



La Canaleja S.A.

## Marques de Valdeuza

Situated against the Portuguese border, Extremadura is one of the most westerly of the Spanish provinces and until the motorway from Madrid to Lisbon was opened a few years ago the region was little known to outsiders. Here, on an ancient estate called Perales de Miraflores, not far from the provincial capital of Merida, a small revolution is taking place. Some years ago the owner, the Marques de Valdeuza, took the decision to go into the commercial cultivation of olives and he has not done so by halves.

He started by clearing away most of the old Morisca trees, installing an irrigation system and planting modern groves of Arbequina, Hojiblanca and Picual olives. The trees are well pruned and the groves are much neater than

many older groves in the region. The olives are all picked at an earlier stage of ripeness than is the norm here and picking is done with the aid of modern vibrating equipment to speed up harvesting. The olives then go into an up-to-date two phase centrifugal processing mill. All the varieties are harvested, processed and stored separately. It is then the blenders job to chose the ratios to make the blend for the year.

The objective is to produce an oil which can hold its own with the very best oils from other regions of the world. The Marques de Valdeuza brand was born two years ago and already it is well on the way to achieving the Marques's objectives.



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**TASTING NOTES**  
The apple, lemon, light herb and fresh cobnut flavours promised on the aromas of this sweet oil continue in the mouth with an added touch of chocolate. Then a rather surprising slug of pepper kicks in which lingers through to the aftertaste of light chocolate and nuts. This oil is very versatile in the kitchen. Use as a dip with lightly cooked asparagus, serve with meaty fish such as tuna or swordfish or even drizzled over sliced oranges.

**LOCATION:**  
Merida, Extremadura, Spain  
**VISITS:**  
Farm shop and tours.