



**BARCELOKIO**  
OLIVE OIL



## WHO WE ARE

Barcelokio is a company established by a family of olive tree growers from Granada, Spain. Since 1988 we dedicated to produce, make and distribute an excellent Selection Extra Virgin Olive Oil.

Our commercial and distribution offices are located in Barcelona, Spain.

Barcelokio has as target the exportation, distribution and commercialization of a Selection Extra Virgin Olive Oil following an exquisite and traditional process, guarantying the maximum quality level in our products. The most remarkable Barcelokio challenge is the internationalization of our products in order to satisfy the most discerning palates.



## GEOGRAPHICAL SITUATION

Barcelokio is a company situated in Granada, in the Poniente Granadino - in the heart of Andalusia- known it around the world through its olive oils. The sun and characteristic weather are ideally suited for these centenary trees- the olive trees- in producing and bearing the best fruit.

Our olives groves are completely irrigated in all developments; therefore we obtain a spectacular regularity both in the harvest and in its quality.



## OUR EXCLUSIVE OLIVE OIL

Barcelokio olive oil is renowned in European countries thanks to the finest coupage of oil for delicate applications, elegant packaging and suitable for all types of cooking.

Barcelokio makes its own Selection Extra Virgin Olive Oil under “Integrated Production” Quality Standards directly from fresh and healthy olives of the varieties Hojiblanca and Picual and only using mechanical and natural procedures. Barcelokio Extra Virgin Olive Oil is made from the first cold-pressing of locally grown olives in Granada.

Barcelokio Selection Extra Virgin Olive oil is prized for its great personality and stability, a soft and pleasant fragrance of freshly cut grass and a mild green and fruity texture in the palate, round finish and low acidity – the result of a unique slow first pressing method where the oil is obtained through gentle dripping. Acidity between 0,2º to 0,4º.

A gourmet choice for the olive oil connoisseur.





## NUTRITIONAL INFORMATION

Olive Oil of Superior Category obtained by olives and only using mechanical procedures. Cold extracted

Nutrition facts, serving size 100g:

Calories 900 kcal

Proteins 0 g

Carbohydrate 0 g

Total fat:

Saturated fat 14 g

Monounsaturated fat 77 g

Polyunsaturated fat 9 g

Cholesterol 0 g

Vitamin E 22mg (220% RDA)





## GASTRONOMY

Extra Virgin Olive Oil quality is a highly valued product in the haute cuisine and now more and more in all homes around the world.

Barcelokio Selection Extra Virgin Olive Oil gives an exclusive touch of all your dishes:

- It brings out the flavours of food making them more appetising
- It modifies the textures of food
- It identifies and personalizes dishes

Barcelokio Selection Extra Virgin Olive Oil can be used for sautéing, browning, stir-frying, deep frying, as an ingredient in marinades and sauces such as mayonnaise, pesto, or romesco, and as a condiment, drizzled over various dishes: sprinkled on various steamed vegetables, on mozzarella and on baked potatoes. It is of course always appreciated as a bread dipper or simply dabbed on a toasted piece of country bread that has been scratched with a clove of garlic.



## PROPIERTIES AND BENEFITES

Barcelokio Selection Extra Virgin Olive Oil it:

- helps to assimilate vitamins A, D and K
- contains essential acids that cannot be produced by our own bodies.
- decreases the incidence of arteriosclerosis and thrombosis.
- slows down the aging process
- helps bile, liver and intestinal functions
- promotes heart health





### CONTACT DETAILS

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