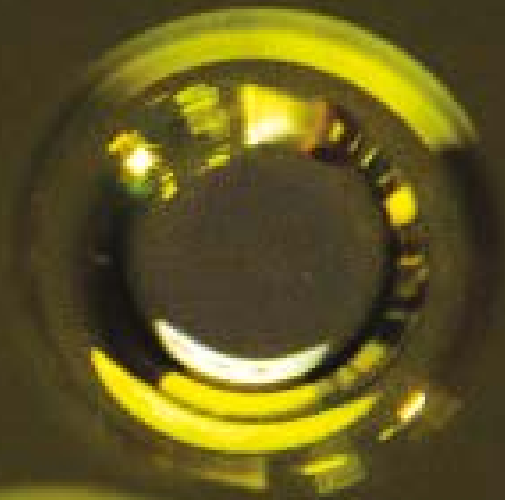




The Green Gold Olive Oil Company



OH! FAMILY SELECTION ORGANIC

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% Sierra de Segura

EXTRA VIRGIN OLIVE OIL.
FAMILY SELECTION ORGANIC

OH! EXTRA VIRGIN OLIVE OIL
FAMILY SELECTION ORGANIC

BY THE GREEN GOLD OLIVE OIL COMPANY



Ecological **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.





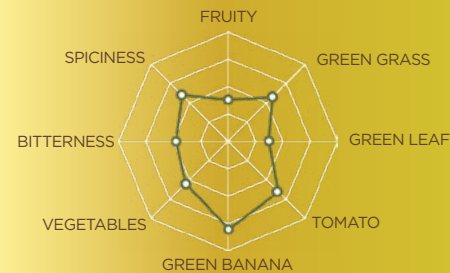
VARIETY:
PICUAL



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):**

6.976 Kg

Olives collected:

37.250 Kg

Olive type:

Picual – medium fruit ripening – mountain olives

Olive Quality:

Extra Virgin

Harvesting data:

From 11th November to 6th December 2025

Harvesting & processing method:

Manual / mechanical means. Cold press. Decanter pialisi

Temperature

19.9°

Storage

INOX deposit

Acidity

0,19°

Storage suggestions

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

CONSUMPTION SUGGESTIONS



SALADS



DRESSINGS



FISH



MEAT



STEWs





The Green Gold Olive Oil Company

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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.(...)