato, freshly cut grass, and a hint of bitter almond. Intense, yet with a harmonious balance between bitterness and pungency.



RESERVA FAMILIAR 1L

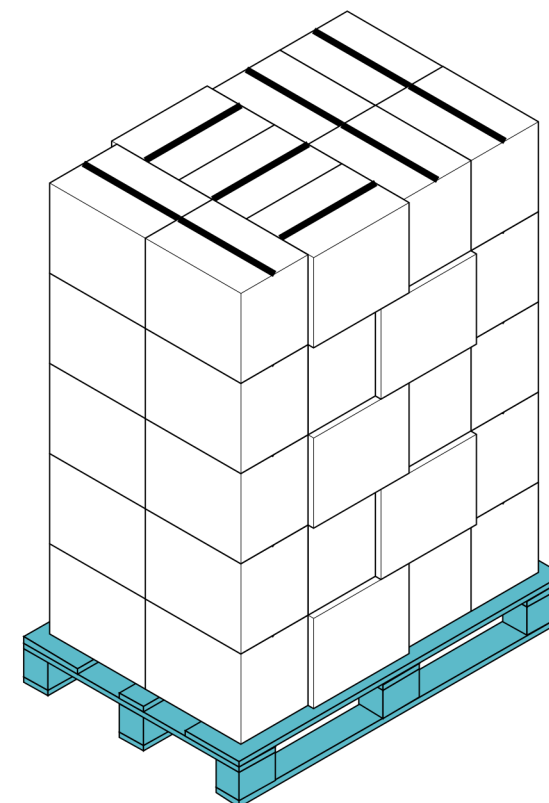
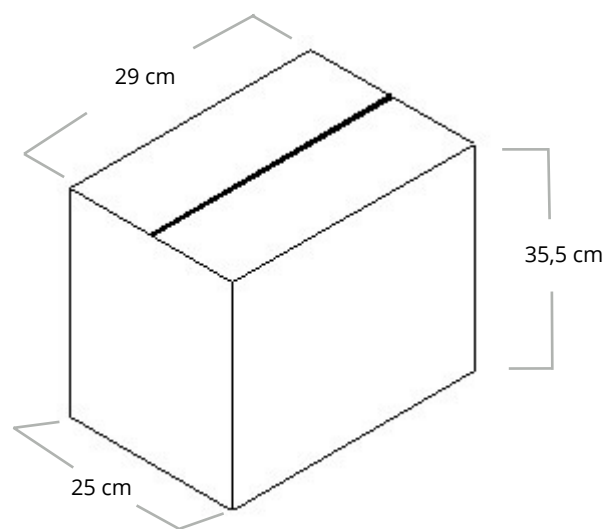
guadalimar

ACEITES F. GONZÁLEZ HIDALGO S.L.U.



- Picual variety
- Fruitiness: medium
- 1L PET bottle
- 15 units per box
- 45 boxes per pallet

Tasting notes: It presents herbaceous and vegetal aromas, with notes of olive leaf, fig tree, green tomato, freshly cut grass, and a hint of bitter almond. Intense, yet with a harmonious balance between bitterness and pungency.



guadalimar[®]

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www.aceitesguadalimar.com

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