



Extra Virgin Olive Oil

At **Pago de La Jaraba**, our Extra Virgin Olive Oil (EVOO) is much more than just a condiment — it's a reflection of the rich land, centuries of tradition, and our commitment to excellence.

Crafted entirely on our estate La Jaraba, this EVOO is made from carefully selected olives harvested at their optimal ripeness. Cold-extracted within hours of picking, it retains the maximum aroma, flavor, and nutritional value.

From Our Olive Groves to Your Table

Our olive trees grow in the same sun-drenched terroir that produces our acclaimed wines and cheeses. Thanks to the unique climate, altitude, and mineral-rich soils of La Jaraba, our olives develop exceptional balance and character.

We cultivate two varieties:

- **Arbequina** – smooth and delicate, with hints of almond and apple.
- **Cornicabra** – intense and complex, with herbal aromas and a slight bitterness.

The result is a perfectly blended EVOO, rich in polyphenols and antioxidants, ideal for both raw use and culinary creations.

Pure, Honest, and Certified

Our EVOO is:

- **Cold-extracted** for maximum purity.
- **Single estate**: all olives are grown, harvested, and pressed at La Jaraba.
- **Certified Extra Virgin**, with ultra-low acidity (<0.15%) and no defects.
- **Sustainable**: cultivated with full respect for the environment and biodiversity.