

PRODUCTS CATALOGUE

Family origin

Aceites Tapia is a family business born of the enthusiasm, effort and determination of a great entrepreneur, D. Dionisio Aguilera Hinojosa, and the unconditional support of his entire family.

This project, which began in January 1993 in Villanueva de Tapia, is the dream of this farmer to produce a superior quality Extra Virgin Olive Oil in a region of Malaga characterised by its high density of olive groves.

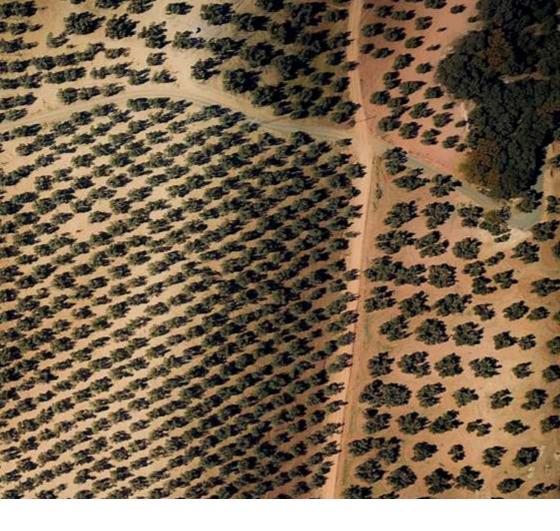
Our EVOO is the result of knowledge and total dedication, from the planting of the olive trees to the harvesting and processing, in a long chain where each link is taken care of until the EVOO is bottled and reaches the final consumer.





Three generations have contributed to the basis of our philosophy and our work, when Mr. Antonio Aguilera and Mr. Felipe Aguilera acquired the first olive groves in the 40's and 50's in the northeast region of Málaga, an area of olive groves where the family farms of "La Ahulaguilla" and the olive grove of "Mariandana" are located.

These are mountain olive groves, mainly of the hojiblanca variety, the jewel in



the crown of Málaga's olive-growing region, spread over a mainly limestone and stony terrain, ideal for growing olives and perfectly suited to the environmental and climatic requirements of the north of the province.

At Aceites Tapia, we rely on the acquired tradition, environmental requirements, new technologies and the dedication of new generations to bring you the best Extra Virgin Olive Oil that the customer demands.



Our olive

The hojiblanca variety is the true protagonist of the Aceites Tapia. Its name refers to the whitish colour of the underside of its leaves. It is a very vigorous variety, with late flowering but high productivity, very resistant and perfectly adapted to our natural climate, respecting the traditional crops of our lands.

Its EVOO has a huge range of aromas, with a predominance of a high fruitiness of freshly cut grass, horticultural notes (tomato, artichoke), fruit and aromatic plants. It generally has a smooth and elegant entry, highlighting a slight bitterness of green fruit such as banana, spicy in the throat and a final aftertaste of almond.



Zero Magnetism

Aceites Tapia, S.L. is a company that has been dedicated for more than 25 years to obtaining a high-quality extra virgin olive oil with extraordinary organoleptic qualities. We also own more than 100 hectares of land and almost 20,000 olive trees, which allows us to have complete control over the care and quality of our trees and olives.

We only produce top quality Extra Virgin Olive Oil (Hojiblanca variety), obtained directly from olives selected at their optimum ripeness and using only mechanical processes. We are also the only mill in Spain to have certified our land to be *Gero Magnetism*, which means that our Extra Virgin Olive Oil is free of harmful substances and that we obtain one of the best EVOOs in the country.

The application of magnetic fields in crops intended for consumption results in greater cell growth of the fruit (breaking with its natural process). This can have negative health consequences for human consumption. By having the *Gero Magnetism* certification, our land is not affected by this proliferation and we obtain a much more natural and healthier product.







At Aceites Tapia, we harvest the olives at the optimum moment of ripening. They are transported directly to the oil mill where they are received, cleaned and washed. Once they have been cleaned, they are stored in hoppers, to move on to the production phase of the Extra Virgin Olive Oil, never more than 24 hours after harvesting, as the final result depends on all these stages.

Delirium SPECIAL EDITION

Verde Oleum GLASS+CAN

> VIRGEN EXTRA GLASS + PET

SINGLE-DOSE



Delirium ^{*}

PREMIUM SPECIAL EDITION

Delirium is the best EVOO produced by Aceites Tapia, made from olives harvested at an early ripening point, with a majestic taste and aroma that preserves all the nuances of green fruit, grass and spicy attributes of the olive, bringing out 100% of the power and quality of the Hojiblanca variety.













VERDE OLEUM / GLASS

Our Extra Virgin Olive Oil "Verde Oleum" is produced from our green Hojiblanca olives, just before the first signs of ripening appear. This is when its juice offers the maximum complexity of aromas and flavours.





500 ml

Glossy White Glass.

Carton: 15 units

Measures: 24,6 x 40,5 x 29,6 cm

Pallet: 70 cartons

10 cartons per layer Height 230 / 120 x 100 cm

250 ml

Glossy White Glass.

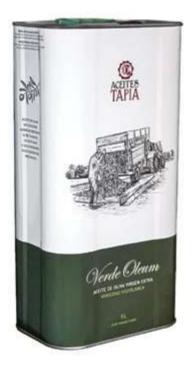
Carton: 30 units

Measures: 24,6 x 40,5 x 29,6 cm

Pallet: 60 cartons

10 cartons per layer Height 205 / 120 x 100 cm

VERDE OLEUM / CANS







5 l

Glossy White Can.

Carton: 4 units

Measures: 16,4 x 47,6 x 37,1 cm

Pallet: 56 cartons

14 cartons per layer Height 175 / 120 x 100 cm

750 ml

Glossy White Can.

Carton: 15 units

Measures: 24,6 x 40,5 x 29,6 cm

Pallet: 70 cartons

10 cartons per layer Height 230 / 120 x 100 cm

250 ml

Glossy White Can.

Carton A: 56 units

Measures: 24,6 x 40,5 x 29,6 cm

Pallet: 60 cartons

10 cartons per layer Height 205 / 120 x 100 cm

Carton B: 28 units

Measures: 20,5 x 27 x 24,4 cm

Pallet: 114 cartons

19 cartons per layer Height 175 / 120 x 100 cm

EXTRA VIRGIN OLIVE OIL / TRANSPARENT GLASS

An EVOO made from the juice of our Hojiblanca olives in the middle of the ripening process, "pintonas" olives that turn from green to the reddish tones characteristic of this variety.







750 ml

Transparent Glass.

Carton: 15 units

Measures: 24,6 x 40,5 x 29,6 cm

Pallet: 70 cartons

10 cartons per layer Height 230 / 120 x 100 cm

500 ml

Transparent Glass.

Carton: 24 units

Measures: 24,6 x 40,5 x 29,6 cm

Pallet: 50 cartons

10 cartons per layer Height 173 / 120 x 100 cm

250 ml

Transparent Glass.

Carton: 20 units

Measures: 20,5 x 27 x 24,4 cm

Pallet: 95 cartons

19 cartons per layer Height 150 / 120 x 100 cm



100 ml

Transparent Glass.

Carton: 94 units Measures: 23,8 x 31,4 x 30,7 cm

Pallet: 45 cartons

15 cartons per layer Height 120 / 120 x 100 cm



EXTRA VIRGIN OLIVE OIL / GREEN PET





5 L

PET.

Carton: 3 units

Measures: 16,4 x 47,6 x 37,1 cm

Pallet: 70 cartons

14 cartons per layer Height 210 / 120 x 100 cm 2 L

PET.

Carton: 6 units

Measures: 24,6 x 40,5 x 29,6 cm

Pallet: 70 cartons

10 cartons per layer Height 230 / 120 x 100 cm









1L PET.

Carton: 15 units

Measures: 24,6 x 40,5 x 29,6 cm

Pallet: 60 cartons

10 cartons per layer Height 205 / 120 x 100 cm

500 ml

PET.

Carton A: 28 units

Measures: 24,6 x 40,5 x 29,6 cm

Pallet: 60 cartons

10 cartons per layer Height 205 / 120 x 100 cm

Carton B: 20 units

Measures: 23,8 x 31,4 x 30,7 cm

Pallet: 90 cartons

15 cartons per layer Height 205 / 120 x 100 cm 250 ml

PET.

Carton: 24 units

Measures: 20,5 x 27 x 24,4 cm

Pallet: 133 cartons

19 cartons per layer Height 200 / 120 x 100 cm



SINGLE-DOSE



Single-Dose Salt

1gr

Carton: 1.200 units

Measures: 18 x 33 x 16 cm

Pallet: 126 cartons

14 cartons per layer Height 170 / 120 x 100 cm



Single-Dose Black Pepper

0,3 gr

Carton: 1.200 units

Measures: 18 x 33 x 16 cm

Pallet: 126 cartons

14 cartons per layer Height 170 / 120 x 100 cm



Tarrine EVOO 20 ml

PET.

Carton: 160 units

Measures: 22 x 29,5 x 18 cm

Pallet: 170 cartons

17 cartons per layer Height 205 / 120 x 100 cm



EVOO 20 ml

PET.

Carton: 297 units

Measures: 20,5 x 27 x 24,4 cm

Pallet: 144 cartons

19 cartons per layer Height 175 / 120 x 100 cm



Balsamic Vinegar 15 ml

PET.

Carton: 330 units

Measures: 22 x 29,5 x 18 cm

Pallet: 119 cartons

17 cartons per layer Height 151 / 120 x 100 cm





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