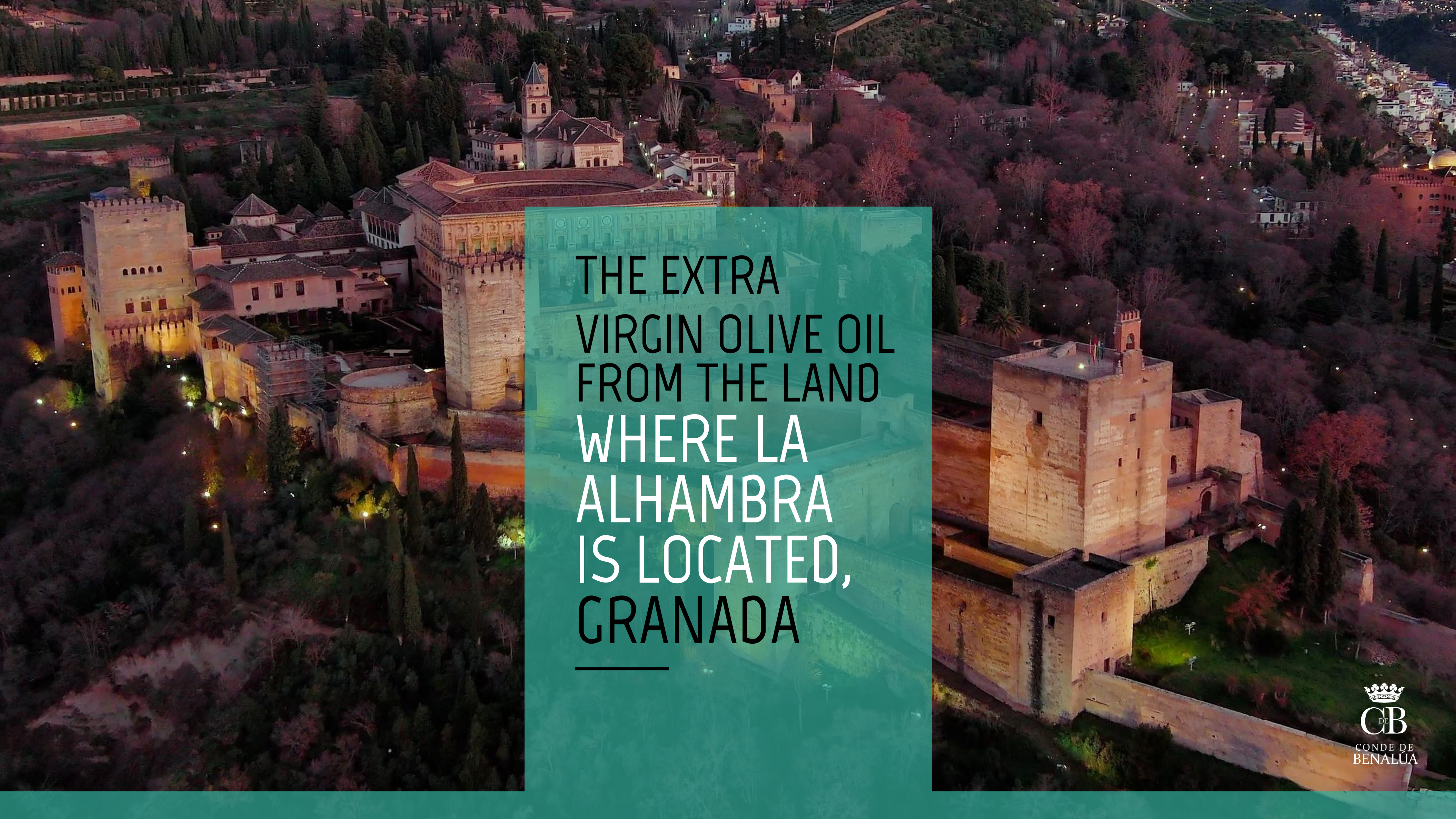




DE
CB

CONDE DE
BENALÚA

An aerial night photograph of the Alhambra in Granada, Spain. The illuminated stone structures of the palace are set against a dark sky, with the surrounding city lights visible in the background. A semi-transparent teal rectangular box is overlaid on the center of the image, containing white text. The text is arranged in seven lines, with the first line being the largest and the subsequent lines decreasing in size. A short horizontal line is positioned below the final line of text.

THE EXTRA
VIRGIN OLIVE OIL
FROM THE LAND
WHERE LA
ALHAMBRA
IS LOCATED,
GRANADA

FRUIT OF THE HIGHEST OLIVE GROVE IN SPAIN

- _ Situated at more than **900 meters** above sea level.
- _ Rainfed olive grove: **more difficult to harvest and pick.**
- _ A more **bitter and spicy** oil with a higher concentration of polyphenols.

Polyphenols, powerful natural antioxidants, offer multiple health benefits, including cardiovascular and neurological protection.





CONDE DE
BENALÚA



COOPERATIVE CONDE DE BENALÚA

- _ Founded in **1954**.
- _ Capacity: **8 million kg** of olive oil.
- _ Revenue in 2023: **78 million euros**.



AMA LO BUENO

OLIVE OIL IS THE EFFORT
OF THOUSANDS OF MEMBERS.

The members and the
cooperative grow together.

DISTRIBUTION CHANNELS

El Corte Inglés

UVESCO

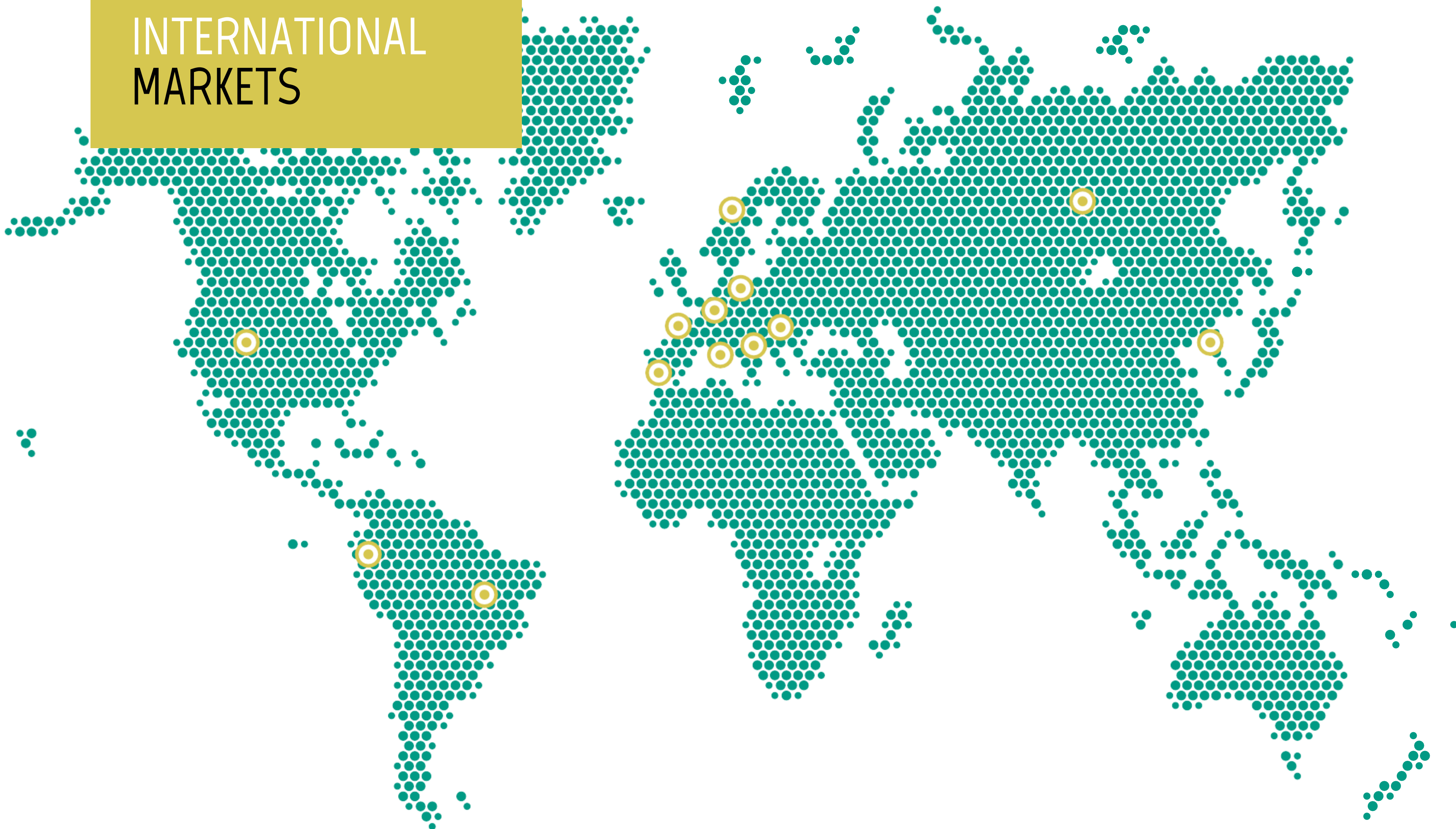
Carrefour

Alcampo

amazon

CB
CONDE DE
BENALÚA

INTERNATIONAL MARKETS



OUR PRODUCT RANGE



AMARGA Y PICA

BY CONDE DE BENALÚA



AMARGA Y PICA

BY CONDE DE BENALÚA



_ This early harvest green oil is distinguished by its character and high intensity of fruitiness. On the nose, it displays a variety of nuances reminiscent of leaf, tomato, green apple and artichoke aromas. In the mouth, it offers an intense but balanced experience, with prominent, yet balanced bitterness and spiciness, and a fresh and vibrant entry.



AMARGA Y PICA

BY CONDE DE BENALÚA



_ Given its intensity, this extra virgin olive oil is ideal for cold consumption, being a perfect dressing for salads, gazpachos and carpaccios.

_ Available formats:

Glass bottle: 500 ml. | 250 ml. | 125 ml.

Can: 3L





AMARGA Y PICA

BY CONDE DE BENALÚA

- _ **Exclusive design:** Amarga y Pica in a special edition. Two unique formats to pay tribute to the Spanish national sports team “La Roja”.
- _ **Flavor:** bitter and spicy of high intensity, very balanced with notes of grass, leaf and tomato.
- _ Available formats:
1.500 ml | 750 ml.



WE ARE PART
OF THE
GOURMET OF
LA ROJA,
the Spanish National
Sports Team



GOURMET
DE LA ROJA



BENALÚA





BENALÚA



- _ This oil is a blend of the predominant varieties in the region, offering nuances of dried fruits, tomato and banana on the nose.
- _ In the mouth, it is initially sweet, but surprises with a less intense but well-balanced bitterness and spiciness.



OLIVE
VARIETY:
PICUAL



BENALÚA



OLIVE
VARIETY:
PICUAL

_ Its complexity makes it a versatile choice for both hot and cold dishes, as a dressing for mixed salads or a finishing touch for fresh past.

_ Available formats:

Glass bottle: 750 ml | 500 ml | 250 ml | 125 ml

Can: 3L | 5L



BIO



BIO

- _ This mostly picual oil stands out for its leafy notes, tomato and hints of saw flower. In the mouth, it offers a good entry with a persistent and pleasant spicy final touch.



OLIVE
VARIETY:
PICUAL





BIO



OLIVE
VARIETY:
PICUAL

_ It is ideal for salads, toasts with tomato and garlic, or to enhance the flavor of grilled vegetables.

_ Available formats:

Glass bottle: 750 ml | 500 ml | 250 ml

Can: 3L | 5L



We are significantly reducing the use of plastic in our packaging.

SUSTAINABILITY

AMARGA Y PICA
BY CONDE DE BENALÚA

BENALÚA
👉

BIO



AMARGA

LA VIDA

amargaypica.com

ACEITE DE OLIVA
VIRGEN EXTRA
AMARGA Y PICA

Fruit of the highest
olive grove in Andalusia
and Spain. At the foot
of Sierra Nevada.

ama

THE CUISINE OF
AMARGA Y PICA

ENJOY IT IN THE HEART OF OUR OLIVE OIL MILL

COME TO VISIT US



ama

LA COCINA DE
AMARCA Y PICA

amarestaurante.com

love the land,
love its fruit.

PIONEERS IN EVOO SPACES



THE ORIGIN. THE LAND AND ITS FRUIT DRESSES
EVERY CORNER OF THIS PLACE.

AMA RESTAURANT

AMA Restaurant is a sensory, creative and unique experience inspired by Amarga and Amarga y Pica. A superb Extra Virgin Olive Oil produced by Conde de Benalúa.

AMA Restaurant is a first class gourmet project. A space that not only enhances the value of the environment where an excellent oil is grown and produced, but also contributes to the social and economic development to the territory.

This innovative project positions Conde de Benalúa once again as a olive oil pioneer, on this occasion by giving life to the first restaurant dedicated exclusively to Extra Virgin Olive Oil (EVOO).

The cooperative's passion for authentic flavors and its clear focus on quality have led us to explore the infinite possibilities that this precious product offers, all over the world, Mediterranean elixir.

INTERNATIONAL CERTIFICATION



LET'S TALK

WE HEAR YOU

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WRITE TO US

josep.palau@condebenalua.com

GET TO KNOW US

www.amargaypica.com