Harvest 2023

Second consecutive harvest that has not been good. Low rains have conditioned the harvest. Unlike the previous harvest, this year the irrigated plantations have had a good harvest, but all the olive trees that do not have irrigation have continued for another year without production.

The produced EVOO is more aromatic than previous years, but on the other hand it has a less consistent texture. This is because the dry olive trees have had no production. The production of Organic EVOO has also been reduced, since they are mostly dry farms.

In terms of the quality, the harvest has been very good, the olives have entered the oil mill very healthy, they have been harvested very quickly, but without creating accumulations in the mill, and we finished before the low temperatures affect the olives and therefore to the quality of the oil.



Improvements in oil extraction

This harvest, for the first cold extraction, we have placed a larger decanter. Each year the olives are harvested in a shorter period of time, so a greater grinding capacity is needed so that the olives do not accumulate. In this way the extraction is done a few hours after harvesting, and the quality of the oil is as desired.

On the other hand, the three decanters used for the second extraction have also been replaced with the one we previously used for the first, thus seeking significant savings in water consumption.

L'Estornell Early Harvest

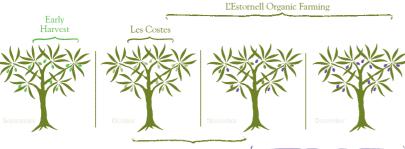
Like the last two harvests, the harvesting of olives for the Early Harvest has been during the las week of September (between September 25 and 29th). Production of 5 farmers from farms with traditional plantations with support irrigation, stony soil, and hand-picked olives.

The result has been a very high quality oil.



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L'Estornell Arbequina













VEÀ **EARLY HARVEST**

Arbequina 100% Cool extraction

September 25th to 29th

Bottle 500 ml (16,9 FL.OZ.)

VEÀ

EXTRA VIRGIN OLIVE OIL

Arbequina 100% Cool extraction

From October 25th to November 17th

Bottle 250 ml (8,46 FL.OZ.) and 500 ml (16,9 FL.OZ.)

L'Estornell **RED WINE VINEGAR**

Garnacha 100%

Bottle 250 ml (8,46 FL.OZ.)

L'Estornell **ARBEQUINA**

Arbequina 100% Cool extraction

From October 25th to November 17th

Bottle 500 ml (16,9 FL.OZ.), cartobol 2 L and can 5 L

L'Estornell ORGANIC FARMING

Arbequina 100% Cool extraction

From October 25th to December 15th

Bottle 250 ml (8,46 FL.OZ.), 500 ml (16,9 FL.OZ.) and 750 ml (25,3 FL.OZ.)

L'Estornell EXTRA VIRGIN OLIVE OIL

> Arbequina 75% Picual 25%

From November 17th to December 15th

Bottle 250 ml (8,46 FL.OZ.), 500 ml (16,9 FL.OZ.) and 750 ml (25,3 FL.OZ.), tin 0,5 and 1 L