



1st Day of harvest

AGATHA RUIZ DE LA PRADA

by **SEÑORIOS DE RELLEU[®]**

Aceite de Oliva Virgen Extra • Extra Virgin Olive Oil

What is a 1st Day of harvest EVOO?

At the beginning of the harvest, **during the first days of ripening**, when the olives are mostly green, we obtain the freshest, fruitiest, bitterest, and spiciest "OLIVE JUICE" of the entire season.

This EVOO (Extra Virgin Olive Oil) **contains the highest levels of nutrients and antioxidants**, making it the best in terms of GASTRONOMY and HEALTH. Furthermore, it retains its organoleptic characteristics for a long time. **It is a limited production of exceptional quality.**





Why collaborate with *Ágatha Ruiz de la Prada*?

For years, at Señorios de Relleu, we had an unfinished goal: **to amaze our clients with a "1st Day of Harvest"** that meets the highest standards and truly delights them. To achieve this, **we needed an outstanding image, an extraordinary EVOO, and a meaningful story.**

Finally, at the beginning of 2024, during the ninth Cámara Business Club forum in Alicante, where Ágatha Ruiz de la Prada was the guest speaker, we came up with the idea of creating something unique and special together.

An *EVOO* that sets the standard

A blend of **native varieties from the Valencian Community:** Genovesa, Changlot Real, Manzanilla Vilallonga, Alfafara, and Picual from Andalusia.

A 500 ml aluminum bottle with a magenta and silver sleeve, **personalized as Ágatha Ruiz de la Prada** by Señorios de Relleu.

A kraft cardboard case with silk-screened designs of Agatha Ruiz de la Prada and Señorios de Relleu, **including a message of gratitude from Ágatha inside.**

Organoleptic characteristics: Intense green color. Medium-high green fruitiness on the nose, with aromas of tomato plant and freshly cut grass. On the palate, medium bitterness with high, persistent spiciness and a nutty aftertaste.

A numbered series of **8.000 bottles.**

AGATHA RUIZ DE LA PRADA ♥



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