



CIERZO®

CIERZO[®]
de *arbara*

www.arbara.es



FOR OVER A CENTURY,

FOUR GENERATIONS OF OUR FAMILY HAVE BEEN DEDICATED TO EXTRA VIRGIN OLIVE OIL PRODUCTION. AWARDS LIKE THE ONE ACHIEVED IN THE HISPANO FRENCH EXHIBITION OF 1908 SHOWN IN OUR LABELS DO TESTIFY THIS FAMILY HISTORY.



FROM THE BEGINNINGS, IN OUR ANTIQUE MILLS IN MAGALLON AND BORJA, THE SEARCH OF THE HIGHEST QUALITY OF OUR OILS HAS LED US TO AN EXTENSIVE CONTACT WITH BOTH THE CULTURE OF THE OLIVE AND THE ELABORATION PROCESS. ANCIENT TECHNIQUES AND TOOLS OF THE LAST CENTURY HAVE GIVEN WAY TO MECHANICAL HARVEST AND THE MOST ADVANCED OIL PROCESSING TECHNIQUE.

OUR PLANTATION IN LUCENI, ZARAGOZA, IS SITUATED IN A PRIVILEGED ENVIRONMENT, AN EXCELLENT AREA WITH AN IDEAL MICROCLIMATE THAT PROVIDES EXCELLENT GROWING CONDITIONS.

WE EXCLUSIVELY DEDICATE TO THE PRODUCTION OF EXTRA VIRGIN OLIVE OIL : CIERZO OF ARBARA, WHICH MEETS ALL THE PROPIERTIES WE'VE LEARNED TO APPRECIATE OVER THE YEARS: AROMA, FLAVOR, LOW ACIDITY, COLOUR AND INTENSITY.

AN EARLY HARVEST AT THE OPTIMUM MATURITY TIME AND AN IMMEDIATE TRANSFER TO THE MILL AVOID OXIDATIONS AND AFTERTASTES IN OUR OIL, PRESERVING THE QUILTY OF OUR OLIVES.





COLD EXTRACTION, UNDER 21°C, AS IF OLIVE JUICE WAS ALLOWS OUR OIL TO GET ALL ITS PROPIERTIES.

FRUITY, SWEET, ACID-FREE, WITH A DISTINCTIVE AROMA AND A GREEN WITH YELLOW AND GOLDEN COLOUR.

ALL THESE PROPIERTIES PRINT AT CIERZO THE PERSONALITY AND QUALITY THAT WE DEMAND : A RICH MEDIA FRUITY ARBEQUINA WITH AROMAS OF TOMATO, ALMONDS AND FRESH GRASS ; WITH SOFT AND BALANCED SPICY AND BITTER;A FRIENDLY OIL , EXCLUSIVE BUT VERSATILE AND UNIVERSAL.

EXTRA VIRGIN OLIVE OIL IS ONE OF THE MOST IMPORTANT INGREDIENTS OF THE WELL KNOWN AND ADMIRERED MEDITERRANEAN DIET.

ADVANCED AND EXHAUSTIVE STUDIES SHOW UP THE HEALTHY BENEFITS OF EXTRA VIRGIN OLIVE OIL. HOWEVER, THIS AND OTHER BENEFITS DO NOT EXIST IN NO EXTRA VIRGIN OLIVE OIL.

THESE BENEFITS ARE ONLY AVAILABLE IN THE FINEST EXTRA VIRGIN OLIVE OILS AS **CIERZO**

HEADQUARTERS

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SINCE 1908



arbara

family's oil



EUROPEAN UNION

EUROPEAN REGIONAL
DEVELOPMENT FUND

A WAY TO MAKE EUROPE