

Harvest 2024

Finally, after two bad years, we have had a half-good harvest. The late rains in September and October have meant that the size of the olives has been good, but at the same time, the fat yield is lower than usual. This fact has also made oil extraction much more complicated. By making a first extraction at a temperature of 25 degrees and with only 15 minutes of beating, we have had to work at an average of 2 thousand kg / hour when our capacity is 4 thousand kg / hour.

Organic EV00 production has been good thanks to the rains that fell during the last few months before harvesting.

We have been encouraging our suppliers to harvest early for 7 years now; this means that practically all the olives we receive are healthy and undamaged by the low temperatures. When the low temperatures arrive by the end of the year, we are already finishing the harvest.



Improvements in oil extraction

This harvest, for the first cold extraction, we have incorporated a new mill and malaxing machines:

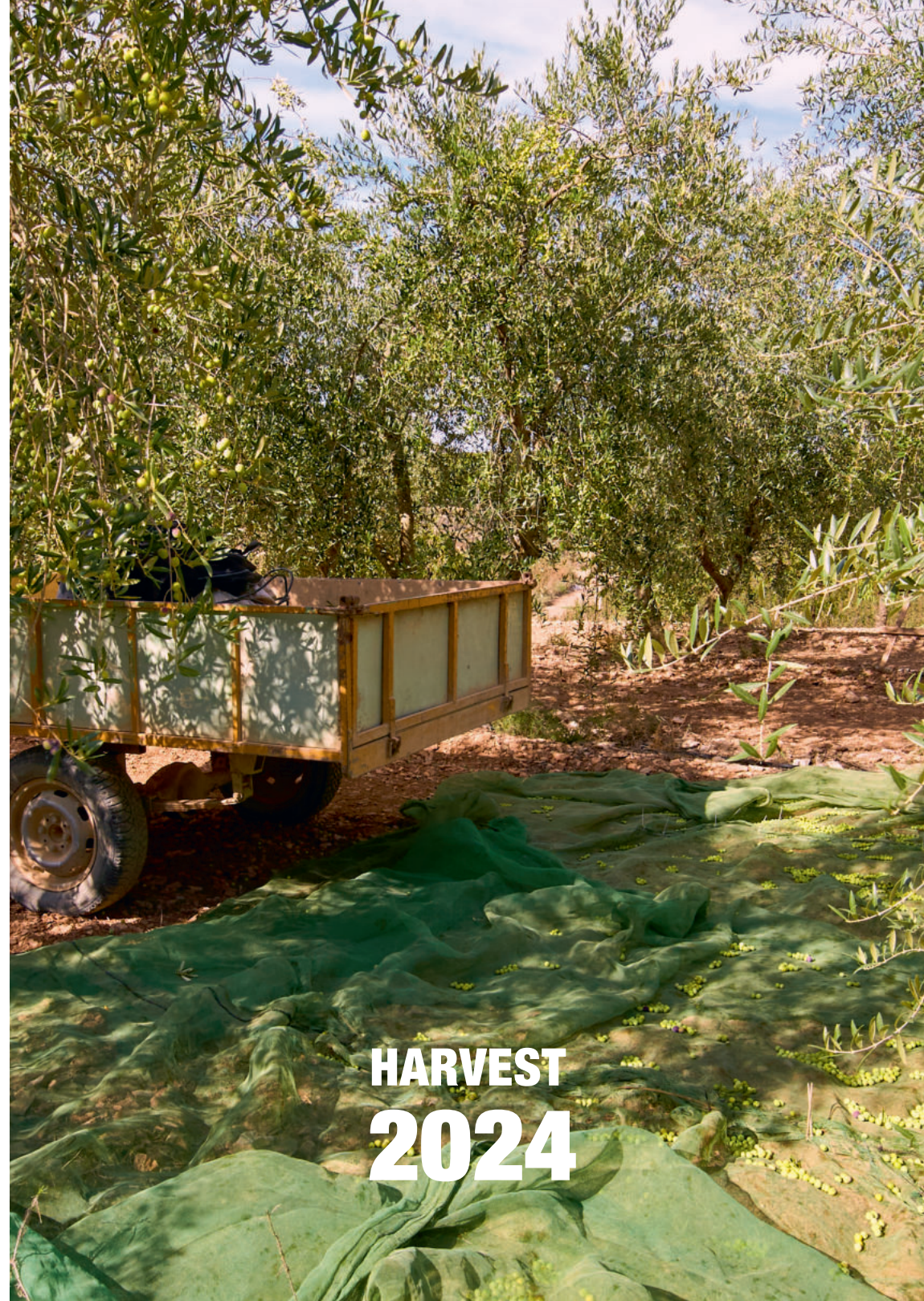
- Hammer mill with the possibility of cooling in case the mass temperature rises more than desired.
- Two 800 kg airtight mixers and automatic control of dough temperature and malaxing time.

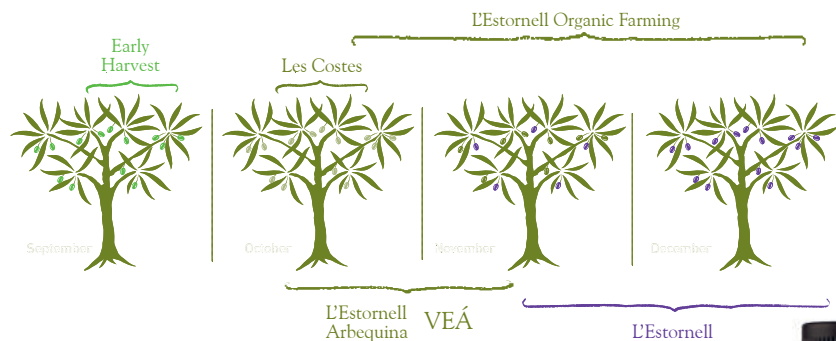
The consequence of these two changes of machinery, have made that the % of peroxides of our oils is even lower. The result of the analyses that we have done, gives us a result of 3.2% when the maximum for an EV00 is 8%. This means that our oils have a superior margin until they become rancid over time.

We will continue improving always to offer our clients the best quality.



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VEÀ
EARLY HARVEST

Arbequina 100%
Cool extraction

September 25th to 30th

Bottle 500 ml
(16,9 FL.OZ.)



VEÀ
EXTRA VIRGIN OLIVE OIL

Arbequina 100%
Cool extraction

From October 28th to
November 22th

Bottle 250 ml (8,46 FL.OZ.)
and 500 ml (16,9 FL.OZ.)



L'Estornell
RED WINE VINEGAR

Garnacha 100%

Bottle 250 ml (8,46 FL.OZ.)



L'Estornell
ARBEQUINA

Arbequina 100%
Cool extraction

From October 28th to
November 22th

Bottle 500 ml (16,9 FL.OZ.),
cartobol 2 L and can 5 L



L'Estornell
ORGANIC FARMING

Arbequina 100%
Cool extraction

From October 28th to
December 23th

Bottle 250 ml (8,46 FL.OZ.),
500 ml (16,9 FL.OZ.)
and 750 ml (25,3 FL.OZ.)



L'Estornell
EXTRA VIRGIN OLIVE OIL

Arbequina 75%
Picual 25%

From November 21th to
December 23th

Bottle 250 ml (8,46 FL.OZ.),
500 ml (16,9 FL.OZ.) and
750 ml (25,3 FL.OZ.), tin 0,5 and 1 L