



BEBENDOS MILENIA

CHARACTERISTICS OF OLIVE OIL

The extra virgin olive oil is obtained from the olive by mechanical procedures and without the intervention of chemical processes. It is pure fruit juice, without additives or preservatives.

Only the Extra Virgin Olive Oil that is presented as the purest and highest quality for its fruity level and its balance oil is precisely the one that is able to be protected by our Denomination of Origin Valencia.

PROPERTIES

There are many benefits of olive oil and its positive effects on health: it is a source of vitamins, especially **Vitamin E**. Reduces the risk of coronary heart disease, slows aging, favors the absorption of calcium. Qualities to which the extra virgin olive oil covered by the D.O. Aceite de la Comunitat Valenciana adds a high content of **Omega 6** and a **high antioxidant power**.

BASIC DATA

The cultivation of the olive grove in the Comunitat Valenciana extends over an area of 91,701 hectares of olive groves distributed in more than 200,000 plots and produces around 19,500 tons of virgin olive oil. There are 63,000 olive growers in the Comunitat Valenciana, there are 154 cooperatives, 25 companies and 48 packers dedicated to the production and commercialization of olive oil.

The cultivation of olive trees and the production of olive oil is a millenary activity as evidenced by the existence of millenary olive trees. The culture of oil is maintained in the society of the Valencian Community and all spanish country in its meals, traditions, parties and in the economy of the agrarian peoples.

VARIETIES

In the Valencian Community are cultivated autochthonous varieties (Serrana de Espadán, Blanqueta, Villalonga, Farga and Morruda) that do not exist in any other place, what makes that their oils are unique. This varietal distribution comes from the historical legacy of the different cultures present in the peninsula over the



centuries and has contributed to the landscape of the Community numerous examples of millenary olive trees.

PRODUCT CHARACTERISTICS

From the organoleptic point of view, the oil of the D.O.P. Aceite de la Comunitat Valenciana is framed among those of greater range and aromatic variability, highlighting its perfect balance between fruity level and intensity of bitterness and spiciness. And the degree of acidity is less than 0.7°.

The Mediterranean Sea procures the homologous environmental conditions as well as a homogeneity in the olive ecology of the entire geographical area delimited by this Protected Denomination of Origin.

GEOGRAPHICAL AREA

The area of olive oil production and processing in the Valencian Community, Spain, includes the sub-areas of Maestrat, Plana Alta-Alcalatén, Sierras de Espadán and Calderona, Serranías del Turia-Ribera del Magro, Utiel-Requena-Valle de Ayora, Massif del Caroig-Vall d'Albaida, Mountain of Alicante and Vinalopó.



CONSEJO REGULADOR DE LA DENOMINACIÓN DE ORIGEN
ACEITE DE LA COMUNITAT VALENCIANA