

LOVE DOES
NOT DOMINATE;
IT CULTIVATES.

LA CULTIVADA

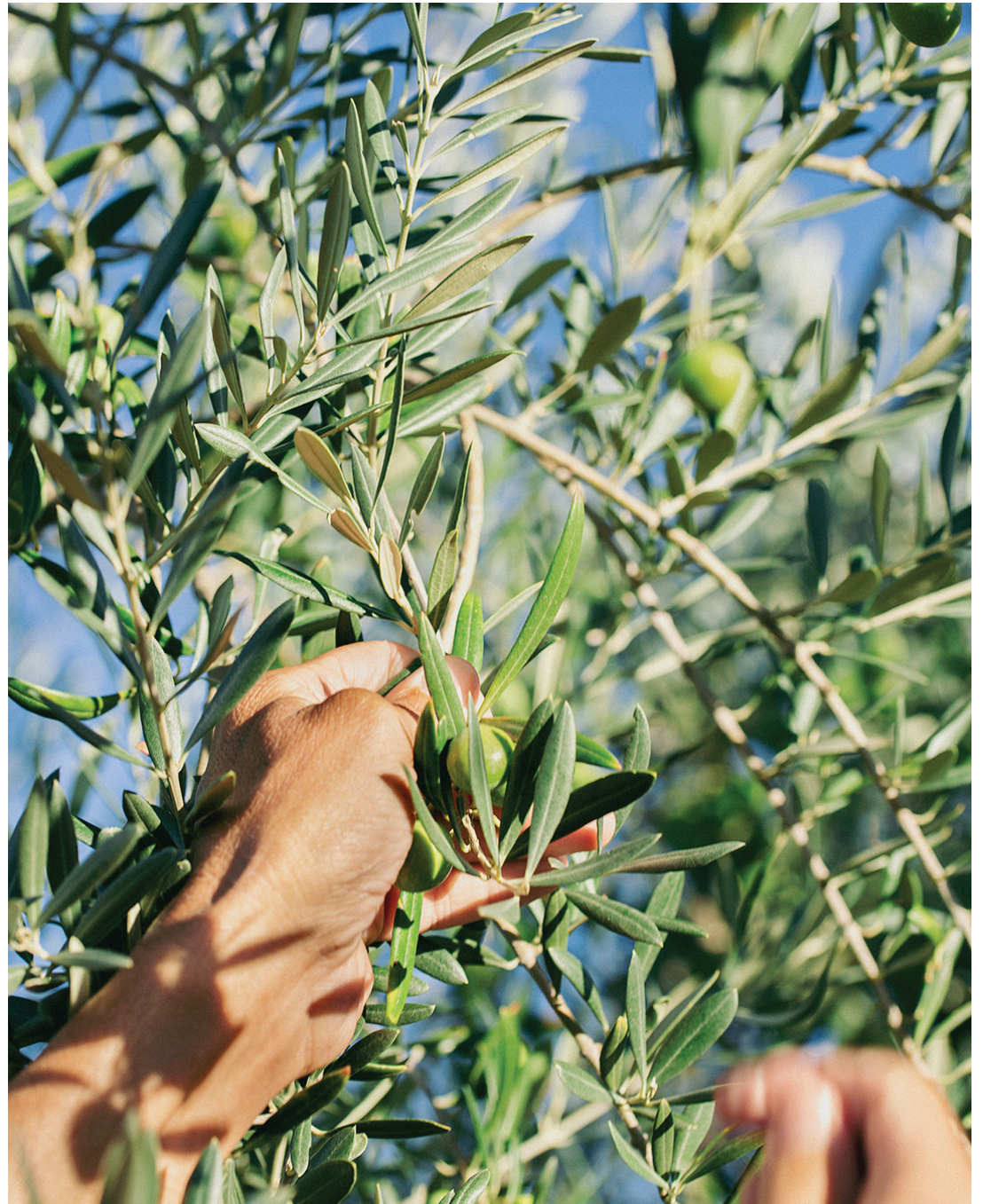
✧ ORGANIC ✧

The *Olive* Tree

The olive tree as the emblem of **civilisation** and peace; our ancestral bond with **Mediterranean culture**; the safeguarding of Andalusian traditions; the love passed down by our ancestors; olive oil as a fountain of flavour and a source of health - these are the leitmotifs of La Cultivada.

Greek mythology tells us that thanks to the Olive tree which Athena created as a gift to humanity, she was rewarded with the favour of the gods. Athena's offering —compared to the horse presented by her opponent Poseidon— **was a tree capable of providing light for the dark nights, a soothing balm for injuries, and food for health and vitality.** Inspired by this story, and by Athena's lucid intelligence, La Cultivada was born together with its little, bright-eyed owl — companion to the goddess and the emblem of our olive juices.

La Cultivada's roots lie in the **Campiña de Córdoba** - the calm and tranquil Cordoban countryside, overlooked by the magnificent Castle of Almodóvar. Centuries ago, authors from the times of the Roman Empire (Herodotus, Columella, Martial, Strabo) and from Al-Andalus (Ibn al-'Awwam) wrote in high praise of the fertility of these lands.





LA CULTIVADA

» ORGANIC «

La Cultivada represents a commitment to healthy eating.
At the Molino de Santa Ana Estate, cultivation is **completely organic**.

Artificial fertilisers, pesticides and herbicides that reduce soil life are not applied.
The fertility of the soil is enhanced by means of natural organic and biodynamic practices
such as herbal preparations, compost and horses to graze on the grass.

La Cultivada is an agricultural product, and as such it depends on the variety of olive cultivated;
on the features of the terrain and the peculiarities of the climate; and on the production techniques employed.
Each oil is carefully selected and has its own unique character.

They are **early-harvest juices**, extracted slowly at cold temperatures which preserve the intense concentration of aromas and flavours.
This results in a **fresh, green elixir with high levels of antioxidants**.

La Cultivada represents commitment to quality: every oil is extra virgin and Premium category.
As such, they are ideal for those who care about healthy eating and who appreciate the dedication
that lies behind an excellent limited family production.

The soul of La Cultivada is perfectly reflected in its carefully crafted brand image.

www.lacultivada.com

ARBEQUINA

SCENTED AND SINCERE

LA CULTIVADA ARBEQUINA

250 mL ≈ 500 mL

100% Arbequina

A vibrant, floral oil, green and
fruity, with aromas of almond,
banana and apple.
Enhancing the flavours of food.

A taste that is unforgettable



CASE
250 mL x 12
500 mL x 6

HOJIBLANCA

EXPRESSIVE AND ELEGANT

LA CULTIVADA ARBEQUINA

250 mL ≈ 500 mL

100% Hojiblanca

A vivacious oil, green and enveloping, with hints of tomato, aromatic herbs and artichoke. Enlivening every dish.

What is it about you that makes me love you all the time?



CASE

250 mL x 12

500 mL x 6

PICUAL

LUSCIOUS AND LUXURIOUS

LA CULTIVADA PICUAL

500 mL

100% Picual

A temptingly fresh oil
reminiscent of green shoots,
fig leaves and the olive tree.
An irresistible addition to any kitchen.

Love does not dominate; it Cultivates



CASE
500 mL x 6

QUINTAESENCIA

ETHEREAL AND PERSISTING

LA CULTIVADA QUINTAESENCIA

250 mL ≈ 500 mL ≈ 3L

Arbequina, Hojiblanca & Picual

An Oil suffused with the freshness
of green olives; Arbequina,
Hojiblanca and Picual.

A Taste revealing the spirit of the region.

Born where the impossible is possible.



CASE
250 mL x 12
500 mL x 6
3L x 2

Quality Awards & Certificates

LA CULTIVADA

ORGANIC





Packaging Specifications

PER CASE

NET CONTENT	FORMAT	UNITS PER CASE	CASE DIMENSIONS (mms)			CASE GROSS WEIGHT (kgs)
			LENGTH	WIDTH	HEIGHT	
250 mL / 8.45 fl.oz.	Can	12	246	140	130	3.50
500 mL / 16.90 fl.oz.	Can	6	165	165	170	3.40
3 L / 101.44 fl.oz.	Can	2	230	170	230	6.40
500 mL / 16.90 fl.oz.	Glass bottle	6	245	165	225	5.30

EUROPALLET / 800 × 1200 mms

PRODUCT	FORMAT	CASES PER PALLET	UNITS PER PALLET	LAYERS PER PALLET	HEIGHT (mms)	GROSS WEIGHT (kgs)
12 × 250 mL / 8.45 fl.oz.	Can	253	3036	11	1580	915
6 × 500 mL / 16.90 fl.oz.	Can	252	1512	9	1680	885
2 × 3 L / 101.44 fl.oz.	Can	134	268	7	1760	885
6 × 500 mL / 16.90 fl.oz.	Glass bottle	147	882	7	1725	805

AMERICAN PALLET / 1000 × 1200 mms

PRODUCT	FORMAT	CASES PER PALLET	UNITS PER PALLET	LAYERS PER PALLET	HEIGHT (mms)	GROSS WEIGHT (kgs)
12 × 250 mL / 8.45 fl.oz.	Can	270	3240	10	1450	970
6 × 500 mL / 16.90 fl.oz.	Can	282	1692	7	1340	975
2 × 3 L / 101.44 fl.oz.	Can	150	300	6	1530	985
6 × 500 mL / 16.90 fl.oz.	Glass bottle	180	1080	7	1725	980



LA CULTIVADA

» ORGANIC «

LA CULTIVADA

Extra Virgin Olive Oil / Organic and Premium

Produced in Spain by: Agraria Vecino Hens at the Molino Santa Ana Estate, in south of Cordoba.

Tel: +34 667 725 825

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www.lacultivada.com

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