



## LES CLIVELLES DE TORROJA

### **Organic Extra Virgin Olive Oil · 100% arbequina**

Born from the history of a village, the hard work of its people, and the fruits of the land, Les Clivelles de Torroja is an organic extra virgin olive oil made exclusively from Arbequina olives. These olives come from century-old trees grown on llicorella and ferral soils, right in the heart of the Priorat region.

Harvesting is done by hand every day between 8 a.m. and 6 p.m., with olives carefully placed in 20 kg crates to allow airflow and prevent overheating. On the very same day they're picked, the olives are taken to a certified organic mill, ensuring the oil's freshness and high quality.

The harvest begins when about 25% of the olives have ripened, aiming for the perfect balance of flavor and aroma, while preserving the green hues that are so characteristic of high-altitude Arbequina olives.