

guadalimar<sup>®</sup>

ACEITES F. GONZÁLEZ HIDALGO S.L.U.



## **The Art of Occupational Tiles: Tradition, Sustainability, and Excellence in Guadalimar Olive Oil**

In the kitchen of the family farmhouse of Aceites Guadalimar, an occupational tile stands as a silent guardian of our roots. These ceramic pieces, steeped in history and symbolism, reflect not only the art and daily life of past times but also fundamental values that continue to guide our work: tradition, dedication, and sustainability. At Aceites Guadalimar, where we produce high-quality extra virgin olive oil, this tile is much more than a decoration; it is a symbol of our connection with the land, the past, and the future.

### **Occupational Tiles: An Art with History**

Occupational tiles originated as a practical solution in times when illiteracy was common. Each design represented a trade, capturing figures in action, tools, and related landscapes, allowing anyone to easily identify the function of a space. In addition to being functional, these pieces became a form of folk art, with vibrant colors and details that depicted the everyday life and hard work of communities.

The tile that adorns our kitchen today is a perfect example of this tradition. It represents the olive-growing trade, with figures evoking the manual harvesting of olives, a task we continue to carry out with the same respect and care for the land.

Olive-Growing Tradition and Sustainability



## Olive-Growing Tradition and Sustainability

Just as occupational tiles represent the harmony between art and functionality, at Aceites Guadalimar, we strive to maintain that same harmony in our olive-growing activity by integrating tradition with sustainability. We take pride in being a company that supports a circular economy, reusing by-products from olive oil production to minimize waste and close the production cycle.

For instance, the olive pits extracted during the process are converted into biomass, a clean energy source we use to power our facilities. Additionally, organic remains are used as natural compost, returning nutrients to the soil and ensuring its fertility for future harvests. This approach not only protects the environment but also guarantees the exceptional quality of our oils which are rich in oleocanthal.

## A Connection Between the Past and the Future

The occupational tile in our kitchen is not just a reminder of the rich history of ceramics but also an inspiration to continue our work responsibly. Just as the ancient ceramic artisans meticulously crafted these pieces, we carefully oversee every step of our oil production process, from harvesting the olives at the perfect moment to bottling at the source.

This same dedication extends to our sustainable practices, ensuring that our activities have a positive impact on the environment. We are committed to protecting our olive groves and passing them down in the best possible condition to future generations, just as family traditions have been passed down for decades.





## Excellence in Every Detail

At Aceites Guadalimar, we believe that every detail matters. From the tile that adorns our kitchen to every drop of extra virgin olive oil that reaches your table, both are witnesses to our passion for what we do. Our oil is not only the result of an artisanal process but also of a sustainable production model that honors the land and the environment. This tile, with its colors and shapes, tells stories of the past, just as our oil tells the story of Andalusian olive-growing tradition. In every aspect, from our practices to our products, we carry the commitment to unite tradition, sustainability, and excellence, offering our customers unparalleled-quality olive oil produced responsibly.

## Crafted with care, designed for your well-being.

In our family-run olive mill, every drop of extra virgin olive oil is born from a deep respect and dedication to a centuries-old tradition. We produce our oils with great care, paying attention to every detail to offer you a product that stands out not only for its flavor and quality but also for its health benefits. Rich in antioxidants and with high levels of oleocanthal, our extra virgin olive oil is not just a natural ally for your well-being but also a true organoleptic experience.

