



OH! FAMILY SELECTION

Oh!

Premium olive oil

The Green Gold Olive Oil Company

aceite de oliva virgen extra · Producto de España

extra virgin olive oil · Product of Spain

Selección de la Familia

Family selection

100% Serrano de Segura

EXTRA VIRGIN OLIVE OIL.
FAMILY SELECTION

OH! EXTRA VIRGIN OLIVE OIL

BY THE GREEN GOLD OLIVE OIL COMPANY

Extra virgin olive oil of **high quality early harvest**, the olives are harvested from November to January. This is an olive oil obtained **directly from olives** and solely by mechanical means. By centrifugation of the crushed olive thus olive juice is obtained. It is an **extra virgin** olive oil **Picual**, fruity and spicy with slight bitterness.

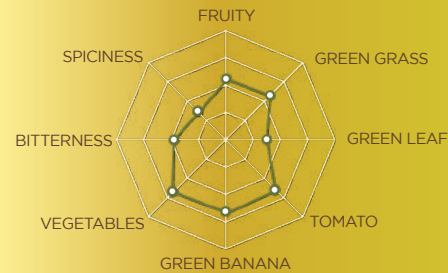




VARIETY:
PICUAL

FRUITY:
★★★★☆

INTENSITY:
★★★★☆



T A S T I N G N O T E S

It presents a medium fruity of fresh olives, fig leaf and tomato. In the mouth it has a **great aromatic intensity**, almond predominating leaves, with a very nice feeling at the end.

Fresh taste, where you can perfectly appreciate the bitter and spicy notes so characteristic of the picual variety grown in a traditional olive grove of Jaén.

GREEN GOLD OLIVE OIL COMPANY WORLDWIDE RECOGNITIONS



The three Michelin star chef Martin Berasategui has trusted The Green Gold Olive Oil Company as his early harvest olive oil supplier during 2021

❀❀❀ **Restaurante Martín Berasategui**

❀ Restaurante Eme Be Garrote

❀❀❀ Restaurante Lasarte

❀ Oria

Fonda España

❀❀ Restaurante MB

Txoko MB

Patri Gastrobar

❀ Ola Martín Berasategui

Ettxeko Madrid

Melvin By Martín Berasategui

❀ Fifty Seconds Martin Berasategui

Ettxeko Ibiza

Martin Berasategui.





TECHNICAL INFORMATION

Available Stock 2025 (kg):

194.500 Kg

Olives collected:

998.500 kg

Olive type:

Picual - medium fruit ripening

Olive Quality:

Extra Virgin

Harvesting data:

From 3rd November to 31th December 2024

Harvesting & processing method:

Manual / mechanical means. Cold press. Decanter pieralisi

Temperature

26°

Storage

INOX deposit

Acidity

0,18°

Storage suggestions

Cool place | dry | without changes of temp. 15-24°C

CONSUMPTION SUGGESTIONS



SALADS



DRESSINGS



FISH



MEAT



FRIED



PRESERVES





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ggoliveoilcompany.com



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**Sierra de
Segura**
DENOMINACIÓN DE ORIGEN



UNIÓN EUROPEA
Fondo Europeo de Desarrollo Regional

Una manera de hacer Europa

Green Gold Oil Company S.L. en el Marco del Programa de Iniciación a la Exportación del Prog. ICEXNEXT, ha contado con el apoyo del ICEX y con la cofinanciación del fondo Europeo FEDER. La finalidad de este apoyo es contribuir al desarrollo Internacional de la empresa y de su entorno.(...)