



ESCORNALBOU  
GOURMET



# CORPORATE DOSSIER

*Get know EVOO Escornalbou Gourmet*

*Made with the best Arbequina olives in a privileged environment,  
between the sea and the mountains & with all the flavor of the  
Mediterranean*

# EVOO Escornalbou Gourmet

More than 75 years of experience

We produce only the highest quality Arbequina Extra Virgin Olive Oil.

We believe that's the way to create a faithful consumer.

We can proudly say we make one of the Best Extra Virgin Olive Oil in Spain.





## MAXIMUM QUALITY

Own production.

Traceability from olive trees to packaging.

Cold Extraction (27º) .

Smooth and fruity flavor with maximum acidity of 0,2º.

Complete analysis of each batch.

Packaging in protective atmosphere.



## TRADITION

Manual harvesting of olives.

Selection of the best olives.

Grinding in less than 24 hours from harvesting.

The Storage Celler is temperature controlled all year round at 18º C.

Weekly quality controls in the laboratory.



## PROXIMITY

The Baronía Escornalbou is a privileged place between the sea and the mountains.

The towns of Riudecanyes, Vilanova de Escornalbou and Duesaigues are part of the Cooperative.

The olive trees grow between the breeze of the Mediterranean Sea and the Sierra de l'Argentera.



## USTAINABILITY

We are aware of the natural environment and that's why we take great care of the processes when treating our olive trees.

We comply with all EU certifications & FDA.

We only use authorized phytosanitary products.

We take care of EVOO from the tree to your table so that you can enjoy all the flavor of the Mediterranean Diet.

# EVOO Escornalbou Gourmet

Top quality in more than 15 countries....



# DISTRIBUTION CHANNELS

Our experience and our wide allow us to reach our potential clients, in every distribution channel.



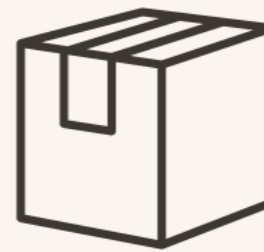
PROXIMITY



AFH



RETAIL



Cash & Carry



Export



Online



# 2020 AWARDS

The quality of our EVOO is widely recognized.

We have received more than 25 awards in the last 10 years.

2020 we received 4 top awards, including the top one in Spain.



# TASTING NOTE

## Visual:

Intense green fruity profile.

## Mouth:

Spicy, with notable sweet and bitter notes and a perceptible astringency on the palate.

## Nose:

Secondary aromas of a vegetable type, with connotations of cut grass, leaves, and garden plants (tomato, artichoke), as well as almond notes, characteristic of the "Arbequina" variety, with an almond-shaped sensation and again in the mouth.

The whole is powerful and very rich.

"The level of natural antioxidants is sufficient to ensure a medium-long shelf life"



# QUALITY CERTIFICATIONS



# OUR PRODUCT

*Find our entire range of packaging, you can choose  
the one that suits best your customers needs*

# GLASS BOTTLES

All our bottles are made of dark glass, to protect the EVOO from light. We pack in a protective atmosphere to keep the quality intact for a longer time until opening.



*250ml.*



*500ml.*



*750ml.*

# PET BOTTLES

All our bottles are dark green, to protect the EVOO from light.

We pack in a protective atmosphere to keep the quality intact for a longer time until opening.



*2 Liters*



*3 Liters*



*5 Liters*

# TIN CAN

All our tin cans are made of INOX, an ideal material to protect EVOO from light.

We pack in a protective atmosphere to keep the quality intact for a longer time until opening..



*500ml.*



*2 Liters*

# BAG IN BOX

The best format to preserve all the qualities of EVOO is the Bag In Box it protects from light and oxygen thanks to tap.

We pack in a protective atmosphere to keep the quality intact for a longer time until opening.



*3 Liters*



*5 Liters*



*10 Liters*

# EVOO ECO - BIO

We bet on Ecological products.

Among other brands, we package the renowned Chef Xavier Pellicer who has received the Award for the Best Vegetable Restaurant in the World from the “We’re Smart Think Vegetables Think Fruit” contest, from the We’re Smart Green Guide.



*Chef Xavier Pellicer*



*500ml.*



# CONTACT US



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Customer Service:

Monday to Friday 09AM - 2PM & 4PM -7PM