RAFAELAORTEGATORRES

ALMAZARA DEORTEGAS
Tax ID Number: 74324841L

The Oil Mill DEORTEGAS, is a young and dynamic family business producing exceptional olive oil. Located in Yecla (Murcia) Spain.

Our drive for the highest quality begins with the careful pruning of our olive trees. All our efforts are directed towards a natural and harmonious growth of our trees and their fruits so that they develop well and reach the final production stage properly mature.

Varieties.

Organic extra-pure olive-oil DEORTEGAS, is olive-oil elevated to the highest possible quality. Quality ensured thoughout both the traditional cultivation and the careful production. This oil offers an authentic gourmet delight to the more demanding palates. It can be enjoyed for it¿s exceptional quality, offering an extraordinary smell and taste experience, as well as it¿s undoubted health benefits.
The organic extra-pure olive-oil DEORTEGAS are single-variety of Arbequina , Picual, Cornicabra And a blended of (Arbequina, Picual, Cornicabra y Hojiblanca).

The olives are carefully selected and cold pressed. This fact allows their smell and taste properties to be held and improved. They are 100% natural and 100% organic, with low acidity.

Our philosophy both as farmers and as a business is to ensure that everything we do is both sustainable and environmentally friendly. To this end we recycle everything we take from our land, the olive stones are used to provide heating and hot water, all the other olive residues and leaves are mixed with natural manure and used to fertilise the land organically. This way we create the natural integrated cycle that we consider essential for the future of our world.

Address
Carretera Pinoso, Km.5. Cmno. del Ardal s/nPj. "Los Pinillos". P.O.
Box 8
30510 Yecla
Murcia (Spain)

Telephone: +34 968969644
Web: www.deortegas.com

Sector: Organic farming (fresh and processed)

Activity: Exporter, Manufacturer, Marketer, Producer

Turnover: Under 60,000 euros

Employees: From 5 to 9

Brands: DEORTEGAS

Export Volume: From 30,000 to 60,000 euros

Export Countries: Austria, Czech Republic, Finland, France, Germany, Hong Kong, Luxembourg, South Korea, Sweden, Switzerland, The Netherlands, United Kingdom

Manufacturing Process
One of the secrets of our success is that we treat the olive as if it

Key Differentiating Features

were a fruit. All our careful tending of the olive groves is aimed at enabling a balanced development of both the trees and their fruit. At the moment of perfect maturity the olives are harvested directly from the tree (weneverallowfruittofallor be collected from the ground as this can cause bruising and damage) and then transported in special boxes to ensure that they do not get warm and can arrive a to urmill in perfect condition.

We are absolutely rigorous in our production processes. The olives are always cold pressed on thesamedaythat they are harvested and then allowed to settle out naturally, without filtration, producing spectacular harmonious and elegant oils.

Products

Extra virgin organic olive oil
Organic extra-virgin olive oil
Código Taric: 15100090
TARIC Denomination: Other oils and their fractions, obtained solely from olives, whether or not refined, but not chemically modified, incl. blends of these oils or fractions with oils or fractions of heading 1509 (excl. crude)