

**Extra Virgin**  
Olive Oil  
Variety Morona



## Olive variety

Morona is the traditional variety of the Sevillian town of Morón de la Frontera, from where it takes its name. This olive variety is cultivated for direct consumption and for making high quality olive oil. Morona is perfect for oil due to its excellent quality, size and the relation between the pulp and the stone. The fruit is not very damaged during harvesting.

## Geographical area of production

## Harvesting method

Morona olives have high resistance to detachment, so harvesting is done by hand.

## Collection period

In between October and January.

## Extraction system

The extra virgin olive oil is obtained from the fruit of the olive only by mechanical procedures. The procedure does not involve any alteration of the oil. This means that washing, decantation, centrifugation, and filtration are the only treatments used.

## Color

The oil has an accentuated green colour

and a shiny appearance.

## Aroma and tasting

This oil has a fruity green grass aroma, with nuances of banana, apple, tomato and red pepper, as well as a citrus background. Sweet on the palate, it is clearly characterized by the herbaceous green fruitiness, with aromas of apple and banana. The spicy is light and pleasant.

## Oleic acidity

Acidity (% oleic acidity)  $\leq 0,8$ .

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## Technical data sheet

Ingredients: 100% extra virgin olive oil. It does not contain any food additives.

Preferred consumption: within 2 years from the date of packaging and/or dispatch.

Storage: Store in a cool, dry place away from light.

## Nutritional information per 100 g:

Energy Value:	3700KJ / 900Kcal
Fat	100g
Of wich:	
Saturated	14g
Monounsaturated	77g
Polyunsaturated	9g
Trans	≤ 0,1g
Carbohydrates	0g
Of wich:	
Sugars	0g
Proteins	0g
Salt	0g
Cholesterol	0g

