



**iOlé**

爱欧乐  西班牙

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SPANISH GOURMET  
SELECTION





## 橄榄油

西班牙的特级初榨橄榄油堪称美食中的极品，味道鲜美，无可比拟。橄榄油也是闻名世界的地中海美食中大部分食谱的基础。5000多年以前，在地中海盆地即开始种植制作橄榄油所用的原料（橄榄果）。

iOle品牌橄榄油产自乌韦达和卡索尔拉市，在卡索尔拉山自然公园内，哈恩省的东南部（西班牙）。该区域被界定为卡索尔拉山原产地保护区，iOle即属于该原产区的橄榄油，同时该地区也是世界上产量最大的橄榄油原产地保护区。

该橄榄油拥有卓越的品质，采用精挑细选的橄榄果，应用冷压榨工艺，全面诠释了典型的地中海风味。提取出来的橄榄油酸度极低（油酸低于0.8%），保持了绝佳的香气和口味。

橄榄油主要的特征体现在香气和味道两个方面，共同造就了其各项感官特征，使其在各种类型的油产品中脱颖而出。特级初榨橄榄油在其制作过程中，未与任何化学品或有机溶剂接触：它是橄榄果经物理加工后的产物，为地道的全天然的琼浆，不包含任何添加剂。在所有的油类产品中，橄榄油可说是最天然，最健康，并对人体起保护作用的油，例如，橄榄油中的成分之一——油酸可有效控制胆固醇。除此之外，橄榄油还具备抗氧化成分，可帮助预防衰老，强烈推荐食用。

如能深入了解并“品鉴”不同种类的橄榄油，就能在烹饪过程中根据菜肴不同选用最合适的橄榄油。最简单，但同时也是最优雅的，品享一款优质橄榄油的方法是将涂在一块新鲜烘烤出炉的面包上。不同的橄榄果种类和不同的果实成熟程度可使得橄榄油具备不同的强度及不同的外观、香气和味道。



## · THE OLIVE OIL ·

The Spanish Extra Virgin Olive Oil is a supreme delicatessen, with delicious flavour simply unsurpassable. It is the base of most of the recipes of the famous Mediterranean diet, whose source of the fruit (the olive) is cultivated in the Mediterranean basin for over 5,000 years.

The olive oil iOlé comes from the towns of Ubeda and Cazorla, in the middle of the Natural Park of Sierra de Cazorla, in the southeast of the Province of Jaen (Spain). The Denomination of Origen Sierra de Cazorla is from this region, where the olive oil iOlé is attached to, and it is the protected area with the largest production of olive oil in the world.

This oil is of the highest category, obtained from cold pressing of selected olives, which are the best expression of the Mediterranean flavour.

The extracted oil has a low grade of acidity (below 0.8% in oleic acid), which allows it to preserve a great aroma and flavour. Its main distinguishing features are the colour and the flavour, which give it some organoleptic characteristics that make it different and special compared to other oils. In the case of extra virgin olive oil, during its production it doesn't get into contact with any chemicals or organic solvents: it is natural juice without any additives, coming from olives grinded by physical means. That is why it is the most natural of all kinds of oil; it is a protective and regulatory product that balances our health, among all the benefits the cholesterol control is highlighted, thanks to the oleic acid in its composition. Moreover, it also has antioxidant components that are helpful to prevent aging; therefore its use is highly recommended.

It is interesting to know and "taste" the different types of olive oils in order to successfully apply them in the kitchen. The most simple and noble way to taste a good oil is on a piece of newly toasted bread. The different varieties and various degrees of ripeness of the fruit will provide aromas and flavours of distinct intensity and diverse sensory notes.



**特级初榨橄榄油  
原产地保护认证  
爱欧乐—白金版 (PLATINUM)**

顾名思义，白金版正是指这款特级初榨橄榄油和其他同类产品相比之下更加出色的质量。为此需要在制作的所有环节（采集，切碎以及存储）都分外关注，由此才能榨取出这款可以满足各种严苛口味的手工制作橄榄油。

**口感风味**

一款以皮瓜尔油橄榄为原料的特级初榨橄榄油，散发浓郁的绿青草和无花果香味，微微夹杂着苹果香。入口可品尝到中度的苦味和辣味。产品富含天然抗氧化成分和维生素E。

**食用方法**

为得到上佳口感，建议生食或用于冷盘菜肴，比如烤面包片，安达卢西亚冷汤，生牛肉片。如用于热菜的烹调，比如鱼类和蔬菜，同样味道香醇，给美味的菜肴与众不同的点缀。

**储存方法**

避光，干燥

**保质期：**

18个月

**包装：**

现有规格请查询价格清单。

**EXTRA VIRGIN OLIVE OIL  
DENOMINATION OF ORIGIN.  
IOLÉ-PLATINUM**

The concept of quality Platinum refers to the superior quality of this oil over other extra virgin oils. To achieve this, it's necessary to pay close attention and take great care in all processes (collection, crushing and conservation in wineries), which makes it a handmade oil that satisfies the most demanding palates.

**ORGANOLEPIC CHARACTERISTICS**

It is an oil of intense fruity aromas dominated by green grass and fig tree, with certain touch of apple. It presents in the mouth a moderate bitter and peppery flavour, corresponding to its high content of natural antioxidants such as Vitamin E.

**INSTRUCTIONS FOR USE**

The extra virgin olive oil from Picual olive is not only special for the raw use in toasts, gazpacho, Carpaccio..., but also for cooking and adding a touch of distinction to the best dishes such as fish and vegetables.

**STORAGE CONDITIONS**

Keep from direct contact with sunlight and humidity.

**LIFE EXPECTANCY**

18 months

**FORMATS:**

Please see Price List for available formats.



## 特级初榨橄榄油

### 皮瓜尔品种 (PICUAL)

我们的精品橄榄油直接取材于优质橄榄果，仅仅通过物理加工过程，其各项特征对人体健康有很大的益处。

#### 口感风味

首先需要突出指出的是其以绿青草和无花果为主打基调的美妙清香，入口可品尝到中度的苦味和辣味。产品富含天然抗氧化成分和维他命E。

#### 食用方法

老少皆宜。可用于烹饪或食品调味。

#### 储存方法

避光，干燥

#### 保质期：

18个月

#### 包装：

250, 500 和750 毫升多立克式仿古瓶

## EXTRA VIRGIN OLIVE OIL IOLÉ-SUMMUM

Our Superior Category Olive Oil for HORECA channel, obtained directly from high quality olives solely by mechanical means, which gives it excellent properties for our health.

#### ORGANOLEPIC CHARACTERISTICS

In the organolepic characteristics it shall be highlighted its fruity aromas dominated by green grass and fig tree, which presents in the mouth a moderate bitter and peppery flavour, corresponding to its high content of natural antioxidants such as Vitamin E.

#### INSTRUCTIONS FOR USE

This product is suitable for all ages. It can be used both for cooking and seasoning for food.

#### STORAGE CONDITIONS

Keep from direct contact with sunlight and humidity.

#### LIFE EXPECTANCY

18 months

#### FORMATS:

Please see Price List for formats available.

\*\* Include nutrition information and physical-chemical parameters of the datasheets



## 特级初榨橄榄油 爱欧乐-优质精品油(PRIMA-OLEA)

我们的特级初榨橄榄油取材于100%的皮瓜尔优质橄榄果，通过物理加工过程制成。

风味独特，拥有单一品种的橄榄油易于辨别的味道。这是一种充满水果芬芳，并融合些微苦、辣、涩完美点缀的橄榄油。

### 口感风味

具有温和并成熟的水果清香，嗅觉上可以分辨出杏仁和成熟香蕉的香气。入口马上可以品尝到的甜味与轻微的苦味和辣味成为这款油的特色。

### 食用方法：

老少皆宜。可用于烹饪或食品调味。

### 储存方法

避光，干燥

### 保质期：

18个月

### 包装：

现有规格请查询价格清单。

## EXTRA VIRGIN OLIVE OIL. IOLÉ-PRIMA OLEA

Our Extra Virgin Olive Oil is obtained by mechanical procedures from 100% Picual olives.

It has a great personality, presenting defined sensory nuances that make it easily identifiable in all the mono varietal oils. It is fragrant fruity oil with positive notes of bitter, spicy and astringent.

### Organoleptic characteristics

Soft and mature fruitiness, smells like almonds and ripe banana. It stands out for its sweet initial tasting and light bitterness and spiciness.

### INSTRUCTIONS FOR USE

This product is suitable for all ages. It can be used both for cooking and seasoning for food.

### STORAGE CONDITIONS

Keep from direct contact with sunlight and humidity.

### LIFE EXPECTANCY

18 months

### FORMATS:

Please see Price List for available formats.



## 特级初榨橄榄油 爱欧乐—有机精品油 (ORGANIC)

我们的有机橄榄油取材于位于卡索拉山区100%有机培植的橄榄树。该地区的海拔高度和气候条件使得由机械过程精心挑选的油橄榄，通过手工艺方式制作的有机橄榄油拥有顶级的质量，可以比传统的特级初榨橄榄油提供更多益处。爱欧乐品牌的有机特级初榨橄榄油拥有欧盟农业经济部认证以及安达卢西亚大区有机农业委员会 (CAAE) 的质量认证。

### 口感风味

首先需要突出指出的是其以绿青草和无花果为主打基调的美妙清香，入口可品尝到中度的苦味和辣味。产品富含天然抗氧化成分和维生素E。

### 食用方法:

老少皆宜。可用于烹饪或食品调味。

### 储存方法

避光，干燥

### 保质期:

18 个月

### 包装规格:

现有规格请查询价格清单。

## EXTRA VIRGIN OLIVE OIL. IOLÉ-ORGANIC

Our organic oil comes from olive groves located in the Sierra de Cazorla 100% organic crop. Its altitude and climate allow the Ecological Olive Oil to get top quality, which is made in an artisanal way using only olives carefully selected by mechanical means. This allows us to obtain high quality organic oil that offers clear advantages over conventional Extra virgin olive oils. iOlé Organic Extra Virgin Olive Oil has EU Agriculture Economic Certificates and Quality Certificates from CAAE (Organic Farming Committee of Andalucía).

### ORGANOLEPIC CHARACTERISTICS

In the organolepic characteristics it shall be highlighted its fruity aromas dominated by green grass and fig tree, which presents in the mouth a moderate bitter and peppery flavour, corresponding to its high content of natural antioxidants such as Vitamin E.

### INSTRUCTIONS FOR USE

This product is suitable for all ages. It can be used both for cooking and seasoning for food.

### STORAGE CONDITIONS

Keep from direct contact with sunlight and humidity.

### LIFE EXPECTANCY

18 months

### FORMATS:

Please see Price List for available formats.



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## iOlé Gourmet

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