



# OLIVE OIL TOURISM

## Oleo tour + *lunch*

From monday to saturday by appointment.

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

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

Net Content  
Producción por  
03008, Alicante

 Compromiso  
de Calidad Turística

ENTIDAD ADHERIDA  
CREATURISME

 AGROTURISMO  
COMUNITAT  
VALENCIANA

 OLIVARES  
Vinós

# 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".

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*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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# 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.



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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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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. COUNTRY FOOD

Finally, we will enjoy a **typical Alicante meal** consisting of a variety of homemade sausages from Relleu, Alicante-style savory cocas, Alicante-style paella, sweet almond cake, soft drinks and wines from Alicante, as well as herbal tea and coffee.



DISCOVER  
**SEÑORÍOS DE RELLEU**



DISCOVER THE  
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## WHEN

From monday to saturday by appointment.

## AIMED AT

Groups of 2 to 50 people.

## DURATION

2h 30 mins.

## TYPE OF VISIT

Private, we do not combine groups.

## PRICES

From 20 people €45.00/person.

For fewer people, please consult with our office.

Children under 10 years old €20.00/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](http://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](mailto:info@senoriosderelleu.com)

[www.senoriosderelleu.com](http://www.senoriosderelleu.com)

