



Welcome to excellence.



We welcome you!

It is an honor for me to present to you our product catalog for the year 2024. This year, we are celebrating a significant milestone in the history of Aceite Flor de Sal: our fifteenth anniversary. From our humble beginnings in 2009 in the picturesque town of Alcolea de Cinca, Huesca, we have come a long way thanks to the passion, effort, and dedication of our entire team.

Aceite Flor de Sal was born from my own passion as a young entrepreneur. As an Agricultural Engineer, I have always been fascinated by the possibilities offered by family lands and the richness of their characteristics. It was my dream to turn this passion into reality, and thanks to hard work and the collaboration of a dedicated team, we have seen Flor de Sal grow and become a benchmark in the world of extra virgin olive oil.

Since 2016, I have had the privilege of dedicating myself entirely to Flor de Sal and other companies in the same sector, including fruit cultivation, livestock farming, rice, and cereals. This exclusive dedication has allowed us to focus on quality and excellence at every step of the process, from the field to your table.

In this catalog, you will find a carefully selected range of our most outstanding products, crafted with the same care and attention to detail that has characterized us from the beginning. From our extra virgin olive oils to our new additions, such as the Honey and Grape Flor de Sal Vinagrillo and Olivia chocolates, each product carries the distinctive seal of quality and commitment that defines us.

I want to express my sincerest gratitude to all our customers and collaborators who have accompanied us on this journey. Your support and trust are the driving force behind our growth and inspire us to continue seeking excellence in everything we do.

I hope you enjoy exploring our catalog as much as we enjoyed creating these products for you. Here's to another fifteen years of innovation, quality, and passion for good extra virgin olive oil.

Cheers and bon appétit!

Manuel Fortón



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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.

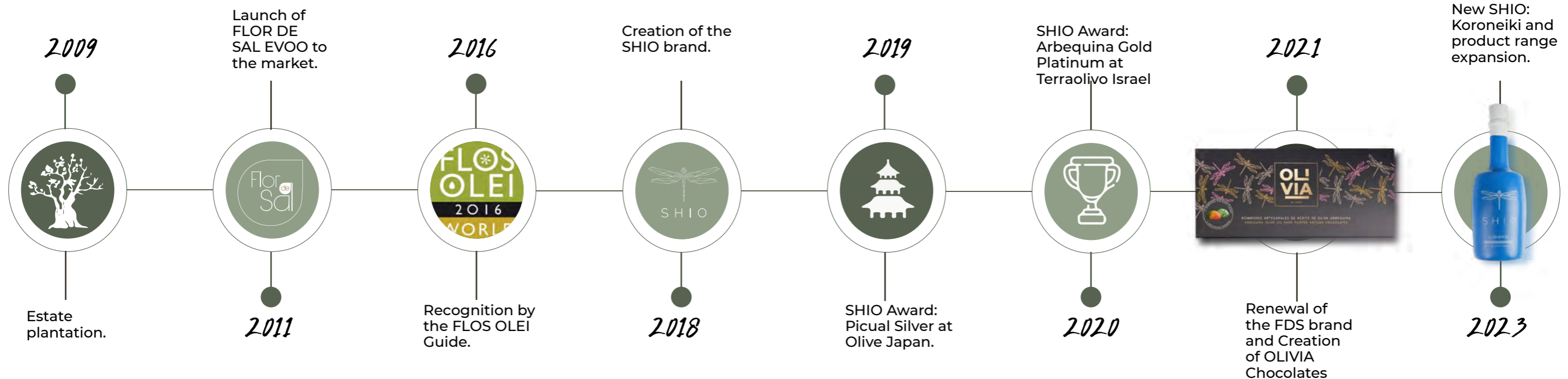


THE SALT

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.



*In variety lies
excellence.*

ARBEQUINA

The Arbequina, a prized olive variety worldwide, is the cornerstone of Aceite Flor de Sal, giving rise to an extra virgin oil of the highest organoleptic quality. This olive elixir offers an intense green fruity flavor, with herbaceous and vegetable nuances that evoke the freshness of the countryside: vegetables, artichokes, freshly cut grass, and green almonds. On the palate, it unfolds with sweetness, a light touch of bitterness, and just a hint of spiciness, revealing its character thanks to its early harvest, which softens over time. Its smooth and fluid texture delicately envelops the palate. This fresh EVOO is the ideal accompaniment for raw or cooked vegetables, grilled fish, or simply enjoyed with good bread.

PICUAL

The Picual variety, native to Jaén, is a fundamental pillar in the olive oil industry, representing 50% of Spanish production and 20% globally. This oil is distinguished by its green tones and strong bitter flavor, characteristics that make it one of the most appreciated in the world.

The name "Picual" derives from the pointed (pico) shape of the olive, which is medium to large in size, averaging 3.2 grams. The maturation of this variety occurs from early November to mid-December. The Picual tree shows exceptional vigor, with somewhat short branches and a tendency to produce shoots and suckers.

What distinguishes Picual is its high content of oleic acid and natural antioxidants, which give it notable stability. Additionally, its high polyphenol content makes it one of the most stable oils available in the market.

This oil is ideal for cooking fish and seafood, as well as for making vegetable sautés. With its unique flavor profile and health benefits, Picual stands out as an exceptional option in both domestic and professional cooking.

KORONEIKI

Koroneiki is a variety of Greek origin, being the most common cultivar in its home country. This EVOO, rich in oleic acid, polyphenols, and bitter compounds, provides a long shelf life and exceptional stability. With an intense green fruity flavor and a wealth of secondary aromas that evoke the freshness of olive leaf and various vegetables, such as artichoke, its intense and clean green color is the result of an early harvest, providing an abundance of chlorophylls.

On the palate, it presents great creaminess with balanced attributes of spiciness, bitterness, and astringency, along with a clear note of sweetness contributing to maintaining a certain sensory balance. Ideal for use raw with white fish, fresh vegetables, salads, or dressings, Koroneiki EVOO provides an incomparable culinary experience in every dish.

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.

Medalla de Plata en 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.



Medalla Grand Prestige Gold en 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.





An oil with its own personality.

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



Always innovating

DEVELOPMENT OF NEW SHIO PRODUCTS

DEVELOPMENT OF THE ONLINE CHANNEL

2021

SUBMISSION OF NEW ENTRIES TO INTERNATIONAL EVOO COMPETITIONS

LAUNCH OF ONLINE STORE

TERRAOLIVO ISRAEL AWARD
Gold Prestige Medal
Shio Arbequina

2020

LAUNCH OF NEW SHIO PRODUCTS
Own Harvest Pomegranate Products
Artisanal Nougats

VARIETIES UNDER STUDY:

Empeltre
Frantorio
Changlot Real -
Manzanilla Caceres
Picudo
Cornicabra
Cornezuelo

2019

CATALOG INCORPORATION
Olives
Olive Pâté
Christmas Gift Sets

OLIVE JAPAN AWARD
Silver Medal SHIO Picual

2ND YEAR OF EVALUATION

Some varieties are already showing results in:

Vigor,
Branching,
Early productivity, and
Approximate harvest date.

2018

STUDY AND RESEARCH

Of the monovarietals harvested in extra-early stage:
Picual
Hojiblanca
Royal de Cazorla

2017

Challenges of adaptation due to high vigor and climatic conditions.





Turn every dish into a gourmet dish!

FDS SWEET VINEGAR

Our exquisite sweet and sour vinegars are presented in 250cc glass bottles, reflecting the quality and care we put into every detail of our products. Their versatility makes them the perfect dressing for a wide variety of dishes and culinary preparations.

They complement fresh salads perfectly, enhancing their flavors with an irresistible sweet and sour touch. Additionally, they are ideal for accompanying roasted or steamed vegetables, as well as adding a touch of distinction to baked fish and chicken dishes.

They add depth of flavor and a note of freshness that will transform your recipes. You can even use them to give a special touch to preserves, such as delicious cockles with a surprising sweet and sour final flavor that will delight your guests.

Discover the magic of this delicious condiment and make every meal a memorable experience.

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.

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.



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 unforgettable impression with every meal.



100% original 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.



STUFFED CHAMOMILE OF GARLIC Our most original filling

Made with the best olives, the Chamomile stuffed with garlic is a product special. With an intense and original flavor, you can surprise the most curious palates. The best thing about this variety is the combination of the crunchy texture of garlic and olive. Perfect to eat at any time appetizer.



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.



OLIVES CONFITURE
100% Natural.

Our Green Olive Confiture is a bold and tasty treat that combines quality green olives with sugar and lemon juice. With a unique flavor full of nuances, this jam is designed to contrast and add a distinctive touch to your favorite dishes.



Artisanal bites from another planet.

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.

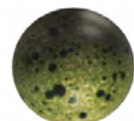
Each bite of these chocolates is an experience for your palate. The combination of the softness of chocolate and the delicate and aromatic flavor of olive oil creates a symphony of flavors that will delight your senses.

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
Aceite de Trufa y Sal marina.

Bombón relleno del ganache clásico de las trufas a base de chocolate negro 64,5% de cacao, mantequilla, azúcar y AOVE SHIO arbequina **infusionado con sal marina y trufa blanca**. Acabado con una cobertura de chocolate con leche 34.9%



MARE
Aceite de Romero y Tomillo

Bombón relleno del ganache clásico de las trufas a base de chocolate con leche 36.5% de cacao, mantequilla, azúcar y AVOE SHIO arbequina **infusionado con romero y tomillo fresco**. Acabado con cobertura de chocolate con leche 34.9% cacao.



CITRUS
Aceite de Jengibre, Naranja y Azafrán.

Bombón relleno del ganache clásico de las trufas a base de chocolate blanco 31% cacao, mantequilla, azúcar y AVOE SHIO **infusionado con jengibre fresco, ralladura de naranja y azafran de Teruel**. Acabado con cobertura de chocolate con leche 34.9%



OSCA
Aceite de Tomate y Albahaca.

Bombón relleno de praliné de almendra Marcona y chocolate con leche 36,4% de cacao, mantequilla, azúcar y AVOE SHIO arbequina **infusionado con tomate seco en escamas y albahaca fresca**. Acabado con una cobertura de chocolate con eche 34.9% cacao.



CAPSICUM
Aceite picante de guindilla.

Bombón relleno de praliné de almendra Marcona y chocolate negro 64.5%, elaborado con AOVE SHIO Arbequina **infusionado con guindilla y pimienta roja de Jamaica**. Acabado con una cobertura de chocolate con leche 34.9%.



NERO
Aceite de Ajo Negro y Pimenton.

Bombón relleno de gianduja de almendra Marcona y chocolate blanco 31% de cacao y AVOE SHIO Arbequina **infusionado con ajo negro y pimentón de la Vera**. Acabado con una cobertura de chocolate con leche de 34.9% cacao y pintados a mano.



*Customize
your event or detail.*

YOUR BRAND 100% WITH STYLE

We are excited to offer you the option to personalize the boxes of 4 OLIVIA chocolates with the corporate image you want. Our goal is to provide you with an exclusive presentation that reflects your brand identity and stands out on any special occasion.

Do not hesitate to contact us for more information about the conditions and details of the customization process. We are here to help you create a unique and memorable gift that will leave a lasting impression on your clients, partners or guests.



olivia say cheeseee!



CHEESE
Queso estilo parmesano y caramelo

Bombón de queso estilo parmesano con una fina capa de caramelo salado emulsionado con aceite de oliva arbequina SHIO. La capa superior esta hecha de chocolate con leche pintada a mano.

POMEGRANATE AND LIME JAM

Our SHIO Pomegranate Jam is an exquisite product carefully made with pomegranate and lime. 100% natural and without preservatives, each batch is handcrafted to ensure the highest quality and freshness.

Using pomegranates from our own harvests, selected from the premium Emek and Shani varieties known for their sweet and intense flavor, this product is a true delight for the palate.

The pomegranate candy has a gelatinous texture similar to quince meat and is made with natural pomegranate juice, lime and sugar. It is the perfect combination to accompany cured cheeses, foie gras, desserts or even to cut into cubes and add to salads for a touch of sweet and original flavor.

Discover the versatility and delicious flavor of our SHIO Pomegranate Jam and add a gourmet touch to your favorite dishes. A true pleasure for the senses that will delight any lover of good food.





*Lotes gourmet
100% originales y personalizados.*



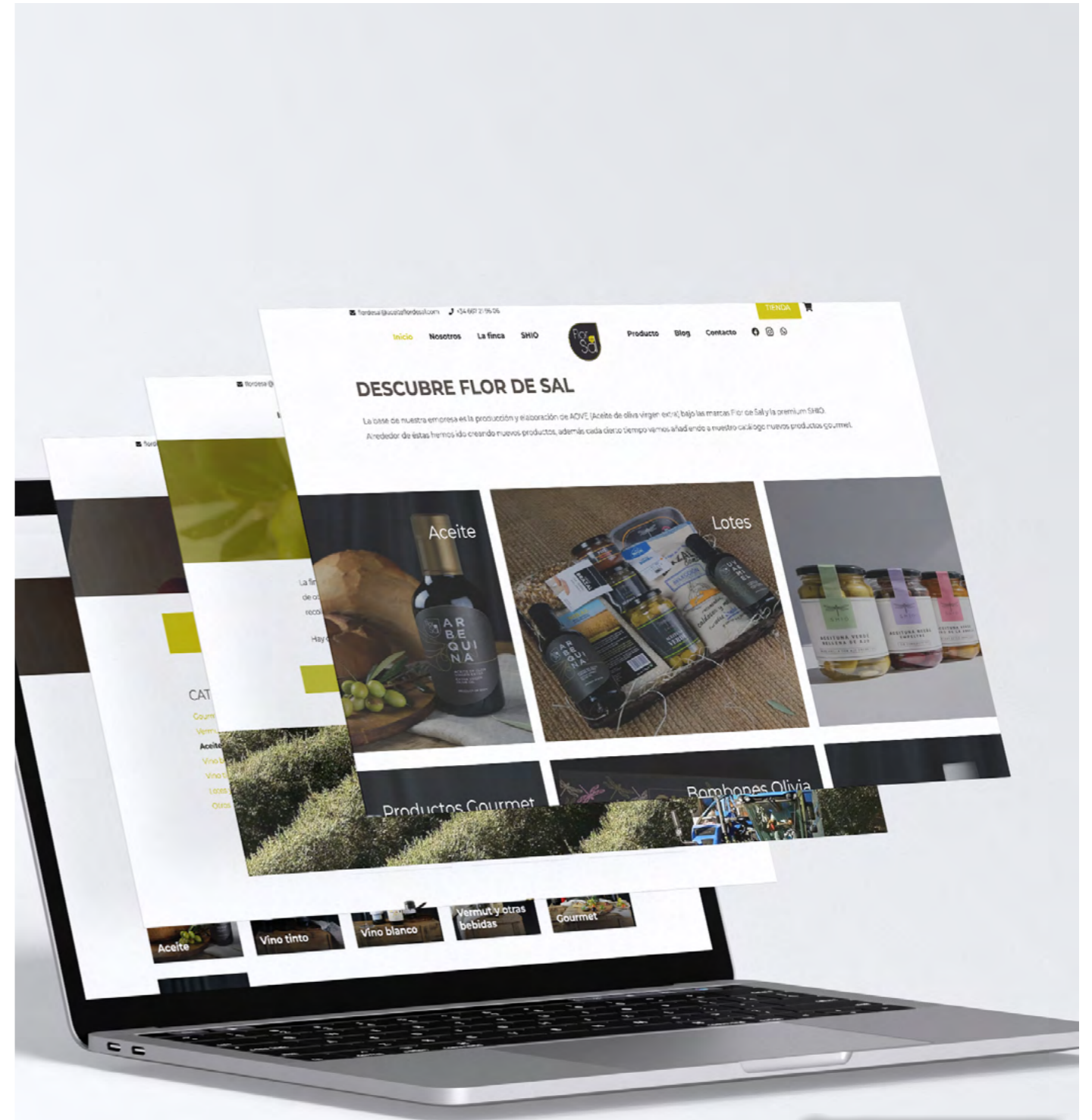
QUALITY AND CLOSENESS

Since 2019, we have offered gourmet baskets of a careful selection of the highest quality products, which are rarely found on the shelves of conventional supermarkets.

We are proud to support these local producers, who are true defenders of the rural environment. Thanks to their dedication and effort, we are able to bring the best of them directly to our tables, giving our customers the opportunity to enjoy authentic gastronomic gems while supporting local communities and promoting sustainability.

Straight from the web to your palate

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





OLICINCA S.L.

📍 Ctra. Fraga, 1
22410 Alcolea de Cinca
Huesca · España
☎ + 34 667 219 606
✉ flordesimal@aceiteflordesimal.com

🌐 www.aceiteflordesimal.com
📷 [aceiteflordesimal](https://www.instagram.com/aceiteflordesimal)
📘 Aceite Flor de Sal