



CARAGOLS

Oli d'Oliva extra Verge 2021

Our search for the perfect olive press finally ended when we met Molí dels Torms. Their olive press extracts the oil as naturally and sustainably as possible. When the olives arrive, twigs and leaves are separated using a specialized machine. Waste can subsequently be used as compost.

Short churns of the paste at low temperatures preserve the organic aromas and chemical characteristics of the olives. A proprietary system then converts the by-products of this process – leaves, water and marc – into compost, to be returned to the olives as a natural fertiliser.

The decantation system carefully preserves the natural properties of the olive oil, including the vitamins and polyphenols that make it one of nature's healthiest ingredients. It also uses less water than conventional processes, and the leftover materials can be used to make soap.

Each variety is stored separately at a controlled temperature, allowing the quality and characteristics to be maintained until they are blended with the organoleptic character of our Caragols olive oil.



Olive Fields

Location	El Loar
Varieties	Rojal, Farga, Llei de la Torra
Soils	Slate and clay

Technical Specifications

Production	1,000 bottles
Acidity	0.17 %

Packaging Caragols is packaged exclusively in 0.5-liter brown bottles to extend its life as long as possible and prevent its natural properties from being damaged by sunlight. An anti-drip dosifier cap is integrated for easier use at the table.



Orders are exclusively available in 6-bottle cartons.