



Soler Romero

organic extra virgin olive oil

and other

Organic PRODUCTS

Balsamic vinegars • Sherry vinegar • Cider vinegar
Dried cherry tomatoes • Table olives • Tapenade • Jams



 Products of Spain



ISO 9001 e ISO 14001



Soler Romero is a family business with a long tradition. We produce, bottle and distribute organic extra virgin olive oil, exclusively made in our own farm and mill, located in Alcaudete, in the province of Jaen. We are one of only a few fully organic olive farms with total traceability in Spain. Our olive oil is solely made of our olives groves, olives are pressed in our mill and the oil is also bottled on location.



Soler Romero

Taste as nature intended



Our family has owned the estate, Cortijo El Tobazo, since 1850 and it has been in our family for 6 generations. The whole estate, over 600 hectares (1500 acres), is organically grown, this makes us one of the largest organic olive oil producers in Spain.

In the past, we were member of a cooperative of 1400 members. Aware of the existing limits in mass production, in 2001 we decided to bet on our own production and we built a mill, conveniently located in the middle of the farm.

Since then, our aim is to create the world's finest extra virgin olive oil, and doing it using environmental-friendly techniques. In 2002 we obtained the European Organic certificate and in 2003 we were the first Spanish Producer of Olive Oil to obtain the USDA certificate. We later obtained the Japanese JAS certificate. And lastly, since harvest 2010-11 our organic olive oil is certified by Chinese organic standards, being the first mill in Spain to obtain this certificate.

With a product present in the market since 10 years ago, you can find it in best delicatessen and organic stores all over the world, as in US, Japan, Taiwan, Korea, China, Russia and most European countries.

As excellent complement to our olive oil, we also offer other top quality organic products as table olives, olive tapenade, vinegars, dried tomatoes dressed in our olive oil and very special jams. All ingredients and products we need are grown by nearby farmers we have selected carefully.



Organic Extra Virgin Olive Oil



Our estate belongs to one single large plot. The mill is centrally located in the olive groves, allowing us to process the olives within 3 hours after harvesting (to limit oxidation and preserve maximum health benefits and flavour).

In Soler Romero we start harvesting around 25th of October and end by Mid of November. Early harvest guarantees best quality and top aroma. Our olives are harvested while very green ("envero"), sacrificing quantity for taste.

The olive oil is first cold extracted and subject to natural static decantation at Inert Atmosphere. Once it is analysed and tasted, the olive oil is stored in stainless steel cellars at oxygen free environment until bottling.

An unquestionable sign of its premium quality is the low acidity of our olive oil, always below 0.15% and 0.08 % in some batches.

Our olive is 100 % picual, unblended. Picual is the olive variety that offers more oleic acid and antioxidants, and the most stable, it is highly resistant to rancidness.

Our quality can rival best olive oils in Spain. And in addition, our olive oil is organic, so it satisfies customers demanding best quality and taste, and also customers demanding products of organic farming.



SOLER ROMERO Picual is well-balanced, appreciating herbs notes of green olive leaves, and a variety of fruity notes, mainly to green olives, tomato, artichoke and almonds. Fruitiness in perfect balance with pleasant light bitterness and peppery. Ideal for daily use, for raw consumption, cooking and frying.



Organic Extra Virgin Olive Oil Soler Romero. **Picual**

Package	Capacity	Units/case	Cases/Eu. pallet	Cases/Am. pallet
Dark glass bottle	500 ml	12	70	90
Dark glass bottle	250 ml	24	60	78
Dark glass bottle	100 ml	20	200	240
Tin	3 L	4	64	80
Tin	500 ml	12	126	162



Gift boxes

Package	Capacity	Gift boxes/Eu pallet
Gift box with handle	6 bottles x 500 ml	124
Gift box with handle	3 bottles x 500ml	240



Special Editions of Organic EVOO



First day of harvest. Picual



We select best olives of the first day of harvest in order to capture the very most authentic flavours of the olives. It has been elaborated to shock you by the intense fruitiness of the green olives with touches of fruits like green tomato, artichoke, green banana and green grass. Its bold taste starts milder in the mouth, followed by progressive aftertaste of pleasant bitterness and peppery finish, which are in balance with the intensity of the green fruitiness.

Due to its intensity a little splash of this olive oil makes the difference in your recipes. Ideal specially for dressing salads, and to spread over grilled bread.

It is bottled in very special white bottles (500 ml). Through the clear strip you can see the green colour of the fresh olive oil, characteristic of the unripe olives.

Coupage



A blend of picual, arbequina and picudo. It is a special olive oil that combines the green herbs and slight bitterness of the picual olives and the fruitiness and sweetness of the arbequina and picudo. Amazing complex flavours of tomato, olives, grass, apple and banana. Ideal for salads, meat, fish and bakery.

Bottles of 500 ml.



Organic vinegars



SOLER ROMERO offers four varieties of organic vinegars: traditional balsamic, white balsamic, sherry and cider vinegar. Elaborated with the finest organic grapes and apples, they are aged in American and French Oak barrels.

Balsamic vinegars are made of wine of particular grapes as Pedro Ximenez and Malbec and grape juice, which is cooked, without caramelizing in case of white balsamic.

Thanks to its sweetness they are ideal for dressing salads and meat.



Sherry vinegar, guaranteed by DO Jerez and aged in oak butts, rich aroma.

Cider Vinegar is obtained from fermentation of best organic apple ciders.

Balsamic is made of wine and cooked grape juice. Aged 5 years.

White balsamic: the grape juice is cooked at low temperature, without caramelizing.

ALSO AVAILABLE.
Bulk,
private label
and
other sizes



Organic vinegars Soler Romero

Package	Capacity	Units/case	Cases/Eu. pallet	Cases/Am. pallet
Dark glass bottle	500 ml	12	70	90
Dark glass bottle	250 ml	12/24	120/60	144/72

Other Soler Romero

Organic PRODUCTS



Green table olives: whole green olives, dressed with vinegar, garlic, herbs and salt.

Black olive tapenade: made just with olives, Extra virgin olive oil and salt. With no herbs or extra ingredients, our tapenade tastes to real paste of olives.

Dried tomatoes preserved in our EVOO: dried dehydrated tomatoes cut in halves and seasoned with garlic, oregano and salt.

Baked cherry tomatoes preserved in our EVOO: Their texture, between the fresh tomato and the dried one (they are semidried), is a delightful surprise for your palate. They are seasoned with garlic, oregano and salt.



Taste our tomatoes plain for an aperitif, add it in salads, pasta and sauces or serve with cheese or grilled meat.

PRODUCT	INGREDIENTS	NET	Units/ case	Cases/ pallet
Green olives	Olives, vinegar, garlic, fennel, thyme, bay leaf, salt	565 gr	12	117
Black olive tapenade	Olives, EVOO, salt	120 gr	24	168
Dried tomatoes in EVOO	Tomato, EVOO, oregano, garlic, salt	240 gr	12	168
Semidried cherry tomato in EVOO	Cherry tomato, EVOO, oregano, garlic, salt	240 gr	12	168

Other Soler Romero

Organic PRODUCTS



Fruit jams: Selection of the finest tasty organic fruit at the right ripeness and careful elaboration process are the key of our jams. While still fresh, after few hours of picking, fruits are hand peeled and prepared for the elaboration. No sugar is added, the only ingredients are agave syrup (30%) and the fruit (70%). They taste as all fruit jams should taste... bites of fruit.

Three varieties: orange marmalade, mandarin marmalade and fig jam.

Red wine jam: Our last discovery is a very special jam, made of red wine, elaborated in Ronda (Málaga), aged in oak barrels for 12 months which is cooked and blended with sugar. Delicious for having with cheese, meat or doing salad dressing (mixed with EVOO and vinegar).



PRODUCT	INGREDIENTS	NET	Units/ case	Cases/ pallet
Orange marmalade	Orange (70%), agave syrup	275 gr	12	168
Mandarine marmalade	Mandarine (70%), agave syrup	275 gr	24	168
Fig jam	Fresh fig (70%), agave syrup	275 gr	12	168
Red wine jam	Red wine, sugar, guar gum	275 gr	12	168



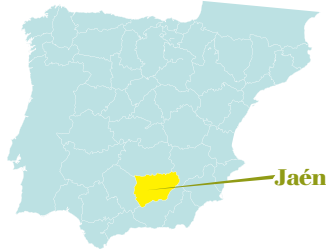
Soler Romero

organic extra virgin olive oil

and other

organic PRODUCTS

**Family Mill
Cortijo "El Tobazo"
Alcaudete - Jaén (Spain)**



Head Office: D. Ramón de la Cruz 49
28001 Madrid (Spain)
Tel.: +34 91 435 58 14
Fax: +34 91 431 34 57
www.soler-romero.com
export@soler-romero.com