

PERIANA

ACEITE



40 YEARS OF EXTRA VIRGIN PRODUCTION

**From more than 300,000
Centenary Olive Trees
from Málaga**



Although the San Isidro de Periana oil cooperative was established in 1982, it originated from the merger of 18 former mills that existed in the 1960s. At that time, three syndicated cooperatives were created: Mondrón, San Isidro, and Nuestra Señora del Pilar. The history of our beloved San Isidro cooperative begins precisely from the merger of the last two, and on its facade, you can see the horcinada dedicated to the patron saint.

Our marketing brand - Verdial de Periana Oil - highlights the typical characteristics of the verdial variety of our olives within the particular climate of the Periana region, the Capital of Alta Axarquía located 23 km north of Velez-Málaga.

This brand is the pride of over 800 families who care for and cherish more than 300,000 centenary olive trees. Along with the selection of its fruits and elaboration process, we obtain one of the best extra virgin oils in the province of Málaga.

el MILENARIO

ACEITE de OLIVA VIRGEN EXTRA



PERIANA
ACEITES

EXTRA VIRGIN OLIVE OIL MILENARIO VERDIAL

This single-varietal (not blended) oil comes from a careful selection of Verdial olives grown in the municipality of Periana, harvested at the beginning of the season (mid-November) when the olives are in the veraison stage (between green and purple), resulting in an excellent intense green extra virgin olive oil.

Generations of farmers have cultivated the monumental Verdial olive trees of Vélez, carving the roots of the Malaga's Axarquía region. These millenary olive trees have given name to Malaga's most emblematic folklore, the verdiales, an ancestral tribute to these legendary olive trees nestled in prodigious mountain landscapes. At the first light of the harvest, the fruit of these living monuments is manually harvested, representing a challenge to obtain our finest olive juice.



Size: 500 ml

Container: Opaque glass bottle. Ideal for protecting from light and maintaining its properties intact. Presentation designed for the hospitality industry.

This single-varietal (not blended) oil comes from a careful selection of Verdial olives grown in the municipality of Periana, harvested at the beginning of the season (mid-November) when the olives are in the veraison stage (between green and purple), resulting in an excellent intense green extra virgin olive oil.

It comes exclusively from dozens of olive trees that are over a thousand years old and are found around Periana. To give you an idea of the quality of this oil, it is enough to look at a study by the Polytechnic University of Madrid (UPM), which determined that the oldest olive tree in Spain is known as "La Farga de Arion", in Uldecona (Tarragona), and has an estimated age of 1,702 years.

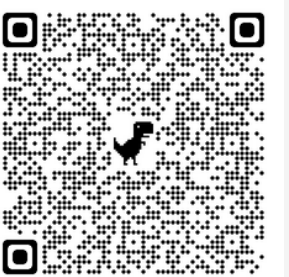
As it is an early harvest, we ensure that each olive has been harvested at the optimal time when its juice offers the maximum complexity of aromas and flavor. Its olive between green and violet color gives it an intense green color.



TASTING NOTES: Balanced aromatic green fruity

COLOR: Intense green, a product of olives harvested early when their color is between green and purple.

FLAVOR: Fruity with a slight taste of fresh herbs, combined with a nutty flavor. In addition, it balances a slightly bitter and spicy tomato flavor.





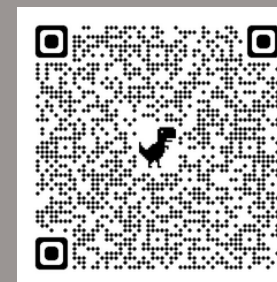
EXTRA VIRGIN OLIVE OIL MILENARIO VERDIAL, **2.5 LITERS**

Container: Can. Ideal for taking it on trips.



EXTRA VIRGIN OLIVE OIL MILENARIO VERDIAL, **1 LITER**

Container: Can. Ideal for taking it on trips.



EXTRA VIRGIN OLIVE OIL MILENARIO VERDIAL, **100 ML**

Envase: Botella de cristal opaco. Ideal para proteger de la luz y mantener sus propiedades intactas. Presentación pensada para la hostelería.





HOW TO PAIR EVOOS?

The art of pairing extra virgin olive oil, still unexplored in many aspects, has a fundamental principle: the proper use of oil considering its aromatic profile, adapting it to the dish being prepared to enhance its flavor to the fullest.

For a cook, one of the best moments is choosing the elements that will provide flavor and aroma to the dish they are preparing. A creative cook feels like an alchemist starting a new experiment to find the perfect balance or synergy of flavors and aromas in their creation.

Having a good collection of EVOOs is essential. What types of EVOOs will be in this collection? It will be determined by their sensory attributes.

We could group EVOOs into 3 main categories based on their sensory characteristics: oils with a mild profile, intermediate oils, and intense oils.

- 1- Mild EVOOs for dishes with delicate flavor.
- 2- Intermediate EVOOs pair well with foods with a defined but not extreme flavor.
- 3- Intense EVOOs go well with foods with a strong flavor.

ATTRIBUTES AND AROMATIC SENSATIONS:

Tasting note: Balanced aromatic green fruitiness.

Its aroma and flavor are intense yet balanced, with nuances evoking green fruits, grass, olive leaves, tomato, and other vegetables. It has a light and balanced level of bitterness and pungency, and a slightly sweet taste. It pairs well with foods of intense flavor, such as aged cheeses, grilled red meats, or dishes including garlic, peppers, or onions. Its sensory characteristics are derived from its high content of polyphenols and other natural antioxidants, which make it particularly healthy.

It has a pleasant and strong fruitiness with a high herbaceous green aroma of great complexity, with an initial smell of tomato plants and later of aromatic herbs like basil or thyme, tending towards vegetables such as artichoke and green almond skin, and then to green fruit notes like apple and green banana. In the mouth, it is intense but balanced, with a slight bitterness and pungency that envelops the palate, appreciating the green almond.





SALAD

Salads are the most traditional realm for the use of EVOO, their presence is a fundamental part of their sensory profile because they soften textures and collaborate with flavor fusion.

Here the field of use of oils is very broad, depending on the ingredients that make up the salad, the appropriate profile is chosen.

The use of oils with a balanced aromatic green fruity profile, for example for salads with fruit such as avocado, mango, and nuts, adds a touch that enhances the fresh flavor but without overpowering the aromas and flavors of the salad ingredients themselves.

FISH

Boquerones (anchovies) with a side of a balanced aromatic oil, with an aroma of herbs, tomato or tomato plant, to enhance the flavor and add freshness, but without masking the flavor of the fish itself. We must take into account the intensity of the flavor of the chosen fish or seafood, to choose the appropriate EVOO.

MEATS

Meat prepared on stone or grill, without sauces or condiments, only with salt, requires a suitable synergy with an extra virgin olive oil with a balanced aromatic green fruity flavor, not too spicy or bitter, that will soften its texture in the mouth and enhance its natural smoky aroma while adding a touch of freshness.



RICE

For rice dishes, such as a mushroom and parmesan risotto, a balanced aromatic green oil that adds creaminess and complements the herbal flavor is ideal.





DESSERTS

In pastry, oil and its possible combinations are being explored by great chefs. Balanced fruity green aromatic oils give rise to surprising creations. For example, black chocolate ice cream, with an intense flavor of fresh herbs and subtle hints of fruits, once in the mouth it consolidates into an intense and persistent flavor, in fusion with cocoa.

ACEITE ECOLÓGICO



ORGANIC (HOJIBLANCA + PICUAL + VERDIAL) EXTRA VIRGIN OLIVE OIL

The Organic Extra Virgin Olive Oil is the result of a blend of the Hojiblanca, Picual, and Verdial varieties in a proportion of 50-25-25.

Traditional olive trees are grown and treated under 100% biological procedures, with organic fertilizers, natural amino acids, and no insecticides.

The San Isidro Cooperative guarantees that only mechanical and biological methods have been used in the cultivation of the olive groves, without chemical fertilizers or pesticides, ensuring the absence of contaminants in the products, the protection of natural resources and biodiversity, and the utmost care for human health, all under the control of the CAAE Certification Service.

Traditional olive trees grown and treated under 100% biological procedures, with organic fertilizers, natural amino acids, and no insecticides. A blend of 50% Hojiblanca + 25% Picual + 25% Verdial.

Since 2018, we have had the honor of producing this fully organic oil, which means that all the daily care of our olive trees has been completely free of fertilizers, herbicides, or pesticides, which not only helps the environment but also the health of our consumers. This is guaranteed by our CAAE certification, an international leader in organic certification.

The San Isidro Cooperative guarantees that only mechanical and biological methods have been used in the cultivation of the olive groves, without chemical fertilizers or pesticides, ensuring the absence of contaminants in the products, the protection of natural resources and biodiversity, and the utmost care for human health, all under the control of the CAAE Certification Service.

Our oil is precisely the result of a unique blend between the Hojiblanca olive tree with the white leaf underside (50% Hojiblanca) seen only in Cordoba, Malaga, Seville, or Granada but mostly marketed in Spain due to its mainly sweet and fruity flavor with a slight spiciness, ideal for pasta, cakes, cream or hot soups and even for its characteristics in reducing fish odor.

In addition to the Picual olive fruit (25% olive that ends in a point), which has a combination of flavors between fresh herbs, fruitiness, and slight bitterness. Andalusia is the world's largest producer, and it is estimated that half of its production is Picual. It is ideal for salads or meat stews.



The last 25% of our blend was made with Verdial olives, of which Periana accumulates 90% of the production and which are characterized by staying green or ripe, making them ideal for both oil production and the table. It has a sweet flavor and golden color, and although the designation of origin is currently being managed, we can say that it is our specialty.

These three ingeniously combined olives give our organic oil (coupage) a slight bitter and spicy taste that makes it ideal for meals where we want to preserve the flavor, such as salads or grilled fish or meat.

Size: 500 ml
Container: Opaque glass bottle. Ideal for protecting from light and maintaining its properties intact. Presentation designed for the hospitality industry.



TASTING NOTES: Medium green fruity.
FLAVOR: Sweet combined with a balanced slight bitterness and spiciness.
AROMA: Intense.
NOTES: Ideal for salads, meat or fish roasts where we want to preserve the real flavor of the meals.





ORGANIC (HOJIBLANCA + PICUAL + VERDIAL) EXTRA VIRGIN OLIVE OIL **1 LITER**

Container: Can. Ideal for taking it on trips.



ORGANIC (HOJIBLANCA + PICUAL + VERDIAL) EXTRA VIRGIN OLIVE OIL **100 MILLILITERS.**

Packaging: Opaque glass bottle. Ideal for protecting from light and maintaining its properties intact. Presentation designed for the hospitality industry.



ORGANIC (HOJIBLANCA + PICUAL + VERDIAL) EXTRA VIRGIN OLIVE OIL **2.5 LITROS**

Container: Can. Ideal for taking it on trips.

ATTRIBUTES AND AROMATIC SENSATIONS:

It is characterized by its medium fruitiness with aromas of slightly more mature fruits, but above all, herbaceous green notes with a medium intensity in general. In the mouth, a slight bitterness and spiciness appears at the entrance, appreciating the almond flavor.

TASTING NOTE: Medium fruity with aromatic green notes.

The sensory qualities of intermediate fruity oils are between green and ripe fruit. In the mouth, they are sweet at the entrance and progressively increase in bitterness and spiciness. These EVOOs pair well with foods with a defined but not extreme flavor, such as mushrooms, vegetable sauces, and avocado.



SALAD

The use of medium fruity profile EVOO pairs well with foods that have a defined but not extreme taste. For example, for salads with fruits like kiwi along with mozzarella or fresh cheeses, it provides a fusion of aromas and textures.



SEAFOOD

The ideal medium fruity profile for cooking, but without overheating to avoid damaging the aromas, so that the flavor is enhanced and fused.



MEATS

They pair very well with stews due to their aromatic profile and balanced bitterness and spiciness, providing a perfect synergy for the stew sauce to fuse with the meat, adding flavor and smoothness.



RICE

For a seafood paella or a meat rice dish, the most suitable EVOO is the one that adds flavor, but in a balanced way.





DESSERTS

In pastry making, oil and its possible combinations are being explored by great chefs. Balanced medium fruity oils give rise to surprising creations. For example, using a medium intensity EVOO for orange or carrot cake would provide freshness and juiciness, enhancing the final browning of the cake.

ACEITE VERDIAL



VERDIAL EXTRA VIRGIN OLIVE OIL

Monovarietal (single variety) product unique thanks to the natural location in which it is found and the care that our producers put into its cultivation throughout the year and its harvesting between November and April.

Our oil is synonymous with maximum quality, as it retains all its sensory characteristics and health properties intact. It can be considered as pure olive juice without additives or preservatives.



Size: 500 ml

Gluten: Gluten-free

Packaging: Opaque glass bottle. Ideal for protecting from light and maintaining its properties intact. Presentation designed for the hospitality industry.

The Verdial olive maintains its green color even when ripe, hence its name. Cultivated in Andalusia and Extremadura, Periana accounts for 90% of the production, making us specialists in this typical oil that has no bitterness in its flavor, but an intense fruity taste.

We call it Liquid Gold because our centennial trees produce a unique golden-colored oil. In addition, its characteristics make it ideal for consuming raw, where we want to preserve the flavor of salads or fish or meat roasts.

The location of Periana receives numerous hours of ideal sunshine for our olives, from which we extract juice daily (from November to March) to avoid any type of fermentation. In addition, this extraction process is carried out at room temperature to preserve its properties intact.

We are so proud of our Liquid Gold that to celebrate the end of the harvest, every April 15th we hold the Day of Verdial Olive Oil in Periana's church square, where we invite attendees to taste it with bread and coffee. We extend a warm invitation for you to visit our beloved Periana and taste the quality of our oil for yourself.

SABOR: Sin amargor, intenso frutado.

OLOR: Aceituna verde

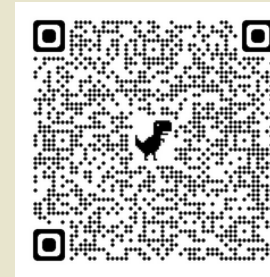
NOTAS: Ideal para ensaladas, asados de carne o pescado, para conservar quesos e incluso para rollitos vegetarianos.





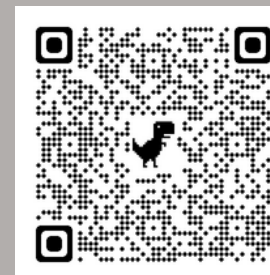
EXTRA VIRGIN OLIVE OIL
VARIETY: VERDIAL CAN
5 LITERS

Gluten: Gluten-free
Packaging: Can. Ideal for travel purposes.



EXTRA VIRGIN OLIVE OIL
VARIETY: VERDIAL
500 ML FRASCA

Gluten: Gluten-free
Packaging: Transparent glass bottle, ideal to appreciate the true Liquid Gold on any table.



EXTRA VIRGIN OLIVE OIL
VARIETY: VERDIAL
100 ML

Gluten: Gluten-free
Packaging: Opaque glass bottle. Ideal for protecting from light and keeping its properties intact. Presentation designed for the hospitality industry.



EXTRA VIRGIN OLIVE OIL VARIETY:
VERDIAL

1 LITER PLASTIC BOTTLE

Gluten: Gluten-free

Packaging: Plastic bottle ideal for the kitchen.



EXTRA VIRGIN OLIVE OIL VARIETY:
VERDIAL

1 LITER CAN

Gluten: Gluten-free

Packaging: Can. Ideal for travel.



ACEITE DE OLIVA VIRGEN EXTRA
VARIEDAD: VERDIAL

5 LITRO

Gluten: Gluten-free

Packaging: Plastic bottle ideal for the kitchen.

ATTRIBUTES AND AROMATIC SENSATIONS:

It is characterized by its fruity flavor with a mild and sweet intensity, with aromas of slightly more ripe fruits but above all with hints of nuts that envelop the palate, appreciating the almond. On the palate, the entry is sweet and pleasant without bitterness or spiciness.

TASTING NOTE: Sweet and smooth fruity.

The mild fruity oils are fundamentally sweet in the mouth, lacking bitterness and spiciness. These delicate qualities work very well with mild-flavored foods such as white fish soups, tempura or fried vegetables, fish, and seafood.





SALAD

The use of sweet ripe fruity profile EVOO is recommended for salads that only require a touch of creaminess and sweetness. For example, a dish that pairs well with this EVOO is the traditional Malaga salad with cod, orange, and potato.



SOUPS OR SEAFOOD CREAMS

For fish and seafood soups, a medium ripe sweet fruity EVOO will provide smoothness in texture and bring a natural sweetness balance.





TEMPURA OR FRIED VEGETABLES

The mature sweet Verdial EVOO does not alter the flavor of the fried food, which makes it perfect for frying or tempura, as long as we don't forget that frying is a cooking process where food is immersed in oil that is at a temperature higher than the boiling point of water, usually between 150° to 200°C. When the frying is done correctly, the result is a food with a perfect taste and natural juiciness, covered by a light, crispy, and golden layer.



TEMPURA OR FRIED FISH

For fish, cooking in a good EVOO creates a crust quickly that prevents the loss of the nutritional and organoleptic properties of the food, and also prevents the EVOO from penetrating the interior of the food.



DESSERTS

The torta de aceite (olive oil cake) is possibly one of the best-known, widely spread, and demanded pastry recipes in the province of Málaga.

They are famous in the Málaga region of Axarquía.

ACEITE HOJIBLANCA Y PICUAL



EXTRA VIRGIN OLIVE OIL HOJIBLANCA AND PICUAL BLEND

These varieties can be found in other parts of the Iberian Peninsula, but none will have the genuine flavor of this extra virgin olive oil given that the characteristics of both the terrain and climate, along with the work of our farmers, make it unique.

Its oil is highly valued for its richness in polyphenols. High fruitiness, intense and balanced pungency and bitterness.

TASTING NOTES: Intense green fruity

FLAVOR: Fruity with notes of fresh grass, apple and banana, along with balanced bitterness and spiciness.

IDEAL FOR: Frying, breading, dressings, and toasts.

NOTES: Reduces bad cholesterol and increases good cholesterol.



Size: 500 ml

Gluten: Gluten-free

Packaging: Opaque glass bottle. Ideal for protecting from light and keeping its properties intact. Presentation designed for hospitality.

Coupage is the name given to the blend of various types of olives from which oils are derived. When ingenious blends are created, it's possible to achieve aromas and flavors that would be impossible to obtain with each oil separately.

These varieties can be found in other parts of the Iberian Peninsula, but none will have the genuine flavor of this extra virgin olive oil because the characteristics of the terrain and climate, together with the work of our farmers, make it unique. Our oil is highly valued for its richness in polyphenols. It has a high fruity flavor with intense and balanced bitterness and spiciness.

Even without being an expert in tasting olive oils and without having a well-developed olfactory and gustatory memory, you'll notice that our special blend of Hojiblanca with Picual is the ideal combination of the sweetness with the spiciness at the end of the Hojiblanca olive, along with the mild bitterness and spiciness of the Picual olive.

Our Hojiblanca & Picual oil has multiple uses, as the Hojiblanca is one of the best companions for dressings, toast, and even for making mayonnaise, while the Picual is widely used for frying, breading, and coating due to its stability during the different temperature cycles, but also for the typical breakfast toast with fresh tomato and for accompanying fresh salads.

This oil makes its presence felt on the plate, has healthy properties to avoid bad cholesterol, and although it can be found in other regions, the unique characteristics of the terrain and climate in Periana make it definitely worth trying.





EXTRA VIRGIN OLIVE OIL HOJIBLANCA + PICUAL 5 LITERS



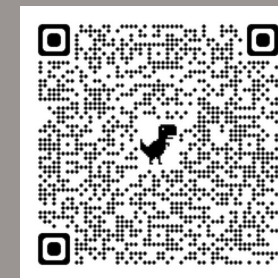
Gluten: Gluten-free
Packaging: Plastic bottle
ideal for the kitchen.



EXTRA VIRGIN OLIVE OIL HOJIBLANCA + PICUAL 1 LITERS



Gluten: Gluten-free
Packaging: Plastic
bottle ideal for the
kitchen.



EXTRA VIRGIN OLIVE OIL HOJIBLANCA + PICUAL 100 ML



Gluten: Gluten-free
Packaging: Opaque glass bottle.
Ideal for protecting from light and
maintaining its properties intact.
Designed for the hospitality
industry.

ATTRIBUTES AND AROMATIC SENSATIONS:

It is characterized by a balanced intensity of fruity aromas with a wide spectrum of herbal notes in general. In the mouth, there is a balanced entry of bitterness and spiciness that envelops the palate and provides strength.

TASTING NOTE: Intense fruity green aroma.

Intense oils are the opposite of mild oils; they have a lot of body and character. Their aroma and flavor are generally intense, with nuances that evoke green fruits, herbs, olive leaves, tomato, and other vegetables. They have higher levels of bitterness and spiciness. They pair well with foods with intense flavors, such as aged cheeses, grilled red meats, or dishes that include garlic, peppers, or onion.



SALMON TARTARE

The use of intense fruity EVOO profiles pairs well with foods that have a strong and defined flavor, but not too extreme. For example, salmon and avocado tartare with caviar adds a fresh touch, creating a fusion of aromas and creamy textures, with a balanced touch of spiciness and bitterness.



VIZCAÍNA STYLE COD

The ideal intense fruity profile for cooking Vizcaína style cod is to be used without overheating to avoid damaging its aromas, enhancing its flavor and allowing them to blend.



MEATS

Intense EVOOs pair very well with game meat such as wild boar due to their aromatic profile and balanced bitterness and pungency, providing a perfect synergy to add flavor and smoothness to the meat.



RICE

For a hearty country-style rice dish with meat and vegetables, the most suitable EVOO is one that provides intense flavor, but in a balanced way.





DESSERTS

An oil with an intense profile, but with hints of aromatic herbs, adds flavor in a balanced way with touches of almond, which contributes to the nutty taste. Many notes of nuts appear, highlighting a progressively balanced bitterness and spiciness. Making a dark chocolate mousse with EVOO and pineapple is a great combination of unexpected and delicious aromas and textures.



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Shipment in 24-48 hours throughout Spain

Shipment in 72 hours for Europe