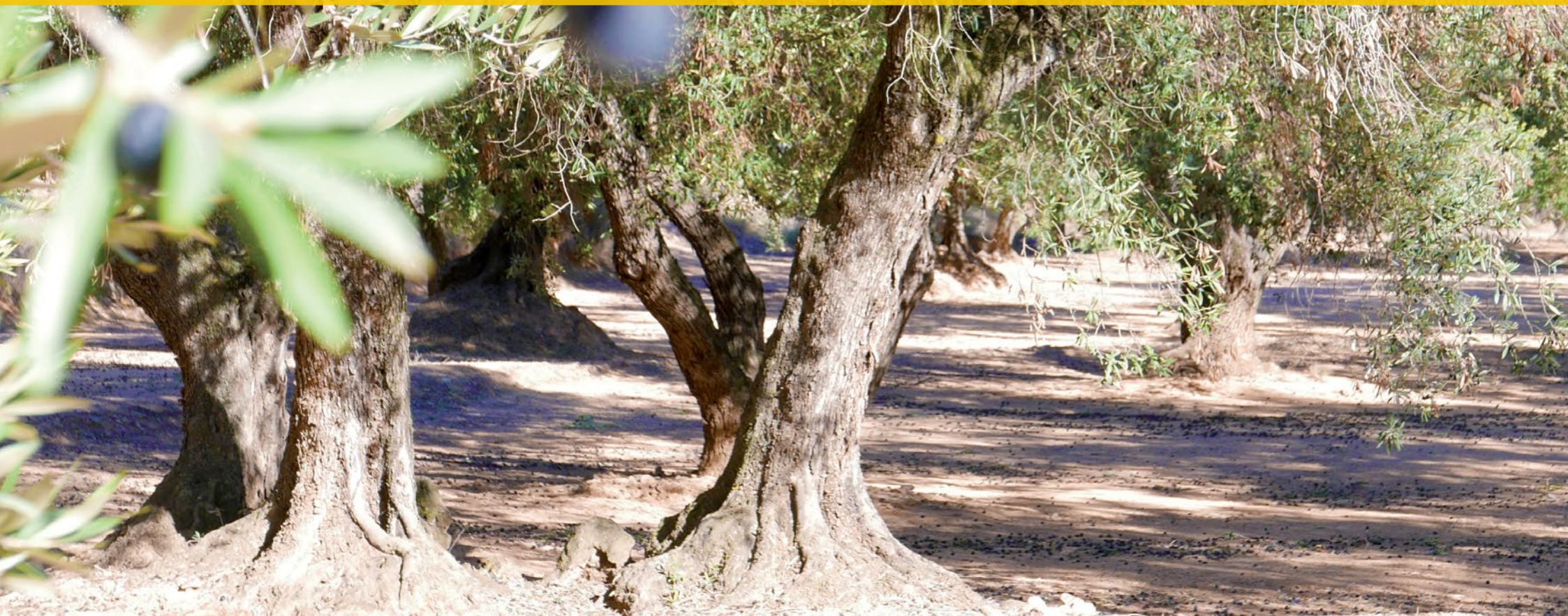
ACEITE DE OLIVA
VIRGEN EXTRA

Beloleum

Extra Virgin Olive Oil from Bajo Aragon



Brand History

During the Early Roman Empire, a large number of olive tree plantations were dotted along the Mediterranean coastline. Production and distribution reached such heights that Rufus Festus Avienus (4th century), as a Hispania expert, compared the ***Ebro River*** *to* ***"Oleum Flumen"*** *(a river of oil) in his book* ***Ora Maritima*** *("Sea Coasts").*

Among the many lands included in the ***Designation of Origin for Bajo (Lower) Aragon Oil***, the **Campo de Belchite Region** stands out as a traditional olive cultivation area, dating back to Ancient Roman times. These wide expanses of **centenary olive trees** - some of which are more than 500 years old - boast a unique ecosystem that provides huge benefits for local biodiversity, as well as world-renowned **olive oil**.

Since **1879**, our **olive oil mill** has been transforming this legendary raw produce, resulting in the manufacture of **extremely high-quality and expressive** olive oil, and we are constantly seeking recognition for all the effort and dedication shown by past and future generations.

As such, history, tradition and cutting-edge techniques came together to create **BelOleum** - our land's liquid gold.

Our Oils

Beloleum
Arbequina
ACEITE DE OLIVA
VIRGEN EXTRA
Cold extraction
PRODUCTO DE ESPAÑA
Beloleum
Empeltre
ACEITE DE OLIVA
VIRGEN EXTRA
Cold extraction
PRODUCTO DE ESPAÑA
Beloleum
ACEITE DE OLIVA
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Beloleum
Empeltre

"The ultimate table oil"

ACEITE DE OLIVA
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BelOleum Empeltre

BelOleum Empeltre is elaborated using traditional Empeltre olives, originating from the Campo de Belchite area. This is an **indigenous variety from Bajo Aragon** (though it is grown throughout the entire **Ebro Valley**). The limited geographical origin makes this kind of oil highly unique and vastly appreciated across the world.

It is one of Spain's oldest kinds of olive tree. Its leaves are dark green and very shiny, and its **olives are jet black**. Its fruit ripens early - from the first week of November to the first week of December.

BelOleum Empeltre is a very well-balanced oil, with a fluid texture and golden yellow hue. At the very start of the season, when drawn from the least ripe olives, our oil has a somewhat "fruity" taste to it - meaning both its flavour and scent are reminiscent of the fragrance of the olive tree fruit. As the season progresses, and given the olives' gradual ripening, the next batch of fruit collected boasts a slightly sweeter taste, with practically no bitterness or spiciness.

It is extremely **pleasant to the palate** - sweet with a **fruity** scent that somewhat reminds us of almonds - and a **soft**, **delicate** flavour, making it perfect for **direct consumption** or for use with other olive oils.

ACEITE DE OLIVA
VIRGEN EXTRA
Beloleum
Arbequina
"Softness to
enhance flavour"
Beloleum
Arbequina
ACEITE DE OLIVA
VIRGEN EXTRA
Cold extraction

ACEITE DE OLIVA
VIRGEN EXTRA

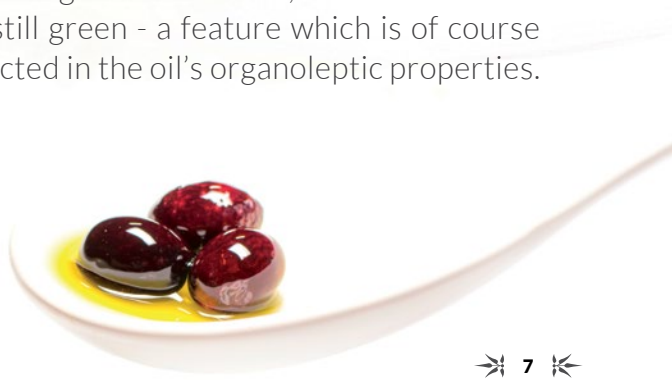
BelOleum Arbequina

BelOleum Arbequina is elaborated using Arbequina olives, originating from the Campo de Belchite area. It is one of the most renowned Spanish varieties, and its **geographical scope** extends through the **Aragonese area,** Catalonia, Castilla La Mancha and some parts of Andalusia.

Arbequina olives are **small**, **round** and a shiny **green-purple** colour. They are highly appreciated for their early production period (average ripening from the first week of November to the first week of December), high productivity levels and **good fat yield** - over 20.5% of oil, making it one of the varieties **with the highest oil extraction percentage**.

Our **BelOleum Arbequina** oil has a fresh and fruity scent, with aromas reminiscent of almonds and other fruits. With close to no bitterness or spiciness, you will never feel any astringency in this oil. Quite the opposite - you will no doubt appreciate its **great softness**, and **extremely pleasant** and **delicate almond taste**. It could be described as a harmonious, suave, light, delicate and sweet oil, practically always boasting an almond taste and the delicious aroma of ripe fruit (like puréed fruit and apple) - in which you can sometimes make out an exotic touch.

This being said, it can also give a fruity, **slightly green** and relatively **bitter**, **spicy** and **sweet** oil. The latter is made at the very beginning of the season, when the olives are still green - a feature which is of course reflected in the oil's organoleptic properties.



ACEITE DE OLIVA
VIRGEN EXTRA

Beloleum
Selection

"Adding a delicate and exotic touch to your dishes"

ACEITE DE OLIVA
VIRGEN EXTRA

BelOleum
Selection

Empeltre & Arbequina

BelOleum Selection is elaborated using **Empeltre** and **Arbequina** varieties, originating from the Campo de Belchite area. The optimal selection and **coupage** of these two perfectly complementary varieties, as well as the know-how and experience shown by our **master olive oil producer**, mean that this oil is bestowed two sets of benefits, thus enhancing its virtues.

The result is a silky, enveloping oil, with **rich nuances** and a unique personality. With its **golden** colour and **green hues**, it combines the **delicacy** and **fruity** aroma of Empeltre olives with the **intensity** and **exotic touch** so characteristic of the Arbequina variety.

BelOleum Selection is an oil of exceptional quality, with its **own high-standard organoleptic properties** that are maintained year after year in a context where consumers are becoming increasingly demanding.

Flavour pairing

"The reason for which our olive oil is known as Liquid Gold not only pertains to its colour, but also to the many beneficial effects it has on our health."

empeltre

*Our **BelOleum Empeltre** variety is ideal for salad, pasta and other types of dressing. It is also delicious when used in casseroles, preserves, meat dishes, oil-preserved cheeses, etc.*

SALADS · PASTA DISHES · CASSEROLES · MEAT DISHES · OIL-PRESERVED CHEESES · OTHER PRESERVES

arbequina

***BelOleum Arbequina** is ideal for consuming raw in dishes that require dressing, such as salads, grilled vegetables, marinades, sauces, chilled creamy dips, pastries, sour tropical fruit and all rice dishes in general.*

RICE DISHES · MARINADES · SAUCES · CHILLED CREAMY DIPS · PASTRIES · SALADS · GRILLED VEGETABLES

selection

***BelOleum Selection** is the perfect addition to your salads, as seasoning for raw food items, ideal when used in preserves, and essential in casseroles and fried foods to enhance your ingredients' flavours.*

SALADS · CASSEROLES · MARINADES · RAW FOOD ITEMS · OTHER PRESERVES · FRIED FOODS

Distribution and product presentation

Our entire range of Extra Virgin Olive Oil is packaged in the following formats:

ACEITE DE OLIVA VIRGEN EXTRA Beloleum Empeltre

ACEITE DE OLIVA VIRGEN EXTRA Beloleum Arbequina

ACEITE DE OLIVA VIRGEN EXTRA Beloleum Selection

Bottle	Box	Pallet
500 ml	12 bottles	56 boxes (672 bottles)
750 ml	12 bottles	40 boxes (480 bottles)

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