



**EXTRA VIRGIN OLIVE OIL FROM CERTIFIED MILLENNIAL OLIVE TREES  
UNIQUE IN THE WORLD**

> K is a modern symbol for a unique product which has been obtained from olive trees considered and certified to be the oldest in the world.

These are olive trees belonging to the Farga variety, which are over two thousand years old and situated in Baix Maestrat (Maestrazgo) in the Province of Castellón.

The launch of >K [White Bottle] extra virgin olive oil on to the market is an extraordinary innovation; it is a product without paragon in the whole world.





Thanks to the perseverance, patience and enthusiasm of the Clot D'En Simo co-operative and two businessmen Xavier Balada and Salva Vives (Olivos Milenarios del Maestrazgo), an extra virgin olive oil with spectacular characteristics has been extracted from these natural monuments of great beauty; true archaeological treasures which are more than two thousand years in age.

Given the difficult location of these olive trees, their scant production of olives and their massive size, most of them were uprooted and sold as ornamental jewels at incredible prices. Those which have survived this plundering belong exclusively to the Farga variety, and are on the verge of extinction.

Persistence on behalf of the local farmers to save their thousand year old olive trees has paid off; The Valencian Community have passed a pioneering law in this country, prohibiting the uprooting and sale of these trees.

All of the olive trees are controlled, cared for and the olives are harvested with the utmost attention, which is needed when working with real gems of nature. The olives are picked by hand, a method called "ordeño" and are pressed just three hours after being collected.

The Farga is an early variety, with harvest around the end of October or beginning of November, and its oil is resistant to oxidation. It is a golden yellow colour with green reflections, elegantly sweet, extraordinarily fine and with a unique flavour of green apple skin and raw almonds. These are characteristics endowing it with a great many gastronomic uses.





Thanks to being aware of the environment and the determination for protecting this extraordinary natural world heritage, we can enjoy >K, the most exclusive extra virgin olive oil in the world. A unique product which has received the Slow Food International “Balaurte” award for great ecological contribution and sustainability of the countryside.

The concentration of millennial olive trees in the Maestrazgo is the biggest in the world, and there are many official tourist routes which can be made in the area to contemplate them, more information at [www.oliveoilk.com](http://www.oliveoilk.com).

With an avant-garde design which contrasts with the age of its contents, it is on the market worldwide in 500ml bottles.

### Essence of Millennial Olive Trees



#### **Tasting note:**

*Bouquet, quite fruity at first, then weakens to become a light, gentle but complex aroma of unripe green apple and Conference pear-skins. Fresh citrus overtones of lime suggesting a lightness on the palate.*

*It is so light on the palate that it does not seem like oil. The green bouquet tones become that of ripe lemon peel. No tingling or bitter taste, just a citrus sensation with perhaps a touch of spice. Traces of fennel and Amaretto surface.*

*Visually, this oil is a golden-straw colour, and is smooth flowing which could lead the false belief that it has no body either on the palate or in bouquet.*

*As a whole, this oil is exciting both for its contents and its packaging. An example of the love of olives, of oil and respect for a demanding consumer.*

*(Mar Luna)*

