

# laEspabilá

Organic Extra  
Virgin Olive Oil

*"If I have seen further than others, it is  
by standing on the shoulders of giants"*  
Isaac Newton

Montestruque Estate

Montellano, Sierra Sur mountains of Seville



Our dream

laEspabilá refers to the land - ready, alive and alert (from the Spanish word "espabilada"). The land of olives which, when tended carefully, yields us the best of its fruits; land which evolves throughout the seasons, a land of dreams which never sleeps.

## Our land



We are a small family company from Montellano in the Sierra Sur mountains of Seville province, in the southern Spanish region of Andalucía. On our family estate, Montestruque, we have 100 hectares of organic olive trees, with five varieties of olive: arbequina, hojiblanca, lechín, manzanilla and picual.

laEspabilá



We launched La Espabilá in 2017, and among the olive oil varieties we offer currently is our Organic Arbequina Extra Virgin Olive Oil in 250 ml and 500 ml bottles. The arbequina variety is very fruity, and very smooth on the mouth; perfect for crudites, fish and desserts.

500 mL

250 mL



## Premium Organic EVOO



laEspabilá is a premium oil – for us, all the right ingredients are essential for making our “liquid gold”, from time to temperature. laEspabilá oil is made exclusively from green olives picked on the first day of harvest, taken straight to the mill in crates to keep them in pristine condition, and milled at night so that their acidity is low. The oil is cold-pressed, without using any heat in the process, which produces a lower yield but of extremely high quality. Once this process has been completed, the oil is stored in stainless steel vats at the optimum temperature while it decants, and afterwards it is bottled. We are certified organic by the Andalusian Center of Organic Agriculture (CAAE).

## Design



Naturally, the content is our primary focus, but the container is important too. At La Espabilá, we've chosen a look for our bottles that is unusual and unconventional in the world of olive oil. Our bold, colourful logo captures the traditional world of olive oil (land, sun, Mediterranean) with a young, contemporary, and graphic edge.

## Tasting note



laEspabilá Organic Arbequina Extra Virgin Olive Oil: "Green fruit with a medium intensity. In the mouth, sweet at first, with a light bitterness and a medium pungency which comes late but persists. Notes of fruit and light herbaceous. Apple, banana and herbs, with an almond and dried fruit finish."

*Julio Forcada. Member of Panel de Cata de la D.O. de Priego (Córdoba)*



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