

Olive oil has a long historical tradition in Spain since the time of the Phoenicians. It is believed that they imported the cultivation of the live trees along the greek islands to the spanish shores more than 3000 years ago. Olive oil has come a long way since romans used it as a medicine until now, in which the most prestigious chefs all over the world use it to elaborate the most exquisite meals.

Olive oil production in Spain extends from Extremadura to Catalonia following a route throughout Andalucia, Murcia, Castilla la Mancha, Valencia and Aragón, the different DOs of the olive oil. The variety of the olive tree is given by which adapts the soil and weather best. Olive oil is fundamental in the spanish and mediterranean diet, and Spain is occupying the first spot in production and sales.

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