

From the best land,  
olive oils and vinegars  
by  
**Antonio Alcaraz**

*"Cultivating a true friend requires dedication and time."*

*Antonio Alcaraz*







# Olive Oils

The very essence of this land makes the Picual variety of olive special. A noble olive which makes the oil stable and full of flavour. This olive whose growers, with loving care and know-how, always advised by the most qualified professionals, but not forgetting the traditional treatment of the tree and its fruit, always manage to extract the best olive oil.

And though its recognition has perhaps come rather late, vinegar, olive oil's inseparable travelling companion, is beginning to occupy the place it deserves among those who consider eating an essential pleasure for human beings. A journey, that of the inseparable oil and vinegar, whose only purpose is that of lending substance and essence to each type of food.

Olive oil, the cornerstone of the so-called Mediterranean diet, has many properties which are beneficial to health:

- Antioxidant: Olive oil contains polyphenols which prevent cellular oxidation.
- It reduces the risk of osteoporosis and bone fracture.
- It prevents the appearance of certain tumoral processes.
- It reduces cholesterol levels thanks to oleic acids.
- It improves and facilitates digestive and intestinal functions.
- It has cosmetic and dermatological properties.



## DE ANTONIO ALCARAZ

As if it were a liturgy, the olive growers of Canena harvest the olives while they are still green, when the oil production is limited but full of flavour. Extra virgin olive oil obtained by mechanical processes.

**Name:** Ñ, by Antonio Alcaraz • **Variety:** 100 % Picual  
**Extraction system:** Cold • **Harvest:** Olives picked unripe  
**Acidity:** 0,15 degrees • **Presentation:** 500 cl





With the olive still green, when it's flavour is most intense and sacrificing quantity for quality. That is the idea when collecting to obtain this oil with its intense aroma of grass and tomato, which gives it a fruity and balanced flavour.

**Name:** Prada • **Variety:** 100% Picual

**Extraction system:** Cold • **Harvest:** Olives picked unripe

**Acidity:** 0,15 degrees • **Presentation:** 500 cl



# LODI



DE ANTONIO ALCARAZ

With the olives full of flavour, still unripe and tender green, the hands of the Canena olive growers pick the fruit from the tree. This is not the most productive moment, but the palate appreciates the singular brilliance of the oil obtained. Extra virgin olive oil obtained by mechanical processes.

**Name:** LODI • **Variety:** 100% Picual

**Extraction system:** Cold • **Harvest:** Olives picked unripe

**Acidity:** 0.15 degrees • **Presentation:** 500 cl



# FARO DEL ALBIR



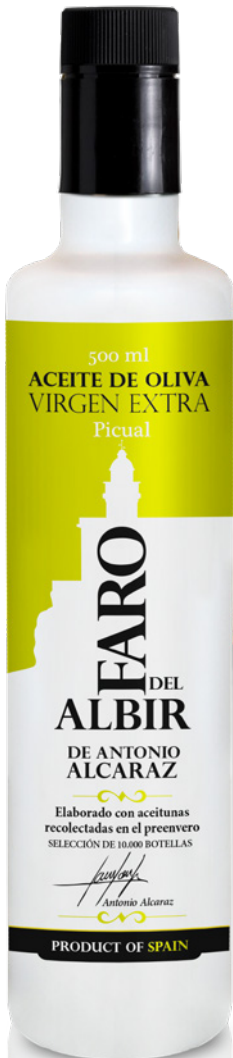
DE ANTONIO ALCARAZ

The chosen olives, always of the Picual variety, are harvested early while still on the tree and with the shortest possible time between harvesting and milling. Extra virgin olive oil obtained by mechanical processes.

**Name:** Faro del Albir • **Variety:** 100% Picual

**Extraction system:** Cold • **Harvest:** Early harvest

**Acidity:** Less than 0.2 degrees • **Presentation:** 500 cl





# AURUM



DE ANTONIO ALCARAZ

Extra virgin olive oil obtained by mechanical processes.

**Name:** Aurum • **Variety:** 100 % Picual

**Extraction system:** Cold

**Harvest:** Olives picked at optimum point of ripeness

**Acidity:** Less than 0.3 degrees • **Presentation:** 500 cl



# OTOÑO ECOLÓGICO



DE ANTONIO ALCARAZ

The olive chosen, always Picual, harvest by being still in the tree and as little time as possible between harvesting and grinding. Extra virgin olive oil obtained by mechanical processes.

**Name:** Otoño Ecológico • **Variety:** 100 % Picual

**Extraction system:** Cold

**Harvest:** Early harvest

**Acidity:** Menos de 0,2 degrees • **Presentation:** 500 cl



# GRAN OLIVAR DE CANENA



DE ANTONIO ALCARAZ

Extra virgin olive oil obtained by mechanical processes.  
Ideal for haute cuisine.

**Name:** Gran Olivar • **Variety:** 100 % Picual

**Extraction system:** Cold

**Harvest:** Olives picked at optimum point of ripeness.

**Acidity:** Less than 0.3 degrees • **Presentation:** 5 Litres









# Vinegars

Aware of possessing a high quality product, unique and as worthy as wines of efficient protection, in 1994 the Designation of Origin "Vinagre de Jerez" ("Sherry Vinegar") was created to guarantee and defend the authenticity of these vinegars obtained exclusively from Palomino Fino 100% Sherry wines and subjected to the traditional ageing process of "Criaderas and Solera".

# VINAGRE DE JEREZ



## AL PEDRO XIMÉNEZ

PX Sherry Vinegar is made from the Pedro Ximenez sweet grape variety and is aged using the traditional “Solera and Cridadera” system. The PX grapes are exposed to the sun to dry them, which sweetens the bouquet of this highly prized Sherry Vinegar.

The result is extraordinarily aromatic and mild. It is perfect to enhance the flavour of any dish, including desserts, and especially game, duck and veal.





# VINAGRE DE JEREZ



## GRAN RESERVA

The secret to obtain this Gran Reserva Sherry Vinegar is not only in the most meticulous selection of the grapes, but also in the production system and the patient ageing process to which it is subjected.

The brilliant result achieved with this Gran Reserva Sherry Vinegar potentiates the aromas of noble wood, assorted spices, especially clove, and a delicate, unmistakable nutty flavour.



# VINAGRE DE JEREZ



## RESERVA

With loving care, with dedication, selecting each bunch of grapes, with the necessary patience and the long wait for the ageing in American oak barrels. It can only be done like this. There's no other way to obtain this Reserva Sherry vinegar. There are no short cuts. This laborious, conscientious work is aimed at producing results. An exceptional vinegar which captivates with its flavour and seduces with its aroma. The perfect seasoning for vinaigrettes, sauces, gazpachos and salad dressings. It is even suitable for certain fruits.





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## CANENA

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