



ALTANZA

Organic EVOO



We are proud to produce some of the highest quality extra virgin olive oils in Rioja. Selected olives are hand-picked by night at our Olive Grove and harvested at low temperatures to preserve aromas. Freshly cold pressed with a delicate and harmonious flavour. Always natural and organic.

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VARIETAL

100% Arbequina

TASTING NOTE

Intense and delicate oil with a fruity characteristic flavor without acidic sensations, with a slightly bitter and spicy touch characteristic of early harvest, and hints of fresh grass and green fruit, which persists on the palate and offers a distinctive experience.

Golden green colour. Fresh and fruity, with hints of green olives. Soft hues of grass and lightly almond scent. Thick on its way through, fruity with a lightly bitter finish

FOOD PAIRING

Bring character to any meal with this delicious olive oil because it complements and brings out the flavours of almost any dish, such as drizzled over salads, steamed vegetables, bruschetta, roast meats, steak, soup or pasta.

AWARDS

- 🏆 Best Extra Virgin Olive Oil of La Rioja 2025 – First Prize, "Mature Fruity" Category
- 🏆 Gold Medal at JOOP – The Japan Olive Oil Prize 2024
- 🏆 Best Extra Virgin Olive Oil of La Rioja 2025 – First Prize, "Mature Fruity" Category 2021