



OLIVE OIL TOURISM

Oleo tour + *breakfast*

From monday to saturday by appointment.

SEÑORIOS DE RELLEU®
Aceite de Oliva Virgen Extra • Extra Virgin Olive Oil

Produced by Mechanical Means | COLD EXTRACTION
Obtenido Directamente de Aceitunas y Solo Mediante
EXTRACCIÓN EN FRÍO | CONSERVAR EN LUGAR FRESCO

Net Content
Producción por
03008, Alicante



ENTIDAD ADHERIDA
CREATURISME



ORIGINS

At 429 meters above sea level and 10 km from the Mediterranean Sea, amid terraced fields, pines, almond, and olive trees, stands **Masía Teuladí**, established in 1918, where we produce our Premium Extra Virgin Olive Oil, "Señoríos de Relleu".

SEÑORÍOS DE RELLEU®

Acéite de Oliva Virgen Extra • Extra Virgin Olive Oil

Sensaciones del Mediterráneo
Mediterranean Sensations

LOVE FOR THE LAND

In the 100 hectares surrounding it, more than 30 years ago, Eliseo Quintanilla and his son Hugo decided to cultivate olive trees and produce a premium **Extra Virgin Olive Oil (EVOO)** of the highest quality.

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Sensaciones del Mediterráneo
Mediterranean Sensations

MEDITERRANEAN SENSATIONS

We create an **exclusive coupage** of native varieties from the Valencian Community, bottled in a unique aluminum bottle decorated with a naïve painting that tells our story.





Do you want to dive into a world of
new sensations and discover EVOO?
We'll do it in 4 steps...



1. LET'S GO FOR A WALK

Stroll through the garden, where you can enjoy a panoramic view of the village of Relleu, monumental olive trees, almond trees, and the **typical landscape of the Alicante mountains.**

Will visit an **old press olive mill** and explain the world of EVOO (Extra Virgin Olive Oil).





2. HOW DO WE MAKE OUR OLIVE JUICE?

We will visit the facilities of our oil mill, located within the 'El Teuladi' established in 1918.

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*Sensaciones del Mediterráneo
Mediterranean Sensations*



Once inside, we will explain the processes of **production, preservation, and bottling** of our olive juice.



3. AWAKEN THE SENSES

We will conduct a **tasting of our EVOOs** and pair them with bread, tomato, boiled potatoes, and different salts.

4. A WELL-DESERVED BREAKFAST

Finally, we will enjoy a **healthy breakfast** with fresh orange juice, herbal teas, coffee, homemade toast with our EVOOs, grated tomato, cold cuts, and seasonal fruits.



DISCOVER
SEÑORÍOS DE RELLEU



DISCOVER THE
OLIVE OIL TOURISM

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WHEN

From monday to saturday by appointment.

AIMED AT

Groups of 2 to 50 people.

DURATION

1h 50 mins.

TYPE OF VISIT

Private, we do not combine groups.

PRICES

From 5 people €20.00/person.

5 or fewer people €100.00 per group.

Children under 10 years old, €10.00/child.

***Transport to the location is not included.**

RESERVATIONS

- Bank transfer to Banco Santander ES0700750138510601016470 (Account holder: Señorios de Relleu).
- Payment by card.
- Purchase through our website www.senoriosderelleu.com
- Bizum to phone number 691 061 499

***See general reservation conditions on our website.**

HOW TO GET THERE?



SEÑORIOS DE RELLEU®

Accite de Oliva Virgen Extra • Extra Virgin Olive Oil

Señorios de Relleu S.L.

C/ Moratin 15, Entlo. Oficinas 6 y 7
03008 Alicante, ESPAÑA.

Tel: +34 965 98 42 84

info@senoriosderelleu.com

www.senoriosderelleu.com

