Jugo de Oliva

Why us?

Taste the difference.

No irrigation

Olive trees rely on natural rainfall.

Rocky soil

Olive groves on rocky slopes.

Cold pressed

Gentle processing to preserve aroma.



Altitude: 591 m

Mountain origins in Sierra de las Nieves.

Envero harvest

Early harvest as olives change colour.

Zorzaleña variety

A rare local variety. A distinct character.

Acidity 0.36%

Careful handling of olives.

A quality indicator, not a sour taste. The limit for extra virgin oil is 0.8%.

Discover our story

jugodeoliva.com

Instagram @jugodeoliva