



OH! EARLY HARVEST

RECOLLECTED
TEMPRANA

Oh!

premium olive oil

by The Green Gold Olive Oil Company

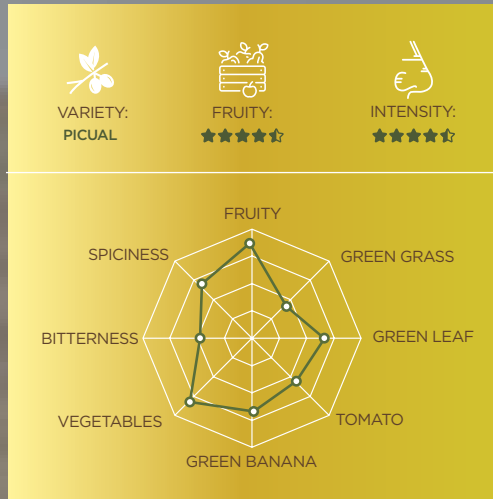
OLIVA VIRGEN EXTRA - PRODUCTO DE ESPAÑA

EXTRA VIRGIN OLIVE OIL.
EARLY HARVEST

OH! LIMITED EDITION. EARLY HARVEST

Extra Virgin Olive Oil Early Harvest of maximum quality is harvested between the end of September and the first weeks of October. This is an olive oil obtained **directly from olives** and solely by mechanical means. It is **extracted “in cold”** from olives selected and, at a lower temperature at 20 degrees Celsius 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.





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

Tasting notes Oil with fruitiness of **high intensity** and marked green and vegetable profile. It emphasizes the presence of green leaf and tomato, with notes of green grass. **In mouth**, it has **medium intensities** of bitter and spicy, combined with nuances of green banana. Great persistence of the attributes that mark its profile **green and fresh**, being complex and balanced.

EXTRA VIRGIN
OLIVE OIL.
EARLY HARVEST
AWARDS



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

Etxeko Madrid

Melvin By Martín Berasategui

❀ Fifty Seconds Martin Berasategui

Etxeko Ibiza

Martin Berasategui.





TECHNICAL INFORMATION

Available Stock 2025 (kg):

9.750 Kg

Olives collected:

101.512 kg

Olive type:

Picual - at the beginning of fruit ripening "envero"
(green) - mountain olives

Olive Quality:

Extra Virgin

Harvesting data:

From 4th to 12th October 2025

Harvesting & processing method:

Manual / mechanical means. Cold press. Decanter pieralisi

Temperature

19.3°

Storage

INOX deposit inertized at 0,4 PSI

Acidity

0,13°

Storage suggestions

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

CONSUMPTION SUGGESTIONS



SALADS



VEGETABLES AND LEGUMES



FISH



MEAT



DESSERTS



RAW





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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.(...)