



## *Olives*

### **PICUAL**

It is the most interesting variety in traditional plantations thanks to its high oil yield and easy cultivation. It is widely cultivated, especially in Jaén. It has an early maturation with high productivity. It comes into production early and shows constant productivity.

#### **DENOMINATION**

This variety's name refers to its fruit shape, which has a pointed tip. As it is the most grown variety in Spain, it has many different names, where Marteña and Nevadillo stand out.

#### **LOCATION**

It is the most cultivated variety in the world, reaching up to a million hectares, mostly in Andalusia. Over 95% of the olives in Jaén are from this variety. A monoculture landscape has been created in some towns/villages.

#### **AGRONOMIC CHARACTERISTICS**

Vigorous variety. It comes into production early and shows constant and high productivity. Early maturation and easily detached from the tree, allowing for mechanical harvesting. This explains its wide extension, especially in the flat areas of the upper Guadalquivir Valley. The variety is mostly cultivated using the traditional spacing system of several feet, although the modern plantations with a single trunk and higher plantation densities produce high yields in favourable climate conditions. It is a hardy variety, in terms of its adaptation to temperature, salinity, poor soil and excessive dampness. However, it is sensitive to chlorosis in limestone soils and drought. Sensitive to peacock spot and verticillium wilt.

#### **MORPHOLOGY**

Leaf: elliptical-lanced shape. Medium length and width.

Fruit: ovoid, black colour in ripening, asymmetrical. Round tip with small or no nipple. Many small lenticels.

Stone: elliptical and asymmetrical. Pointed tip and base, without apiculus.

#### **PRODUCT**

The oil has a high fat content and stability. It is ideal for blending with other oils that have a lower stability. Its appeal to consumers outside its cultivation area is not significant, although it can show distinguishable fruity notes (fig tree, grass, etc.) when harvested early and cultivated with care.

It has a high proportion of oleic acid, which is one of the most valued fats due to its health benefits. One of best-stored oils.