

EXTRA VIRGIN OLIVE OIL
2021

NAOVE



NAOVE 2021

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HISTORY CLIMATE AND GEOGRAPHY

SPAIN > ANDALUCIA > JAEN > NAVAS DE SAN JUAN (NAOVE)

Jaen, also known as the 'sea of olive trees', is a Spanish candidate for Unesco World Heritage. It is in the largest forest in the world that is either developed or used by people.

The forest extends 1.5 million hectares (3.7 million acres), has 66 million trees and spans more than 300 towns, mainly in the province of Jaén.

The climate is perfect for growing olive trees, and the latitude lines between 30° and 45° are also optimal for cultivation.

Since our olive trees have 3 trunks, they have more branches and are much more productive than olive trees with one or two trunks.

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Jaen. Andalusia. Spain.

ABOUT NAOVE

NAOVE IS THE BRAND THAT COMBINES TWO LARGE COOPERATIVES THAT PRODUCE ON A WHOLESALE LEVEL EXTRA VIRGIN OLIVE OIL: SCA VIRGEN DE LA ESTRELLA AND SCA FUENTE DEL ROSAL.

They have more than 70 years of experience in the sector, and have integrated their great potential for production and export. They have modern facilities which have a very large capacity to produce olive oil. Every season hundreds of partners (farmers) supply them with olives from their olive groves.

Everything is then supervised by expert technicians with ample experience. This process is carried out by professional teams of people who are in charge of the entire process, from the production of the oil to its sale.

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**WE ARE LOOKING FOR INTERNATIONAL DISTRIBUTION PARTNERS,
WITH WHOM WE ASPIRE TO MAINTAIN STABLE RELATIONSHIPS,
BASED ON OUR QUALITY AND VALUES.**

**WE BRING TO THE TABLE THE FOLLOWING:
PRODUCTION STABILITY,
PRODUCT QUALITY
AND ENVIRONMENTAL SUSTAINABILITY.**

PRODUCTION STABILITY

WE ESTIMATE THE ANNUAL PRODUCTION IN KILOGRAMS (POUNDS)
OF NAOVE OLIVE OIL AS THE FOLLOWING
DEPENDING ON THE HARVEST IN ANY PARTICULAR YEAR:

- 6 million kg - (13.2M pounds) maximum/year.
- 4 million kg (8.8M pounds) average/year.
- 3 million kg - (6.6M pounds) below average/year.

NATURAL SUSTAINABILITY

We make our EVOO through an integrated olive grove production (certified by an API seal). We treat the land and the olive trees in an environmentally friendly way. We prioritize the welfare of our crops by strictly controlling the use of chemicals through regulated programs. Harvest processing is carried out only by mechanical means.

This treatment is very beneficial for the quality of the oil we produce.

PRODUCT QUALITY & CHARACTERISTICS

PICUAL PURITY - CONSERVATION

The variety of the fruit (olive) is called Picual. Because of the purity of our raw material, it has a supreme quality. It is pure, and never mixed. The oil goes directly from the tree to your kitchen.

The Picual variety is the type of olive oil with the greatest stability and resistance to the passage of time, maintaining its properties for long periods.

Our olive oil is full bodied and has an intense flavor, something very typical of oils that maintain their purity and are not mixed. Excellent balance of fruity tones and the ripening.

Completed with spicy and bitter notes, which give it personality. Very pleasant and aromatic to the nose, and persistent on the palate.





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WE HAVE A LONG AND EXTENDED HISTORY CULTIVATING
OLIVE TREES THAT GOES BACK CENTURIES.

OUR LANDSCAPE IS LIKE AN OCEAN OF OLIVE TREES,
SO BEAUTIFUL THAT IT RELAXES THE SPIRIT.

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