



ESENCIA HISPANIA GROUP

INGREDIENTES DEL SUR GROUP SL

HEALTHY VEGETABLE OILS

FOOD, COSMETICS AND PHARMACY

EXTRA VIRGIN OLIVE OIL EARLY HARVEST AND LATE
HARVEST

Andalucía



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OLIVE OILS



**EXTRA VIRGIN
OLIVE OIL
EARLY
HARVEST**



With the arrival of December, the olive harvesting campaign begins, which, after being pressed, will become the liquid gold that we drink every day. But did you know that some producers begin the harvesting campaign at the beginning of October? The result is an extra virgin olive oil with an intense flavour, a smoother texture and deep green notes that will make you recognise it at a glance. Early harvest olive oil.

Are they better? Are they tastier? Are they really healthier? And, most importantly: what exactly does “first harvest” mean?

Early harvest olive oil is obtained from olives harvested at the veraison, just when they change colour from green to purple, even a little earlier. It comes from olives harvested just at the perfect point before they are fully ripe.

The harvest does not have a fixed date, it depends on the area, the variety of olive and the weather conditions. But it starts approximately at the beginning or middle of October and ends around the middle of November.


Something very characteristic is that the process begins with a practically manual harvest and at dawn, when it is still cool. As the olives are still green, it is difficult to remove them from the branches, an operation that must be done with great care so as not to damage the olive tree and to prevent them from falling to the ground.

Then they are taken to the oil mill in the shortest possible time, and in relatively small quantities, to prevent them from getting hot and from being damaged by piling up on each other. Then comes the pressing, filtering and bottling.

The result is an authentic olive juice. With a much more intense flavour and aroma and very different from extra virgin olive oil.



OLIVES FOR THE
PRODUCTION OF
EARLY HARVEST
EXTRA VIRGIN
OLIVE OILS



Early harvest olive oils are characterized by:

The first harvest olive oil is much more concentrated, with a powerful flavor that characterizes it and makes it appear in the best kitchens. A little bitter and somewhat spicy, in which expert tasters look for what is known as the “fruity” hidden and very complex nuances of different plants and fruits that impregnate its aroma and flavor.

It is deeply aromatic, it will conquer you by smell long before by the palate (which also).

The flavor is very intense, but to know this you will have to try it.

Its intense green color will make you differentiate it from the others immediately.

It contains more polyphenols. Chemical compounds present in the oil and with powerful antioxidant and anti-inflammatory qualities. They abound in green olives, still unripe.

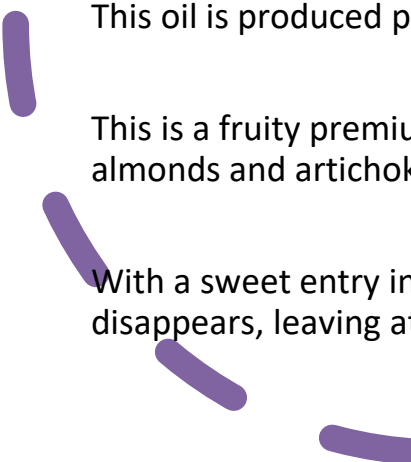
Thanks to its high concentration of polyphenols, this oil has a very fresh flavor for longer.

Since the olives from the first harvest do not contain the same percentage of fat as when they are ripe, their yield is significantly lower, which means that more olives are needed to produce the same amount of oil.

This oil is produced practically immediately after harvesting (in less than 24 hours from harvesting and pressing).

This is a fruity premium Extra Virgin Olive Oil with an intense green colour. Its essence evokes freshly cut grass, olive leaves, tomato plants, almonds and artichokes, generating a great complexity of aromas.

With a sweet entry into the mouth, an almond aftertaste that recalls the aromatic perception and a pleasant bitterness and spiciness that disappears, leaving at the end the sensation of a balanced and full-bodied oil.



**EXTRA
VIRGIN
OLIVE OIL
LATE
HARVEST**





Late harvest (ripe olives). This takes place from December to February. In this case, the olives have fully ripened and produce a softer oil, with a sweeter and less spicy flavour. The pro is that oil production is higher, but it has the disadvantage that the healthy properties are reduced compared to the early harvest.



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