



Almenara Oils
Product Catalogue





***Aceites Almenara** is a family company that has been producing oil continuously for more than a century and a half. We combine tradition, good workmanship and the most modern means to offer our customers the products that distinguish us.*

Traditional Flavor

Aceites Almerana offers a wide line of products including the best olive oils of Cuenca (Castilla la Mancha; Spain), made with the most innovative processes but conserving all of the traditional flavor.

Innovative Technology

Aceites Almenara has the most modern technology, which guarantees the highest quality of cold extraction and the latest technological advances (R+D) in the decanting and storage processes in order to preserve the organoleptic qualities and flavors of its oil to the maximum.

*Over time we have been completing our range of products with **100% Pure Sheep Cheeses and Cosmetics based on Extra Virgin Olive Oil**. Bringing new experiences and top quality products to our customers.*

“The results are a natural, exquisite and nutritious food. A line of natural cosmetics and a range of 100% pure sheep cheeses”



Extra Virgin Olive Oil (EVOO)



They present "fruity" of high and medium intensity with a marked "green" character where the "leaf" characteristics predominate. In the mouth, it presents medium intensities of "bitter" and "spicy". The positive attributes perceived in the nose are confirmed. In addition, it has marked nuances of "almond" and "banana" due to the fact that this oil comes from a blend of Arbequina, Carrasqueña and Cornicabra olives.

EVOO Selection

The 'Almenara Selección' oil is a very balanced and complex extra virgin olive oil that has all the nuances and characteristics to be classified as the highest quality oil in our range, available in **250 ml and 500 ml formats** for catering and food.



Frantoio Organic EVOO

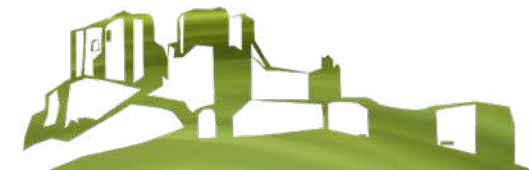
FRESHLY HARVESTED, 100% Frantoio variety Extra Virgin Olive Oil, very fresh with outstanding vegetal notes in its aroma and "intense fruity" flavor. 500 ml format available.



Check prices in our web store
aceitesalmenara.com

Organic EVOO

'Almenara Ecológico' is extremely balanced and comes from our certified plantations in all its processes: care in the olive grove, organic harvesting, production and packaging, available in **500 ml format and 5 L carafe** for catering and food.



Extra Virgin Olive Oil (EVOO)



They present "fruity" of high and medium intensity with a marked "green" character where the "leaf" characteristics predominate. In the mouth, it presents medium intensities of "bitter" and "spicy". The positive attributes perceived in the nose are confirmed. In addition, it has marked nuances of "almond" and "banana" due to the fact that this oil comes from a blend of Arbequina, Carrasqueña and Cornicabra olives.

EVOO

Format of 3 L.

Extra virgin olive oil of medium intensity of 'fruity', with predominance of 'ripe' over 'green' nuances. In spite of this, the two types of 'green' are appreciated, both 'grass' and 'leaf', although of less intensity than the 'ripe'. In the mouth, it presents medium-low intensities of 'bitter' and 'spicy'. It presents a great balance between its positive attributes, highlighting its 'sweet' characteristics.



EVOO

High quality 'Almenara' oil, in a 250 ml non-refillable format, obtained directly from olives and only by mechanical processes.

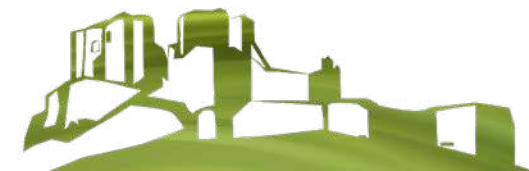


EVOO

Formats of 1 L Pet and 5 L carafe.

Almenara oil of high quality, obtained directly from olives and only by mechanical procedures, has an intense flavor and is an enriched source of natural antioxidants, its formats facilitate a common and convenient use both in catering and food.

Check prices in our web store
aceitesalmenara.com



Virgin Olive Oils (VOO)



It is a balanced virgin oil in its characteristics of "spiciness" and "bitterness". It presents "fruity" of medium-high intensity where the "green" and "ripe" characteristics are perceived in a balanced way. Magnificent quality/price ratio.

VOO

5 L carafe format.

High quality product,
selected according to the
strictest agronomic criteria.
Oil of first extraction of
olives in an optimal
moment of maturation.



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100% pure Sheep Cheeses



Pasteurized sheep's milk cheeses, with different degrees of curing, in the most convenient and practical format. A unique cheese with its own identity, far from the large-scale distribution, capable of satisfying the most demanding palates.

CURED

Sheep cheese made with pasteurized milk and with a curing period of more than 5 months. Pleasant and intense flavor and aroma characteristic of pure sheep cheese cured. **Sizes 3Kg, 750g.**



SEMI-CURED

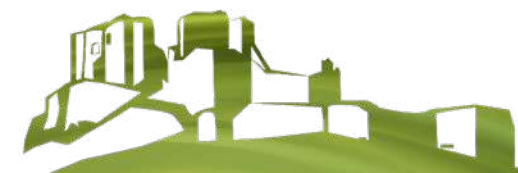
Sheep cheese made with pasteurized milk and a curing period of 2 to 4 months, with a pleasantly mild flavor and aroma characteristic of pure semi-cured sheep cheese. **1Kg and 250g formats.**



TENDER

Sheep cheese made with pasteurized milk and with a curing period of up to 20 days. Pleasantly mild flavor and aroma characteristic of pure sheep's milk cheese. **Packages 1Kg and 250g**

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Cosmetics with EVOO

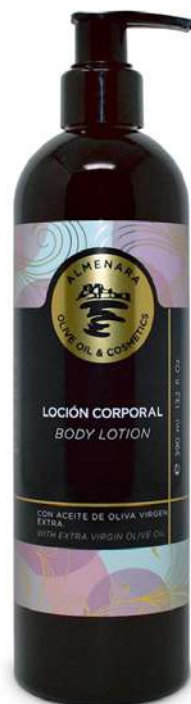


All our cosmetics have a pleasant fragrance based on extra virgin olive oil and do not contain parabens.



Bath Gel

Creamy and pearly green color that prevents skin aging, improving hydration. It has antioxidant properties and is very effective in the treatment of sensitive skin. **Format 390 ml.**



Body Lotion

Bright white in color, it prevents skin aging thanks to its antioxidant properties. EVOO stimulates collagen regeneration, increases skin radiance and contributes to the disappearance of skin blemishes. It should be used daily, with a gentle massage after bathing or showering. Recommended for all skin types. **Format of 390 ml.**

*Check prices in our web store
aceitesalmenara.com*



Cosmetics with EVOO



All our cosmetics have a pleasant fragrance based on extra virgin olive oil and do not contain parabens.

Hand and Nail Cream

Bright white neutral cream with excellent moisturizing and emollient properties that gives suppleness to the skin and nails. Stimulates collagen regeneration and increases skin radiance. Suitable for all skin types, especially dry and sensitive skin. **Format of 75 ml.**



Soap Pill

Natural soap that protects and softens the skin. **Format of 100 grams**, recommended for all skin types.

Lipstick

Lip protector with great moisturizing power that protects lips against external agents such as sun, cold, air. Non-greasy and very water resistant.



Check prices in our web store
aceitesalmenara.com



Gift_Case_Formats



...and we can also make your personalised baskets and cases.

Organic EVOO Case

2 Bottles of 500 ml.
Organic Extra Virgin Olive Oil.



EVOO Selection case

1 Bottle of 500 ml.
Extra Virgin Olive Oil.



EVOO Selection case

2 Bottle of 500 ml. Extra Virgin Olive Oil.

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aceitesalmenara.com



Gift_Case_Formats

...and we can also make your personalised baskets and cases.



EVOO Selection case +2 cosmetics

250 ml bottle of EVOO,
Bath Gel and Body Lotion
390 ml.



Case 3 cosmetics

Hand and Nail Moisturizing
Cream 75 ml, Bath Gel
and Body Lotion
390 ml.



Basket EVOO +cosmetics

Gift basket with a combination of 6
Almenara cosmetics: Extra Virgin
Olive Oil 250ml, Bath Gel 390ml, Body
Lotion 390ml, Lip Protector Stick,
Soap Bar 100g and Hand and Nail
Cream 75ml.



Basket cosmetics

Gift basket with a combination of 5
Almenara cosmetics: Bath Gel 390 ml,
Body Lotion 390 ml, Lip Protector
Stick, Soap Bar 100g and Hand and
Nail Cream 75 ml.

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...and we can also make your personalised baskets and cases.



Pack EVOO Frantoio 500ml + Wedge of Cheese 250g + Board

Pack of two products of very high and recognized quality, our Organic EVOO Frantoio Variety 100% of 500ml, together with a wedge of 250g approx. of Pure Sheep's Cheese of the varieties Semicured or Tender. Includes wooden cutting board.



Pack EVOO Frantoio 500ml + Cured Cheese 750g + Board

Pack of Organic EVOO Frantoio Variety of 500ml. together with a wedge of 750g approx. of Pure Cured Sheep Cheese. Includes wooden cutting board.

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Awards and Certifications



Our products are distinguished by their internationally recognised quality. That is why we have received the most prestigious awards worldwide and we are endorsed with the QvExtra stamp, which demands the highest quality in all oil manufacturing processes.



QUALITY STAMP QV EXTRA
Quality stamp
International High-End



FLOS OLEI
2013, 2014, 2015, 2017, 2023
Guida al mondo dell'extravergine



ECOAGROCONTROL 2012
Certification of Ecological
Production, Spain



OLIVE JAPAN
Gold medal 2015, 2022, 2023.
Silver medal 2019, 2020, 2021,
2024.
International Extra Virgin Olive Oil
Competition



**NEW YORK INTERNATIONAL
OLIVE OIL COMPETITION 2013**
The World's Best Olive Oils Yearly
Index



HARMONY AWARDS 2012
First Quality Award, Italy



**NYIOOC. BEST IN CLASS
2015**
The New York International
Olive Oil Competition



**ORTHODOX UNION OF
AMERICA 2012, 2013**
Certificación Kosher,
EE.UU.



CHINA OLIVE OIL 2011, 2012
Great Mention Medium,
VI contest



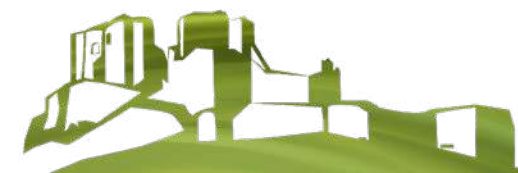
**NYIOOC. GOLD AWARD
2014, 2017, 2023**
The New York International
Olive Oil Competition



**DER FEINSCHMECKER Y
MASTRI OLEARI 2012**
Top 50, Germany



**AENOR certificate
IFS Food**





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Almenara

