



NAME	ECOLIBOR
PRODUCER	TRES MOJONES FAMILY STATE
OWNER	Julio César Gallego
VINTAGE	OCTOBER 2015
TYPE OF OLIVE OIL	ORGANIC PREMIUM EXTRA VIRGIN OLIVE OIL
VARIETALS	COUPAGE MANZANILLA CACEREÑA-CORNICABRA 100% CORNICABRA
MAX. ACIDITY	0.1 POLYPHENOLS 1890 mg/kg
CAPACITY	250 ML & 500 ML www.ecolibor.com



BACKGROUND It is about a family business that started this manufacture Project of organanic olive oil in 1998 with the recovery of an olive grove, abandoned, located in the Ibores mountains (Cáceres), owned by the family. It is not until 2004 when the commercialization of our olive oil is started under the Brand of ECOLIBOR. All these years have benn necessary to achive the maximun quality parameters. It is now when we can ensure that organic farming is not only close to obtain olive oil of the highest quality but it is also an essential requirement to ensure its purity. For all these years ECOLIBOR has positioned itself in Japan and in several European countries, Germany, Poland and the Netherlands. The CAEX (Extremadura Agri-Fodd Council) preforms rigorous controls not only of the waste levels, but also of the qualities wich certifies our olive oil.

PECULIARITIES We have a limited edition, 3 thousand bottles of 500ml of 100% cornicabra. And 10 thousand bottles af coupage Manzanilla & Cornicabra. **This year our olives recived 3 medals two gold ones in ECOTRAMA and Biol for the 100% cornicabra and one silver medal in Biol Novello for the coupage.**

HACIENDA The olives are collected exclusively from the tops of the trees and are transported in drawers suitable aired within 4 hours after collection. The oil mil has the most modern extraction equipment using the so-called system of two phases, in wich there is no addition of water on a regular basis. Their main advantage is that they enable a fine tuning of extraction for each batch of olives received, low temperature control (approximately 22°C) and deep cleaning (through automatic washing with pressurised water), likewise oxidation control. The olive oil is filtered to eliminate water remains (another possible source of oxidation). The oil is stored in stainless steel tanks at controlled temperature out of contact with air and daylight. Dark glass is only used for bottling, ensuring that when reaching the consumer all of its properties are kept intact.

TASTING NOTES Our olive oil is a delicious fruit juice characterised by their healthy, fruity taste and pleasent aroma that is balanced on the nose, which reminds us of recently cut grass, Apple, banana and Green tomato with hints of almond. Its initial sweet taste stands out, followed by natural, harmonious sensations, appreciated by the most demanding palates in different culinary cultures. It has a fruity aroma with hints of almond. It is delicate, complex and balanced with a mild intensity and absence of bitterness.