

# Jaén selección|2023



The “Jaén Selección” distinction, is a quality mark created by the Provincial Council of Jaén in order to distinguish the finest extra virgin olive oils from each harvest in the province. This distinction denotes the excellence of this product, emblem of Jaén, the world’s primary producer of olive oil.

In 2023 this quality mark has been awarded to eight oils, seven of the picual variety and produced conventionally and one of the royal variety and produced organically.

The oils are selected at a blind tasting-competition under the criteria of a panel of judges comprising professionals from the best tasting panels in Spain.

Following their selection, these oils are present in all tourist and agri-food promotional activities driven by Jaén Provincial Council, and play a leading role in the OleotourJaén tourism strategy, thus becoming Jaén’s best ambassadors.



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Extra virgin olive oil



www.dipujaen.es





**Dominus  
Cosecha  
Temprana  
(Early  
harvest)**

A hint of green herbs and a fruity bouquet; complex and harmonious with a trace of almond. The aromas bring to mind tomato plants, wild flowers and the peel of green bananas, with background notes of thyme and rosemary. The mouthfeel is smooth, light and elegant, with a hint of aromatic plants. A fresh, strong aftertaste, with a slight trace of green almond and natural nuttiness.

**Monva, S.L.**  
Cortijo Virgen de los Milagros. Autovía A-316, salida 26.  
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**Pradolivo  
Cosecha  
Temprana  
(Early  
harvest)**

This complex Picual oil gives an intensely fruity impression of green olives on the nose, with aromas of tomato, artichoke, avocado and aromatic plants such as mint and basil. Hints of the sweetest fruits such as apple and green banana.

Smooth and refined on the palate with the same olfactory notes. Intensely yet pleasantly bitter and spicy; balanced and harmonious.

**Oleoperales S.L.**  
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**Esencial  
Olive**

Intense green olive fruitiness, clean and fragrant, with herbaceous and vegetable aromas, freshly cut grass, tomato plants, artichoke, aromatics, mint and celery. It presents secondary fruity touches of apple, almond and green banana.

On the palate it recalls the same aromatic notes, elegant on first taste with smooth bitterness and slightly more intense pungency, very balanced and harmonious. Balsamic. Good structure and persistence.

**Oleícola San Francisco S.L.**  
Calle Obispo Narváez, nº 12 -1º B. 23440 Baeza (Jaén).  
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**Puerta de  
las Villas**

On the nose it is aromatic and complex, with green notes. In the mouth it is sweet at first, giving way to a refreshing astringency, with a balance of bitterness and spiciness. Fresh and persistently fruity. On the nose and palate it is very harmonious, with nuances that combine perfectly without predominating or hiding behind the bitterness or spiciness.

Nuances on the nose: green leaves, grass, green figs and apples, tomato plants, green almonds.

Nuances on the palate: green leaves and bananas, artichokes, grass, sweet notes.

**S.C.A. San Vicente**  
Carretera Mogón-Arroturas, km 9,2. 23310 Mogón-Villacarrillo (Jaén).  
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**Oro  
Bailén  
Picual**

Bright green in colour, with an intensely fruity impression of fresh olives and a complex array of herbaceous and fruity aromas, with strong hints of green banana, almond and green tomato. It has a full-bodied, finely structured and highly expressive mouthfeel that is sweet and lightly pungent.

A balanced and refined oil, on both nose and palate. An aftertaste of almond.

**Aceites Oro Bailén Galgón 99 S.L.U.**  
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**Señorío  
de  
Camarasa**

This extra-virgin olive oil has an intensely fruity bouquet of green olives. It is highly complex, with aromas that evoke freshly cut grass, leaves, aromatic herbs, and plant aromas, such as tomato and artichoke. It also presents hints of fruits such as apples, bananas, green almonds and other nuts, complemented by a mildly spicy flavour.

On the palate the oil is clean, fragrant and persistent, reaffirming the aromas encountered in the bouquet. Surprisingly smooth and sweet to begin with, notes of bitterness and spiciness then start to emerge, albeit well-balanced and of mild intensity.

**S.C.A. Santa Isabel**  
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**Oro de  
Cánava**

A medium fruitiness redolent of green olives, with an almost imperceptible bitterness and a more intense spiciness. Its olfactory-taste notes are reminders of the green of freshly cut grass with light touches of olive leaf. Green banana skin, tomato plant, green almond and slight nutty hints. On entering the mouth it leaves a sensation of balanced sweetness with all of the sensory notes described. Complex in nuances and harmonious as a whole, with the stand-out green menthol notes that distinguish a true recently pressed fresh fruit juice.

**S.C.A. Nuestra Señora de los Remedios**  
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**Supremo**

Olive-green in colour with an intensely fruity flavour. The bouquet is highly complex, with an intense aroma of white flowers, grass, banana peel and a touch of green apple. This single-variety Royal olive oil is complex, intense and expansive; initially clean and liquid yet intense on the palate. The exuberance and exoticism of its floral notes are very evident in the mouthfeel, although the finish is marked by an elegant bitterness and a very pleasant spiciness that lightly lingers. Harmonious, balanced and very unconventional.

**Aceite Supremo S.L.**  
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