

## Santa Fé de Oiquina

### 100% Arróniz Variety

This is a superior category extra virgin olive oil, obtained directly from olives using only mechanical means and cold extraction. Each harvest is limited to a maximum of 3,000 half-liter bottles, with an acidity level of just 0.2%.

### The Olive Groves

San Miguel de Ecyen, La Celadilla, Llorin, Los Riscos, Argonga, Cuesta de Labarga, Nievas, San Pedro de Gazaga, El Monte de Cicurruza, Amburza, and Cuatro Relojos are the names of our small plots, which together cover no more than 10 hectares.

Scattered across the municipalities of Dicastillo and Arellano, in the valley of "La Solana de Navarra", most of our olive trees are centuries old—many over 300 years. All belong to the Arróniz variety, a unique cultivar native to the central region of Navarra. Our groves are cultivated using traditional and fully organic methods.

### Harvesting

Harvesting takes place in November and early December, with a focus on picking the olives at the onset of ripening, while still green, to preserve the fruit's full aromatic complexity. The olives are hand-picked directly from the tree and gathered in small crates, which are quickly transported to our mill for immediate cold pressing.



### Production

The oil is produced using both the traditional stone mills of our artisanal *trujal* and a small-scale modern press. Olives are milled the same day they are harvested—or at the latest, by dawn the following morning. We process no more than 2,000 kg of olives per day to ensure quality at every step.

This is an *unfiltered* olive oil, known as *Aceite en Rama*, which preserves all of its natural color and flavor. To maintain its full character, the oil is bottled without filtration. As a result, natural sediments may appear, especially at lower temperatures. These are a sign of authenticity and do not affect the quality of the oil—they are simply part of its traditional, minimally processed nature.