



WELCOME TO EXCELLENCE



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WELCOME

It is a true honour to present our new 2026 catalogue, an edition that reflects a very special moment in the history of Flor de Sal & SHIO: one of evolution, transformation and the consolidation of a project that continues to grow without losing its essence.

In recent years, we have redefined the image of Flor de Sal, embraced a new identity for SHIO and expanded our delicatessen line with new creations such as our bonbons, chocolates with green olives and truffle salt, and products born from deep respect for the ingredient and a passion for innovation.

Every reference you will find in this catalogue is the result of dedication, passion and an unwavering commitment to quality that has accompanied us since our beginnings in Alcolea de Cinca. Products designed to surprise, to inspire and to continue being part of your tables and celebrations.

Thank you to everyone who walks this path with us and makes our continued growth possible.

We hope you enjoy this catalogue as much as we have enjoyed creating it.

Cheers and enjoy.

Manuel Fortón



Personality lies in the roots.



THE FARM

At Aceite Flor de Sal, we don't just cultivate olives; we cultivate a philosophy. From our fields to your table, every step reflects our commitment to excellence and sustainability. And one of the cornerstones of our approach is the concept of "Terroir."

Imagine an olive grove meticulously designed in hedges, with a North-South orientation ensuring better sunlight for our olive trees. This design not only optimizes the growth of our olives but also promotes better ventilation and reduces the likelihood of diseases. Additionally, it facilitates harvesting, resulting in improved efficiency and reduced costs.

But that's just the beginning. We implement fertigation, a revolutionary technique that combines customized irrigation and fertilization. By providing you, our olives, with the exact nutrients you need at the right time, we achieve significant savings in both water and fertilizers, while ensuring healthy and sustainable growth.

And we don't stop there. Instead of relying on chemical fertilizers, we opt for organic fertilization. This environmentally friendly approach not only improves soil quality but also contributes to your overall health and, ultimately, the exceptional taste of our extra virgin olive oil.

In summary, at Aceite Flor de Sal, our commitment to Terroir goes beyond words: it's a philosophy that drives every decision we make in our fields. From the innovative design of our olive grove to our sustainable agricultural practices, everything adds up to a quality experience that you can taste in every drop of our extra virgin olive oil.

THE SALT

A highly saline soil, with salt outcrops on the surface, dating back to the Oligocene period, approximately 35 million years ago. This unique and ancient soil gives rise to our prized Flor de Sal olives, imbued with character and distinction.

Our olive grove, meticulously designed in hedges with a North-South orientation, not only optimizes the lighting for our olive trees but also promotes greater ventilation and reduces the likelihood of diseases. Additionally, it facilitates harvesting and reduces costs, allowing us to offer you high-quality products at affordable prices.

The permanent water stress our olive trees endure due to the saline soil gives our oil a distinctive character. The olives, smaller in size but with a higher percentage of skin, offer increased polyphenols and chlorophylls, as well as a higher concentration of aromas, resulting in an extra virgin olive oil of exceptional quality.



EARLY HARVEST

Harvesting in the Early Stages of Veraison: Elevating Quality

At Flor de Sal EVOO, we take the quality of our EVOO to the next level with early harvest in the early stages of veraison. This carefully selected approach ensures that we obtain the best fruits at their optimal ripeness to achieve exceptional oil.

Our oil yield varies depending on the harvest stage:

Extra Early: 10%

Early: 15%

By harvesting the first ripe fruits, we maximize the presence of polyphenols in our oil, providing greater stability and a richer, more complex flavor profile. Additionally, this process leads to an increase in the concentration of chlorophylls, reflected in a distinctive greener color in our oil.

The result is an EVOO with a unique and distinctive character. With fruity notes and a subtle bitter touch, our oil not only adds flavor to your dishes but also adds an unparalleled personality that elevates every culinary experience.



En la variedad está la excelencia.

ARBEQUINA

La Arbequina, una apreciada variedad de aceituna a nivel mundial, es la piedra angular de Aceite Flor de Sal, dando origen a un virgen extra de la más alta calidad organoléptica. Este elixir de aceituna ofrece un frutado verde intenso, con matices herbáceos y vegetales que evocan la frescura del campo: verduras, alcachofas, hierba recién cortada y almendras verdes. Al paladar, se despliega con dulzura, un toque ligero de amargor y apenas una pizca de picante, revelando su carácter gracias a su recolección temprana, el cual se suaviza con el tiempo. Su textura suave y fluida envuelve el paladar con delicadeza. Este aceite de oliva virgen fresco es el acompañamiento ideal para verduras crudas o cocidas, pescado a la parrilla o simplemente para disfrutar con un buen pan.

PICUAL

La variedad Picual, originaria de Jaén, es un pilar fundamental en la industria del aceite de oliva, representando el 50% de la producción española y un 20% a nivel mundial. Este aceite se distingue por sus tonos verdes y su marcado sabor amargo, características que lo convierten en uno de los más apreciados del mundo.

El nombre "Picual" deriva de la forma puntiaguda (pico) de la oliva, la cual es de tamaño medio a grande, con un promedio de 3,2 gramos. La maduración de esta variedad ocurre desde principios de noviembre hasta mediados de diciembre. El árbol de Picual muestra un vigor excepcional, con ramas algo cortas y una tendencia a producir brotes y chupones.

Lo que distingue al Picual es su elevado contenido en ácido oleico y antioxidantes naturales, lo que le otorga una notable estabilidad. Además, su alto contenido en polifenoles lo convierte en uno de los aceites más estables disponibles en el mercado.

Este aceite es ideal para guisar pescados y mariscos, así como para la elaboración de sofritos de verduras. Con su perfil de sabor único y sus beneficios para la salud, el Picual se destaca como una opción excepcional en la cocina tanto a nivel doméstico como profesional.

KORONEIKI

Koroneiki es una variedad de origen griego, siendo el cultivar más común en su país de origen. Este AOVE, rico en ácido oleico, polifenoles y compuestos amargos, le otorga una larga vida útil y una excepcional estabilidad. Con un frutado verde intenso y una riqueza de aromas secundarios que evocan la frescura de la hoja del olivo y diversas hortalizas, como la alcachofa, su color verde intenso y limpio es resultado de una recolección extra temprana, lo que le proporciona una abundancia de clorofilas.

En boca, presenta una gran cremosidad con atributos equilibrados de picor, amargor y astringencia, junto con una nota clara de dulzor que contribuye a mantener un cierto equilibrio sensorial. Ideal para su uso en crudo con pescados blancos, verduras frescas, ensaladas o vinagretas, el AOVE Koroneiki brinda una experiencia culinaria incomparable en cada plato de verduras. Con su perfil de sabor único y sus beneficios para la salud, el Picual se destaca como una opción excepcional en la cocina tanto a nivel doméstico como profesional.



MONOVARIETAL EXTRA EARLY HARVEST EVOOS.

LIMITED EDITIONS OF 500 ML.



SHIO PICUAL

Immerse yourself in the sensory experience of our oil, with its captivating intense green hue that evokes the freshness of nature. As you bring it close to your nose, you'll be greeted by a clean and delicate fragrance, where the subtle aromas of apple, freshly cut grass, tomato leaf, fig, and artichoke intertwine. These herbaceous attributes, all derived from an early harvest, add a dimension of freshness and vitality to every drop.

Once on the palate, you'll discover its perfect balance and comforting freshness. Memories of green almond gently glide on the palate, while in the background, a subtle touch of bitterness and spiciness emerges, adding depth and complexity to the experience. This harmonious and refined flavor profile perfectly complements a wide variety of dishes, adding a touch of elegance to every bite.

Silver Medal at Olive Japan 2019



SHIO ARBEQUINA

The delicacy of the characteristic aromas of the Arbequina variety reaches its peak expression. With a captivating yellowish-green hue, this oil reveals a medium fruity profile of fresh olives, with green notes of herbs and young wheat intertwined with the distinctive fruity nuances of the Arbequina. Among these, the smoothness of almond, the freshness of green grass, and the sweetness of ripe banana stand out.

When tasting it, you'll experience a perfect balance between sweetness and freshness, with a high fruitiness that harmoniously merges on the palate. Its light bitterness and mild spiciness add a note of complexity without overwhelming the palate. This oil, with its balanced and harmonious flavor profile, will captivate a wide range of consumers, leaving an almond aftertaste that invites you to savor every moment.



Grand Prestige Gold Medal at Terraolivo Israel, 2020



SHIO KORONEIKI



SHIO Koroneiki oil, with its captivating intense green hue, awakens the senses. On the nose, it reveals a medium-intense fruity aroma that transports the palate to ancient lands. On the palate, its balance is sublime, offering a harmonious interaction between spiciness, bitterness, and astringency, all nuanced with a delicate touch of sweetness that completes the experience.

This unique oil transports us to ancient Greece with every drop, where aromas of artichoke and freshly cut grass dance in harmony with nuances of green almond, olive leaf, apple, and fig. Each note is a sensory journey that evokes the richness and history of a millennia-old culture, adding depth and complexity to every bite.

Discover the charm and authenticity of SHIO Koroneiki, a treasure that will delight your palate and transport you to distant lands with every sip.



MUCH MORE THAN AN EVOO

It's an expression of authenticity and character. Its unique personality originates from the privileged location of our estate, where olives are cultivated with care and passion. But what truly sets Flor de Sal apart is our commitment to early harvesting of the olives, ensuring an exceptionally high-quality product.

This oil possesses extraordinary versatility, designed to satisfy the most discerning and diverse palates. From the demanding HORECA sector to retail sales, as well as gifts for special events, Flor de Sal adapts to a variety of formats to reach every corner where gastronomic excellence is appreciated.

Discover the essence of Flor de Sal and let yourself be seduced by its unmistakable flavor. An oil that not only delights the palate but also elevates any culinary experience to new heights.

ALIADOS CON LA TECNOLOGÍA

The technology we employ at every stage of the production process allows us to capture the essence of the Arbequina olive variety in its fullest expression. From an early harvest designed to highlight fruity notes to the speed in harvesting and the cold extraction of the oil, each step is essential to preserve the freshness and quality of the final product.

Our meticulous attention to detail and the use of advanced technological methods allow us to avoid the oxidations and fermentations that can occur with traditional methods. The result is a Flor de Sal oil that is fresh, young, clean, and completely free of defects, delighting the senses with its purity and incomparable flavor. Immerse yourself in the Flor de Sal experience and discover the difference that technology can make in every drop.



A GLOBALLY RECOGNIZED ARBEQUINA

FLOS OLEI is, without a doubt, the world's leading guide when it comes to extra virgin olive oil, and its recognition is a testament to the highest prestige in the industry. Led by the renowned sensory expert Marco Oreggia, whose leadership extends to the tasting panel responsible for evaluating the EVOOs, this guide is the definitive reference for connoisseurs and lovers of quality olive oil.

Receiving recognition in FLOS OLEI is a significant achievement, as it not only represents the expert judgment of world-renowned tasters on the quality of the oil but also reflects the excellence and commitment of the producing company to the highest quality standards.

It is an honor for Flor de Sal to have been selected for two consecutive years to be part of this prestigious guide, standing out as the only Aragonese oil in 2017. This recognition reaffirms our unwavering commitment to quality and excellence, and drives us to continue raising the standard of our product for the enjoyment of our customers worldwide.

VARIETY OF FORMATS



OPAQUE GLASS
BOTTLE 25 CL



OPAQUE GLASS
BOTTLE 50 CL



2-LITER PET JUG



5-LITER PET JUG



Constant innovation

Passionate about gourmet. Obsessed with being different.

From the very beginning, at Flor de Sal & SHIO, we have understood extra virgin olive oil not as a destination, but as the beginning of a journey.

A journey that has led us to explore new territories, create unique products and push beyond the boundaries of what is expected from a brand born from the land.

Vinegars, smoked oils, pomegranate delicacies and juices, chocolates, cheeses and gourmet creations that all stem from the same drive: the constant pursuit of excellence. We are nonconformists by nature.

We are driven by curiosity, respect for origin and an obsession with detail. Because being different is not a strategy. It is simply how we understand what we do.





SMOKED ARBEQUINA EXTRA VIRGIN OLIVE OIL

Introducing our Smoked Extra Virgin Olive Oil — a product that redefines the gourmet cooking experience. Its distinctive smoky touch makes it the perfect companion to enhance the flavor of your dishes with a unique and sophisticated essence. Discover a new dimension of culinary creativity!

Try our new extra virgin olive oil made from the Arbequina variety.



Sweet vinegars to transform every dish.

POMEGRANATE & HONEY SWEET VINEGAR

Discover our exquisite Sweet and Sour Pomegranate and Honey Vinegar, a completely natural dressing without added preservatives, carefully crafted from fermented mead, grape vinegar, and pomegranate juice, carefully selected from our own estates. This unique combination offers a perfect balance between the sweetness of honey and the refreshing acidity of pomegranate, creating an unparalleled flavor that will delight your palate.

Our Vinegar is the perfect choice to enhance any salad, from the simplest to the most elaborate, as well as to accompany red meats and cheeses. Its vibrant color and sparkling touch of pomegranate make it a distinctive and innovative product that will add a touch of sophistication to your dishes.

Discover the magic of our Sweet and Sour Pomegranate and Honey Vinegar and elevate your meals to new heights of flavor and freshness. A must-have in your kitchen to add a special touch to any occasion.

GRAPE & HONEY SWEET VINEGAR

Honey Vinaigrette and Flor de Sal Grape is an exquisite combination that fuses the best of culinary tradition with a touch of innovation and sophistication. This unique product offers an incomparable sensory experience, where the sweetness of honey and the freshness of grapes meet the delicacy of Fleur de Sel, creating a perfect balance of flavors and textures.

The natural sweetness of honey is perfectly complemented by the fruity and refreshing notes of grapes, while Fleur de Sel provides a salty subtlety that enhances and balances each bite. This Vinagrillo is ideal for enhancing salads, dressings, marinades and gourmet dishes, adding a touch of elegance and distinction to any recipe.

Discover Honey and Grape Vinagrillo Flor de Sal and elevate your culinary creations to new heights of flavor and sophistication. A true gastronomic treasure that will delight the most demanding palates and It will leave an



ORANGE & HONEY SWEET VINEGAR

This new creation offers an authentic explosion of flavors on the palate, where the citrus intensity of the candied orange is perfectly balanced with the softness and sweetness of the honey, creating an unforgettable gastronomic experience.



100% natural olives.

SHIO OLIVE RANGE



ARBEQUINA OLIVE 100% natural.

To further enrich our distinguished range of SHIO EVOOs, in 2020 we are proud to present our collection of premium table olives, pâté and olive jam. These products have been carefully prepared with natural ingredients of the highest quality, in order to satisfy the most demanding palates and accompany aperitif moments with a touch of distinction.

Our collection of table olives offers a selection of exquisite varieties, carefully seasoned to highlight their unique flavor and juicy texture. From the classic green olives to the most intense and flavorful ones, each bite is an unparalleled sensory experience.



ARBEQUINA OLIVE 100% natural.

Small in size, rounded in shape and great in aroma, the Arbequina olive concentrates an intense flavor. Furthermore, the best olive oils are made with this variety. They are ideal to accompany fish. It is combined with white wines.



EMPELTRE BLACK OLIVE 100% natural.

It is the Aragonese olive par excellence which comes from the Ebro valley and Bajo Aragón. The Empeltre olive, black in color, is characterized by its accentuated flavor. Combines perfectly with products from the countryside, such as onion and tomato, and with wines with strong characters.



PROVENÇAL SEASONING Garlic & Provençal Herbs

Crafted from carefully selected green olives, our Provençal-style olives with garlic and aromatic herbs offer a product full of character and freshness. Their balanced Mediterranean flavour stands out for the perfect combination of the intensity of garlic and the delicate aroma of Provençal herbs.



PEASANT STYLE DRESSING The herb dressing natural

Peasant style is our favorite homemade dressing. Manzanilla olives with a selection of natural herbs and spices with an ingredient like saffron that makes them very special. Ideal to eat alone as an aperitif.



GRANDMA'S DRESSING The taste of a lifetime

Verdial olive combined with other products such as vinegar, red pepper and garlic, which give the olive a special flavor that makes them an ideal product for marinated salads or as appetizer.



EMPELTER PATE WITH HARISSA **100% natural.**

Our exquisite mix of Empeltre black olive paste from Bajo Aragón with Harissa paste is a true explosion of flavors that will elevate your tapas to a completely new level. The combination of the softness and distinctive character of the Empeltre olive with the spicy and aromatic touch of Harissa, a blend of Arabic spices, creates a unique and exciting culinary experience.

This delicious condiment is ideal for enhancing your best tapas, adding a touch of spiciness and complexity that will surprise your guests. Furthermore, its versatility makes it the perfect accompaniment to a variety of cheeses, creating flavor combinations that will delight the most demanding palates.





We are committed to flavour.

SNAILS IN VIZCAÍNA SAUCE

Our Snails in Vizcaína Sauce bring back a classic of traditional cuisine through an exclusive recipe crafted using artisanal methods. Prepared with carefully selected snails and a refined blend of onion, tomato, red pepper, garlic, natural spices, chorizo and bacon, this meticulous preparation enhances the full depth of flavour of this speciality, resulting in a rich, intense and characterful dish.

Ready to heat and enjoy, they are the perfect choice for those seeking tradition with gourmet quality. A comforting and authentic recipe, ideal to share as a starter or main course, turning any meal into an experience rooted in true culinary heritage.



SMOKED SHEEP'S MILK CHEESE

Our aged sheep's milk cheese in smoked olive oil reinvents a classic with a ready-to-enjoy gourmet proposal. Made from cured sheep's milk cheese and preserved in our smoked olive oil, it combines intensity, firm texture and a deep aroma that enhances its traditional character.

Presented in a 500 g format, it is perfect for sharing, as an aperitif or as part of a gourmet cheese board. A product created for those who value authentic flavour and the small details that turn simplicity into something extraordinary.



Handcrafted bites unlike anything else.

OLIVIA HANDMADE CHOCOLATES

Addition to our exclusive collection of SHIO products: the exquisite Olivia chocolates! These elegant chocolates have been handcrafted with extra-fine chocolate and our precious extra virgin olive oil, Arbequina, from the SHIO collection.

Each bite of these chocolates is an experience for your palate. The combination of the softness of chocolate and the delicate and aromatic flavor of olive oil creates a symphony of flavors that will delight your senses.

Our Olivia chocolate box includes 12 chocolates in 6 different varieties, each carefully crafted to offer you a unique experience in every bite. Immerse yourself in the luxury and sophistication of SHIO chocolates and discover the pleasure of a true gourmet treat.



	QUERCUS Truffle and sea salt oil	Chocolate filled with the classic truffle ganache made with dark chocolate 64.5% cocoa, butter, sugar and EVOO SHIO arbequina infused with sea salt and white truffle . Finished with a 34.9% milk chocolate coating
	MARE Rosemary and thyme oil	Chocolate filled with the classic ganache of truffles based on milk chocolate 36.5% cocoa, butter, sugar and EVOO SHIO arbequina infused with rosemary and fresh thyme . Finished with a 34.9% cocoa milk chocolate coating
	CITRUS Ginger, Orange and saffron oil	Chocolate filled with the classic truffle ganache based on white chocolate 31% cocoa, butter, sugar and EVOO infused with fresh ginger, orange zest and saffron from Teruel . Finished with a 34.9% milk chocolate coating
	OSCA Tomato and basil oil	Chocolate filled with Marcona almond praline and milk chocolate 36.4% cocoa, butter, sugar and EVOO SHIO arbequina infused with dried tomato flakes and fresh basil . Finished with a 34.9% cocoa milk chocolate coating
	CAPSICUM Chili pepper oil	Chocolate filled with Marcona almond praline and 64.5% dark chocolate, made with SHIO Arbequina EVOO infused with chili pepper and Jamaican red pepper . Finished with a 34.9% milk chocolate coating.
	NERO Black Garlic and paprika oil	Bonbon filled with Marcona almond gianduja and white chocolate 31% cocoa and EVOO SHIO arbequina infused with black garlic and paprika from La Vera . Finished with a 34.9% cocoa milk chocolate coating and hand painted.



CHOCOLATE? SHIO CHOCOLATE.

SHIO PERSONALITY, NOW IN A CHOCOLATE BAR.

We present two new creations crafted with our SHIO extra virgin olive oil, where chocolate becomes a space for innovation. 65% cocoa chocolate with truffle salt and chocolate with dehydrated green olives, both made with SHIO EVOO to bring depth, texture and a distinctly gourmet character.

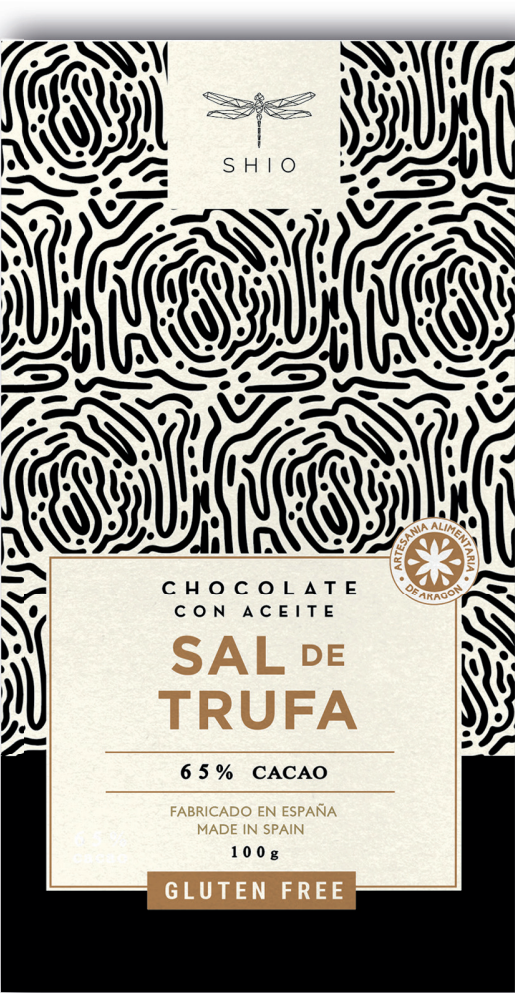
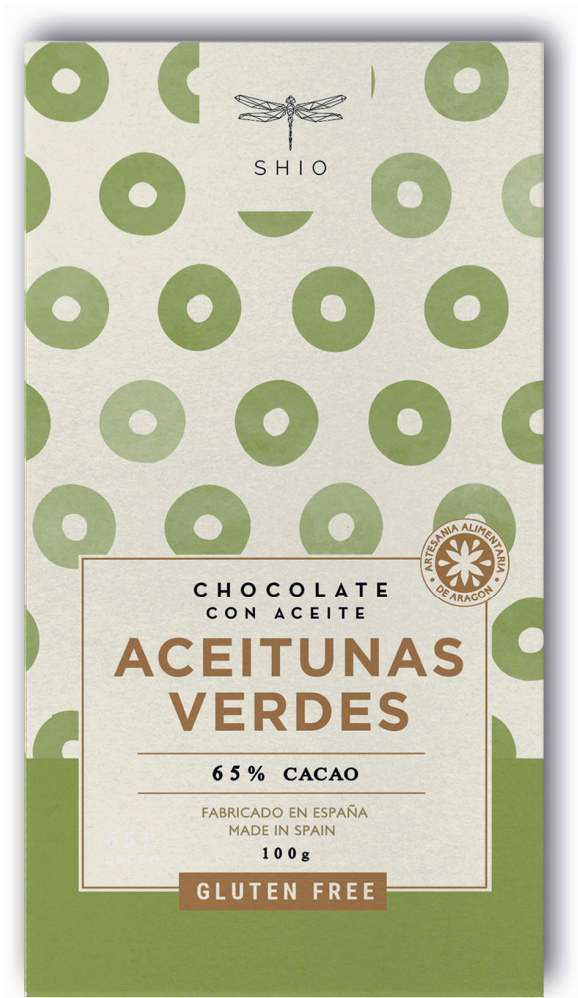
Two proposals created for those who enjoy discovering new flavours and believe that pleasure can also be different, refined and memorable.



olivia say cheeseeee!



Chocolate made with Parmesan-style cheese with a thin layer of salted caramel emulsified with SHIO arbequina olive oil. The top layer is made of hand painted milk chocolate.



POMEGRANATE & LEMON DELICACY

Our SHIO Pomegranate Delicacy is an exquisite product carefully crafted with pomegranate and lemon. 100% natural and free from preservatives, each batch is handmade to ensure the highest quality and freshness.

Made using pomegranates from our own harvests, selected from the premium Emek and Shani varieties known for their sweet and intense flavour, this product offers a truly refined tasting experience.

With a smooth, jelly-like texture similar to quince paste, it is made from natural pomegranate juice, lemon and sugar. The perfect pairing for aged cheeses, foie gras, desserts, or even diced into salads to add a unique and delicate touch of sweetness.

Discover the versatility and exceptional flavour of our SHIO Pomegranate Delicacy and bring a gourmet touch to your favourite dishes. A true pleasure for the senses, created for those who appreciate fine food.



100% NATURAL POMEGRANATE JUICE
ANTIOXIDANTS TO GO

Our 100% natural pomegranate juice is made from carefully selected fruits to preserve their full intensity, freshness and natural properties. A pure juice, free from additives, that expresses the perfect balance between flavour and vitality, designed to be enjoyed every day as a simple gesture of wellbeing.



Lotes gourmet
100% original
and personalised.

GIFTING WELL IS AN ART.

Our gourmet hampers are born from a carefully curated selection of unique products, chosen to surprise and leave a lasting impression. Each set brings together exceptional references, many of them rarely found outside specialised circles, selected for their quality, origin and ability to transform any moment into something memorable.

We believe in the value of authenticity: in producers who work with respect, in flavours that tell stories and in details that make the difference. That is why each hamper is much more than a gift. It is an experience designed to move from the very first moment.

Straight from the web to your palate

DISCOVER OUR OILS, PRODUCTS, WINES AND LOTS AT ACEITEFLORDESAL.COM





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