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The 2006 Olive Harvest....

This year's harvest for olive oil is very promising. In Spain, the Aguilar Estates have been readying their tractors and nets for this year's 2006 harvest of *Picual, Arbequina and Manzanilla* olive varieties. Quality and quantity this year are on par with what Spaniards would consider "**una buena cosecha**" - a good harvest year.



A vantage point in Larva, overlooking Picual and Manzanilla trees high above sea level

Aguibal oil is so unique and impressive that Wine Spectator wrote a review of Aguibal "Andalusian Gold" in the October 2006 issue. "*Having such a venerable magazine review our product and subsequently LOVE what they tasted, validates Aguibal's commitment to quality and excellence*" says Soraya Aguilar, whose father produces Aguibal in Jaen, Spain.

The Aguilar family in Linares Spain harvests each olive variety every November at Finca Aguilar, a consortium of three highly productive single estate groves that encompass different locations throughout the province of Jaen. Each estate is drip irrigated, and cared for on a daily basis, creating an optimum environment for olives to flourish.

The resulting freshness and quality is the **gold standard** for single varietal extra virgin olive oil. The taste of Aguibal is what sets it apart, always fruity and fresh, and always in the natural style of each of our three olive types: *Picual, Arbequina* and *Manzanilla*.

Arbequina oil is perfect for finishing pasta, due to its buttery-rich texture and hints of tomato. In Spain, Aguibal oil is used to dress white fish or any variety of goat cheese. Unique for the fact that this is an Andalusian arbequina (most arbequina comes from Northern Spain - Catalunya), it continues to be a favorite of the Aguilar family while winning over the palates of olive oil aficionados across the world!

All Aguibal products are exclusive to Epicure Foods. Our personal relationship with Aguibal enables us to offer the most traditional and highest quality olive oil available. As always, Aguibal single-varietal extra virgin olive oils are readily available from Epicure and we expect the 2006 fresh harvest oils to arrive in early December.



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