



## *Olives*

### ARBEQUINA

It is currently the main variety planted in Spain and the world due to its favourable adaptation to high-density cultivation systems suited to mechanical harvesting. Unstable oil, but very fruity and therefore, popular. Low vigour variety adapted to cold temperatures.

#### DENOMINATION

This is the only name known, which is taken from the village of Arbeca (Lleida).

#### LOCATION

It is originally from the Ebro valley, largely in the province of Lleida. At present, this variety represents half of all new plantations in Spain, and it is continuously expanding to other countries with an appropriate climate.

#### AGRONOMIC CHARACTERISTICS

Its main characteristics are its low vigour, early entry into production and high yield. Compact cluster with a medium attachment force, which however hinders harvesting using a shake. Early harvest. Over maturation must be avoided due to the oil's tendency to oxidise. Slightly resistant to salt and verticillium wilt and less resistant to peacock spot. Sensitive to iron chlorosis.

#### MORPHOLOGY

Leaf: short and elliptical.

Fruit: small and round. Without a nipple and hardly any lenticels.

Stone: symmetrical, ovoid, curved on both tips.

#### PRODUCT

Its oil is considered one of the most exquisite on the market due to its marked fruity notes and its low bitterness and spiciness. It has a sweet aftertaste that is very popular to those not used to consuming olive oil. The fat yield is usually low, which is compensated by its high productivity. The oil cannot be stored for several campaigns before consumption. It must always be kept away from light and oxygen. It is a very interesting variety to blend with other more stable ones as it enhances their aromas.

Also consumed as table olives in its area of origin.