

CASTILLO DE CANENA EXTRA VIRGIN OLIVE OILS

Available from The Qualifirst Group

In the world of olive oil, nothing can compare with the intensity, brightness, liveliness, depth, and complexity of the fresh-pressed single variety oils from Castillo de Canena. The company located in Andalucía, Spain began three years ago with the goal of producing olive oil of the very highest quality. Recently it was the first Spanish company to receive the Coq d'Or award from the French gourmet guide that recognizes the best artisan food products in Europe.

The exquisite Castillo de Canena single variety oils have a lush green colour indicating a very early picking time from the Picual and Arbequina olive varieties resulting in vibrant and richly flavoured oils. Sold in 500 mL bottles, the extra virgin Picual and Arbequino olive oils retails for \$29.95.

The brother-sister team of Rosa and Fransisco Vañó, who run the company, come from a family with an olive oil tradition that dates back to 19th century. Integrating ecological and traditional harvest and production methods, the harvest takes place only when specialists determine the optimal level of maturity of the olives on the trees. Olives are harvested using umbrellas, a technique that prevents the fruit from touching the ground. Less than 3 hours from being harvested, the fruit is processed. To control heat light, heat and oxygen, the biggest enemies of oil, Castillo de Canena has invested in modern equipment and technology including grinders that turns at half the regular speed to reduce friction and heat, and equipment to locks in the olive's aroma. Nitrogen is also added to each bottle to prevent oxidation of oil, a practice used in the wine to preserve its freshness.

Castillo de Canena olive oils are distributed in Canada by The Qualifirst Group, a leading importer and distributor of exotic, gourmet food products used and/or carried by more than 1500 restaurants, 1000 retailers and hundreds of specialty shops across Canada. Products can also be purchased online at www.epicureal.com.

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Hi and low-res j-peg images are available.

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