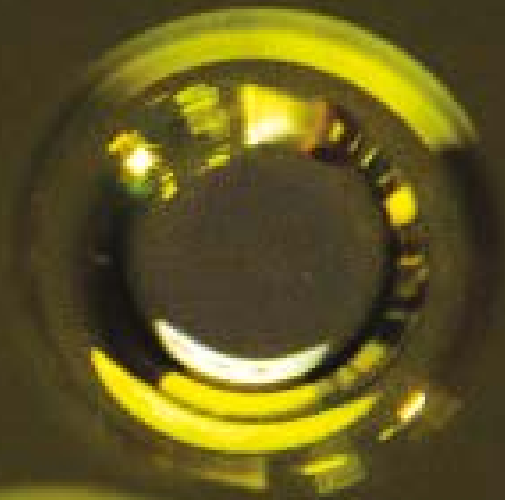




The Green Gold Olive Oil Company



OH! EARLY HARVEST ORGANIC

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 ORGANIC

OH! LIMITED EDITION.
EARLY HARVEST ORGANIC
BY THE GREEN GOLD OLIVE OIL COMPANY



We collect in mid-October, when Olive is in veraison. Because of the respect to the olive tree and to take care of the **quality of the product**, we collect by hand in baskets (“milking”) The newly **harvested olives** enter immediately in the Almazara (factory). Through a rigorous process of elaboration we obtain our **Organic Extra Virgin Olive Juice** of cold press.





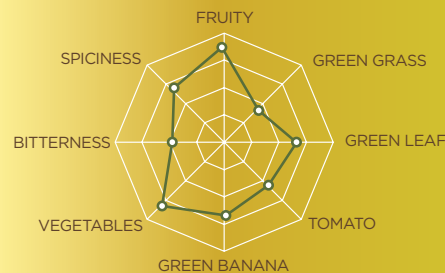
VARIETY:
PICUAL



FRUITY:
★★★★☆



INTENSITY:
★★★★☆



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



It is an Organic Extra Virgin Olive Oil with **an intense fruity**, with herbaceous notes and vegetables. On the nose its power is revealed and we discover aromas of freshly cut grass, artichoke, olive leaf and tomato. In its intensity we can also perceive peppermint. Its entrance **in the mouth** is the expected with a bitterness between **medium and intense** that they give step to a spicy at its same intensity, being both **nice and showing in balance**.

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

Ettxeko Madrid

Melvin By Martín Berasategui

❀ Fifty Seconds Martin Berasategui

Ettxeko Ibiza

Martin Berasategui.





TECHNICAL INFORMATION

**Available Stock 2025 (kg):**

4.630 Kg

Olives collected:

43.050 Kg

Olive type:

Picual – at the beginning of fruit ripening “envero” (green) – mountain olives

Olive Quality:

Extra Virgin

Harvesting data:

From 16th October to 27th October 2025

Harvesting & processing method:

Manual / mechanical means. Cold press. Decanter pieralisi

Temperature

19.7°

Storage

INOX deposit inertized at 0,4 PSI

Acidity

0,14°

Storage suggestions

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

CONSUMPTION SUGGESTIONS



SALADS



VEGETABLES AND LEGUMES



FISH



RAW





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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.(...)