

AOVES



Baeza

Oleotourism Guide



Ayuntamiento
de **BAEZA** 
Concejalía de Turismo y Promoción





Baeza

A Guide to Olive oil

Baeza, world capital of olive oil, is the main olive power in Spain after positioning itself as the first olive oil producing municipality in the entire national territory in successive olive oil campaigns. In the last harvest, 32.7 million kilos of olive oil were produced, from 170,000 tons of olives. In addition, the producers not only take great care in quantity but also quality is one of the main bets, since the Baeza EVOOs appear every year in the first positions of the best specialized guides and are awarded with the most prestigious national and international awards, such as the Jaén Selección, the Mario Solinas or the Evooleum Guide, among others.

Extra virgin olive oil (EVOO) is 100% olive juice extracted by mechanical means. Within the extra virgin oils, we distinguish those of "early harvest" or "first days of the campaign", which are those from the grinding of olives harvested at a certain time, prior to their complete maturation and for which they are also known as "green oils".

The sea of olive trees that make up the 66 million olive trees in the province of Jaén, has been proposed to UNESCO to be recognized as a World Heritage Cultural Landscape. This set of elements makes up a complete experience and, therefore, this Guide aims to be a sample of what Baeza offers in terms of Oil Tourism, that is, tourist oil mills, superior quality extra virgin olive oils and olive grove culture, together with its promotion and marketing.



OIL MILLS AND EVOO



Cortijo el pelotar
aceites Cabrera

CABBERA OILS
www.aceitescabrera.es

Aceites Cabrera was born as an olive company in 1867, pioneers with more than 5 generations dedicated to the cultivation and harvesting of olives, seeking to continue growing and opening new markets, we headed to a new business project with the intention of creating one of the best olive oils world extra virgin. Our reason for being is defined in two fundamental aspects: Quality and Health, offering the highest quality oils extracted and elaborated with the greatest passion and care from the cradle of the olive grove (Baeza) for the most demanding palates.



Aceites Cabrera - Cortijo El Pelotar
C/ Almería, 4 1º - T. 622 119 197 - 622 799 221

www.aceitescabrera.com **ventas@aceitescabrera.com**

Located in the Comarca de la Loma and heart of Jaén, recognized as the most outstanding olive oil producing province in the world; “Aceites Condado-Loma” was born to become a benchmark company for exports worldwide, bringing you the best product anywhere in the world.

In its first year of marketing packaged extra virgin olive oil, Condado-Loma has two product ranges, offering a differentiation between the two.

The extra virgin olive oils are produced from olives from the family's own farms, both in the La Loma region and the Condado region, also having their own oil mill and bottling in their own facilities. The tradition of three generations committed to quality in the production of an excellent olive oil juice is the pillar on which our project rests.

1) “Condado-Loma” Selection EVOO, produced in the month of November.

2) Early Harvest EVOO “condado-loma”, produced in the month of October.

Our offices are located in Baeza, in the historic center of the wonderful World Heritage city, and just 900 meters away is our olive oil mill Olea Andaluza, S.A.T.



OFICINAS: C/Intendente Pablo de Olavide 23 Bajo - 23440 - Baeza (Jaén), España

Horario de Oficina y Fábrica

Lunes a Viernes: de 9:00 h a 14:00 h y 16:00 h – 20:00 h / Cerrado Sábados. y Domingos

www.aceitescondadoloma.com - info@aceitescondadoloma.com



This story begins by talking about tradition and an inseparable father-son relationship that takes place in the geographical area of Baeza, a municipality located in the region of La Loma Jaén, (Andalusia) (Spain) The father of our CEO, also called Alberto Luque, a lover of good cuisine and a lifelong farmer, will teach you the knowledge of olive growing and the values of good work, effort and tradition, which in turn, have already been transmitted to him by his father and thus generation after generation.

Our olive groves in the Guadalquivir Valley, exclusively at Finca Las Delicias, located in the core of the Guadalquivir Forest with the greatest biodiversity, habitat of the Montagu's Harrier among other native species.

This geographical area is so special for its flora, fauna, soil fertility and abundant water that with the use of photovoltaic panels we can pump water from the Guadalquivir River to irrigate our fields of biodynamic and ecological olive trees, through a drip irrigation system. efficient and controlled.

In our oil mill we press the olives as was done in the past, with a press made up of artisanal baskets, but incorporating new technologies, a fusion of the traditional and the avant-garde to cook a good early harvest signature extra virgin olive oil by means of cold pressure, and not by cold extraction (centrifugation).



**BALCÓN DEL
GUADALQUIVIR**
www.balcondelguadalquivir.com

The "San Felipe Apóstol" Cooperative is located in the municipality of Baeza, which is located in the geographical center of the province of Jaén and in a dominant place in the historic region of La Loma on the right bank of the Guadalquivir, an olive-growing region since ancient times. and teacher in the extraction of the best Andalusian green gold.

The Andalusian Cooperative Society "San Felipe Apóstol", which currently has 500 members, was established in 1960. Since then and to date, it has been dedicated to milling olives from the olive groves cultivated by its partners, approximately 200,000 olive trees belonging to the Comarca de la Loma and other neighboring terms, and to the packaging of Extra Virgin Olive Oil that is marketed under the brand name "Balcón del Guadalquivir".



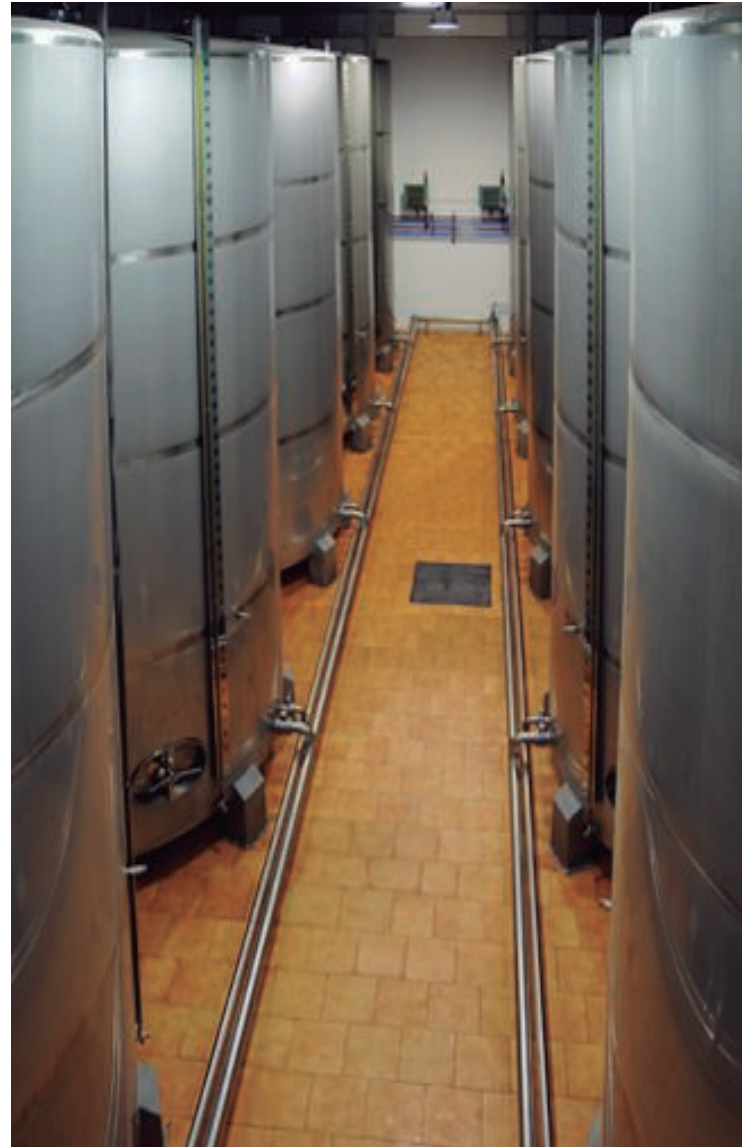
Actividades que se realizan:

- Visita por la Almazara.

CASA ARÉVALO
www.casaarevalo.com



We are the oldest oil mill still in operation in Baeza, a land with a great olive-growing tradition, located in the center of the province of Jaén, in the region of La Loma. At present, it is in the municipality of Baeza where the largest quantity of olives in the province of Jaén and therefore in the world are collected and milled. In the book History of the City of Baeza by D. Fernando de Cózar from 1884, when locating the disappeared parish of San Marcos, it says “In the year 1467 a hermitage was erected to this saint, in the upper part of the Egido, in front of the oil mill to the steam that he has built and belongs to D. Antonio Arévalo....”.



CAMPOS DE BIATIA

www.camposdebaeza.com

CAMPOS
DE
Biatia

ACEITE DE OLIVA
VIRGEN EXTRA

The S.C.A. Oleícola Baeza, located in Baeza, was born in 1995 as a result of the concern of a group of farmers who decided to get together to produce a quality extra virgin olive oil with the imprint of the historic city of Baeza, also being a UNESCO World Heritage Site. Humanity and one of the municipalities with the highest production of high quality extra virgin in the province of Jaén.

Our philosophy is based on one principle: directly from the cooperative to your home.



Activities and experiences that take place in the Oil Mill:

- Guided tours for individuals, couples or in a group by the oil mill.
- Guided oil tastings with their own EVOO.





**CASTILLO
DE CANENA**

www.castillodecanena.com



W O R L D ' S B E S T E X T R A V I R G I N O L I V E O I L S

With an olive history that begins in 1780, our company takes its name from the family castle that stands on the hill of the municipality of Canena, in the province of Jaén (Andalusia). Located in the rich surroundings of the Guadalquivir Valley, the Canena family castle gives its name to our extra virgin oils. Close to Úbeda and Baeza, World Heritage cities and magnificent exponents of the Andalusian cultural essence.

Activities:

guided tours of la Almarza, ending with a tour of the Castle of Caena itself

**HIGHEST SCORE
BEST EVOO & BEST
COMPANY**

**100/100
HALL OF FAME**

**FLOS
OLEI
2022**



CLARAMUNT
www.aceiteclaramunt.com

Claramunt
EXTRA VIRGIN OLIVE OIL



Our MISSION as a team is to offer a selection of Extra Virgin Olive Oils (EVOOs) of the highest quality and that their flavor and authenticity provide our customers with exceptional moments.

Likewise, our VISION is that customers, both national and international, recognize our offer of EVOOs as healthy, authentic and delicious and us as recognized suppliers.

Our fundamental VALUES are based on the promotion of a healthy, varied diet that takes into account the principles of sustainability. In this sense, we promote care for the environment and a high sense of social responsibility: we are part of various initiatives and promote others, such as the use of biodegradable tasting glasses, in support of the global #NoMorePlastics movement that aims to raise awareness about the negative effects of throwaway plastic.

Activities

- Visit la Almarza.
- Cata de aceite (Olive Oil Tasting).



FERNANDO RUIZ

www.fernandoruizaove.com

Our farm "La Rueda Casa Baja" located in the heart of the Comarca de la Loma. It is made up of 600 hectares and 200,000 olive trees of different varieties: Picual, Manzanilla, Arbequina and Hojiblanca.

It is a private company located in Baeza (Jaén), which produces Extra Virgin olive oil with a total guarantee of production, quality, traceability and continuity. Controlled by our own laboratory and packaged in our facilities. All the process carried out within the same farm to guarantee freshness and quality.

A factory built to obtain oils of excellent sensorial quality, maintaining the most demanding hygienic standards and with care for the environment, within the exclusivity, modernity and self-confidence of the sector. Involved in the entire production process and equipped with the most innovative technology for production, harvesting, processing, packaging and storage

Nos avalan las mejores normas de calidad.



regalistica
gift packaging
4^o
PREMIO AWARD



premio speciale
special award
IDEA INNOVATIVA
INNOVATIVE IDEA



HACIENDA LA LAGUNA

www.aceiteshaciendalalaguna.com

Activities at la Almuerza:

- Guided tours to discover its ancient olive trees and its modern and innovative almazara.
 - Visit the Laguna Grande
 - Visit the Olive and Oil culture Museum.
- *All visits are carried out by Services Popular Tourist



The La Laguna oil mill was born in Puente del Obispo-Baeza in the heart of the province of Jaén from the hands of its owner Juan Félix Ruiz Catena, a resident of the town of Baeza, well known for his impeccable business career, for our Almazara passes the Guadalquivir river irrigating those land and its olive trees that flow bright green oil with intense fruity aromas of fresh olives.

Prizes and awards. Hacienda La Laguna, new EVOO from Paradores (2021).

Jaén selección | 2021

HUERTA
LOS CAÑOS

ACEITE DE OLIVA VIRGEN EXTRA

ECOLÓGICO

HUERTA LOS CAÑOS

www.monva.es

Intense fruity oil in green tones, fresh and deep in nuances, highlighting freshly cut grass, tomato, banana and raw artichoke on the nose. On the palate, green leaf and green almonds predominate, with low intensity bitterness and progressive spiciness. Its long aftertaste provides a sweet balsamic sensation.

Huerta Los Caños is an Ultra-Premium Extra Virgin Olive Oil, from organic farming, obtained at the “Los Tres Caños” estate located in Baeza and La Yedra.

We carry out an ecological cultivation focused on sustainability, recovery and enhancement of biodiversity, as fundamental factors of all our cultivation processes. We have the certification provided by the SEO-BIRDLIFE organization with the Olivares Vivos seal, which certifies our olive growing model that recalls biodiversity in our centuries-old olive groves of traditional farming.

The harvest of the fruit is carried out in mid-October, when the olives are at an early point of maturity due to the manual shaking and milking system, taking extreme care during the transfer to the oil mill for cold extraction at 20°C.





LOS QUINIENTOS
www.losquinientos.com

We are a familiar company dedicated for the whole olive cultivation, since many generations. In addition to producing, we comercialize our own harvest through the brand "Los Quinientos."

It is a signature oil. It is an extra virgin olive oil and elaborated to our personal liking, with a large emotional feeling for what is significant for us in the process. And where we seek to endow our oils with a unique sensory character and personality, thus making our oil cellar different and special.

In our oils the quality versus quantity is rewarded, for this we select our best fruits. We demand a rigorous control of the farm, in search of the excellence indispensable to produce our oil of author.

"Somos tradición, sabor y diseño" "We are tradition, taste, and design"



OLEÍCOLA JAÉN
www.oleicolajaen.es



The OLEICOLA JAEN Oil Mill is a family business. The third generation of the Morillo family keeps alive the legacy of the olive grove culture that his grandfather started. All of its AOVES have national and world prestige, winning numerous awards each year. The visits to the olive oil mill JAÉN, are an unforgettable experience that will make the visitor remember with fondness the culture of the olive grove.

Activities and Experiences that are carried out in the oil mill

Individual or group visits to the oil mill

Guided tours of Baeza

Breakfast milling.

Tasting of EVOO varieties

OLEOCAO; Chocolate and EVOO tasting





Oleícola San Francisco
FÁBRICA DE ACEITES

**OLEÍCOLA
SANFRANCISCO S.L.**

www.oleicolasanfrancisco.com

Located in the heart of Jaén, in the Region of La Loma, Oleicola San Francisco and its "JOURNEY TO THE WORLD OF OIL", offers you the possibility to discover the secrets of Olive Oil, its history, tradition, customs, curiosities and ancient and current forms of elaboration.

Through a comprehensive program of daily guided tours around the world of oil, Oleicola San Francisco will show you the secrets of your mill, such as getting lost in the sea of olive trees, enjoying Jiennese cuisine or the Andalusian renaissance of Baeza and Ubeda.

Founded in 1927, Oleicola San Francisco has known throughout its history to maintain its idiosyncrasy, adapting itself to the evolution of the times and maintaining at all times its commitment to the quality of its oils and the need to disseminate our olive culture.

In 1989 it was acquired by Manolo Rus and José Jiménez who launched a family project full of illusion, planted in all a seed called Extra Virgin Olive Oil, Seed that has become a Passion and a way of living the land and culture of Jaén.

Activities provided in the Oil

Millque s

Guided visits every day. Individual and in groups.

Castillian, English, French

Private tours

Visit the olives.

Olive pickers for a day

Tastings

Gastronomic experiences:

Miller breakfasts.

Appetizers from Almazara.

Meals "Degusta Jaén".

Celebration of events.

*Advice on

Oleotourism





OLEA ANDALUZA
www.oleandaluza.com

Located in the geographical center of the province, the mill, founded in the 70, is, with the entrance of new partners at a time of transformation. The objective is to change its business model toward the elaboration of the best oil, the development of the packing activity and to become a reference of oil tourism due to its location at the entrance of Baeza from Ubeda and its unique environment with views to the Guadalquivir.

The new board of directors provides harvesters with confidence, service and assurance. There are also points of purchase in Torreblascopedro and Jódar.



OLIBAEZA

www.olibaeza.com



Olibaeza markets its Extra Virgin Olive Oil directly from the producer to the consumer, thus taking care of our product from the first olive flower.

The production of extra virgin olive oil Olibaeza can be found in the Cooperative El Alcazar located in Baeza (Jaén). Among the varieties picual and arbequina it is worth mentioning our recent production of AOVE Early Harvest with its Premium and Gourmet oils, a pleasure for the senses.

Activities and experiences carried out in the Oil Mill:

- Tour of the Almazara facilities, showing how the product is obtained and disseminating at all times the culture of olive oil, accompanied by explanatory videos.
- Oil tastings.



OLIVSUR
www.olivsur.com

OLIVSUR
ACEITE DE OLIVA VIRGEN EXTRA

The land and its traditions always call. And what better way to pay homage to them than to share them with the world? That is why we in the Serrano family have decided to share the extra virgin olive oil that we obtain from our own farms.

In this way, being participants from beginning to end, we guarantee that the product we sell is of the highest quality in the whole process. Because our goal is for the best oil to come directly from our olive groves in Jaén to your table.





PRADOLIVO

www.pradolivo.com



This is a sign and distinctive mark of quality born of the dedication and dedication of the Peral Family of Baeza. Dedicated for several generations to the cultivation of the olive grove, we decided to commercialize our own oil by betting for the quality and excellence maxima, controlling ourselves the whole process, from the production of olives in the field to its commercialization.

In the month of October, with the olive still green and being the optimum moment, we began the harvesting of the fruit. In these early days, our high-end PRADOLIVO COSE-CHA oil is produced with the greatest care. An extra virgin olive oil gourmet aromatic, complex and balanced.



Tienda Pradolivo:

Avda. Alcalde Eusebio Ortega Malina ,17
23440 Baeza (Jaén)



RITA LA CANTAORA

 *Aove Rita La Cantaora*



We want to pay tribute to all the women of past generations, who during the hard harvesting of the olive in the fields of Jaén, sang beautiful traditional coplas while working .

Legend has it that the birds of the countryside learned to sing thanks to these women. This oil will not make you sing better, but it will lubricate your palate and your vocal cords, taking care of your health.

Rita La cantaora is an extra virgin olive oil that is impregnated with the songs of the birds that populate our olive trees



TIERRA DE RENACIMIENTO

www.tierraderenacimiento.com

Olive tree of tradition that in 2011 decided to convert our traditional olive grove of 500 years to the production of olive in ecological, being at present the only one that produces under the regulations of organic agriculture in Baeza, The step was not only to produce and sell our bottled juices under the brand Tierra de Renacimeto

Activities :

Nº1 Visit our ecological olive grove and learn about the work we do in the production of our extra ecological virgin oil. At the end of the tour, you will have the opportunity to purchase our products

Time: 1 hour 30 min (approx.)

Visit: visit the olvies Saturday and Sunday 10€/ adults kids FREE

Nº2 Family Reserve Tasting (Early) tasting the famous OCHIOS of Baeza. At the end of the activity, you will have the possibility to buy our products

Time: 30 min (approx.)

Visit: visit the olvies Saturday & Sunday 2€/ adults niños FREE

Nº3 Visit our organic olive grove and learn about the work we develop in the production of our extra virgin organic oil. At the end of the tour, you will have the opportunity to purchase our products

Visit: visit Saturday and Sunday 25€/adults niños GRATIS

RESERVATIONS: 678 849 868 Whatsapp or Telgram





MUSEUMS

MUSEO DE LA CULTURA DEL OLIVO

www.museodelaculturadelolivo.com



The Olive Culture Museum, a temple of olive and oil in the province of Jaén. Enjoy the Oleoturismo, feel the roots of this ancient tree, the landscape, the gastronomy, the popular customs, the traditional architecture. Everything revolves around the cultivation of the olive grove and the elaboration of the olive oil. Enjoy the monumentality of its Bodega, declared a well of Cultural Interest with the category of monument, known as the “Cathedral of the Oil” and built in 1848.



Activities that take place in the Museum:

- Guided Tour of the Museum.
- Oleotourism in the Museum.
- Program for schoolchildren.
- Visit to Almazaras.
- Visits to olive groves.

Experiences:

- Tasting and tasting workshops.
- Personalized routes.
- Miller breakfasts.
- Homemade soap making workshops.

953 74 80 81 / info@casadelaceite.com



SPECIALIZING STORES

AOVE BOUTIQUE

www.aoveboutique.com

aove
BOUTIQUE

Aove boutique is a space where you can find a large selection of the best first-harvest extra virgin olive oils in the province of Jaén. In addition to products derived from olive oil such as jams, chocolates, cosmetics, olive wood, etc. Finally, this space experiences sensations through tastings, cultural visits and tourist oil.



T. 698 910 278. San Pablo 8 (Baeza)

www.aoveboutique.com / info@aoveboutique.com



LA ABACERÍA

jcorzaez@hotmail.com



Portales Carbonerías, 15, Bajo - C.P 23440 Baeza (JAÉN)

WhatsApp - 600 245 860

jcorzaez@hotmail.com

la
Casa
del *Aceite*

**LA CASA DEL
ACEITE**

www.casadelaceite.com

Establishment founded in 2001 in the town of Baeza, it was the first store specialized in the sale and commercialization of extra virgin olive oil and derived products in the province of Jaén and oriented not only to the local population but also to tourism. It offers daily tastings, professional tastings, visits to mills and presentations of brands throughout the year, as well as all types of related products such as olive wood, cosmetics, food with AOVE , olives and pickles of the area, Etc... It also has a wide range of lots and gift boxes for companies and incentives.



Home deliveries to **Spain and Europe**



by Oleícola San Francisco

La Tienda

AOVE & TURISMO DEL ACEITE

Portales Zapaterías, 8 // BAEZA (Jaén) / Tfnos: 953 44 89 52 / www.oleicolasanfrancisco.com

Located in the tourist heart of the city of Baeza, Oleícola San Francisco opens in its city a new establishment dedicated exclusively to EVOO and OIL TOURISM.

In our shop you will find a great assortment of typical products of the land, led by our Extra Virgin Olive oils, oil jams, chocolates, cosmetics with oil, etc.. Under the Cortijos de Andalucía, Andalusian lands, or the award-winning essential Olive as "Jaén Selection" in 2020 and 2022, we offer you a wide variety of formats, flavors and presentations, both ecological and conventional, that will undoubtedly make you enjoy our liquid gold. You will also find an exclusive assortment of Jaén wines, beers with olives, pats, winellies and a lot of other products that will make you discover the gastronomic greatness of our land.

In addition, we offer you a new service of tourist information, with details of the offer of activities around the Tourism of the Oil.

We are point of sale of tickets to visit oil mills, wineries, museums, interpretation centers, visits Oleo-Renaissance, Oil tastings, visits to the olive grove, gastronomic experiences, etc.. In addition, we offer you a novel service of tourist information, with details of the offer of activities around the Tourism of the Oil.

Visit in:

LA TIENDA / EVOO and Oil Tourism Portales Zapaterías, 8

23440 BAEZA

OLEICOLA SAN FRANCISCO

Actividades

Productos Destacados:

Aceite de Oliva Virgen Extra.

Vinos de Jaén

Cerveza de Aceitunas.

Encurtidos, Pates, mermeladas de aceite, dulces.

Catas y

Degustaciones.



*Esencial*olive

JAÉN SELECCIÓN | 2022
Aceites de oliva virgen extra



www.oleicolasanfrancisco.com/tienda

**MAR DE
OLIVOS**
 [mardeolivosbaeza](https://www.instagram.com/mardeolivosbaeza)

MAR DE *Olivos*



Service options: Purchase in store

Address: C. Rastro de Carnicería, 3, 23440 Baeza, Jaén

Phone: 625 57 11 23



PRADOLIVO

www.pradolivo.com

PRADOLIVO is a family business of Baeza farmers, committed to the production and marketing of quality AOVEs. Our shop, located in Baeza, is dedicated to the sale and the catadevustion of our oils. In it you will find diversity of products, starting with our Early First Harvest AOVEs, Selecto and our Family Tradition AOVE in different formats and varieties. We also offer products such as jam and cocoa cream made with our own AOVEs, chocolates, beers and Aove cosmetics, olive wood utensils and decorations.



Avda. Alcalde Eusebio Ortega Malina ,17
23440 Baeza (Jaén) -Spain T: 34 953 898
864

www.pradolivo.com/ info-pradolivo.com
HOME DELIVERIES