Oli

Rupestre del Cogul®

To enjoy the taste of **our land**







Our product: Oil

Extra virgin olive oil

With its exquisite aroma and taste, **Oli Rupestre del Cogul** oil retains the full personality of the area it is from. It is an exceptional, very balanced and harmonious oil.

The "Les Garrigues" Protected Designation of Origin quality seal certifies the quality of our oil.

Premium category Arbequina extra virgin olive oil.





3 liters

5 liters



250 ml



500 ml



750 ml



1 liter



1 liter









2 liters 3 liters 5 liters 5 liters

Our product: Oil



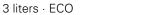


Organic extra virgin olive oil

This organic oil has been produced from organically-grown Arbequina olives, without chemically synthesised fertilisers or pesticides, yielding a final product without any traces of these substances.

This process not only makes for superior-grade extra virgin olive oil of the highest quality, but also one that respects the environment. Organic certification ensures the entire process of production, preparation, bottling and sale has been performed under strict control.







5 liters · ECO



250 ml · ECO



500 ml · ECO



750 ml · ECO



1 liter · ECO



1 liter · ECO



2 liters · ECO



3 liters · ECO



5 liters · ECO



5 liters · ECO

Our product: Oil

Green extra virgin olive oil

Early harvest oil with an intense green fruitiness.

It is balanced on the palate with a bitter round mouth feel and aromas including distinct overtones of cut grass and leaves, prominent textures of artichoke, notes of tomato and almond and conspicuous hints of almond characteristic of Arbequina oils.

All in all, it is a powerful oil on the palate, fresh green in colour and rich in vegetable aromas.

It is **the highest quality oil** with exceptional organoleptic properties and low acidity. All the olives we produce are Arbequina, the smallest of all the varieties and the most famous for the fineness of its oil.







5 liters



U OLI · 500 ml



1 liter



5 liters



5 liters



El Cogul

El Cogul is a small village of 190 people and lies 22 km south of Lleida in Catalonia.

It is far from any major roads, with the nearest being the Lleida to Flix road some 10 km away.

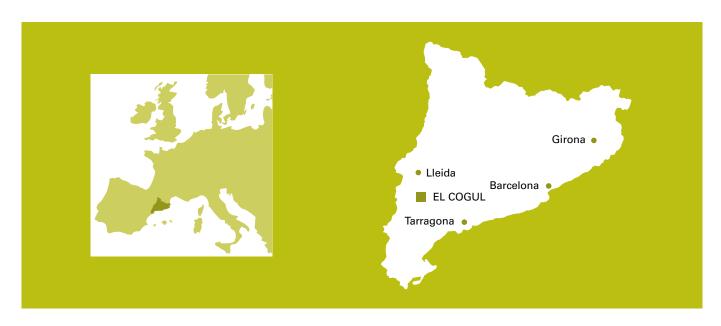
But if there is one thing that makes el Cogul unique, then that is its over 10,000-year-old cave paintings which are part of the Rock Art Routes and have been declared a World Heritage site by UNESCO.

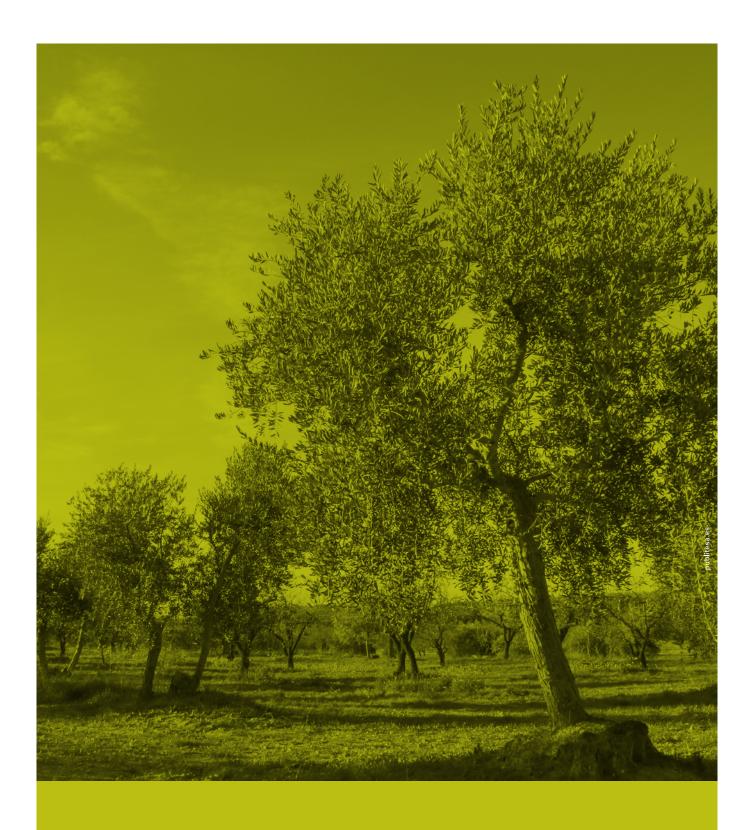




The headquarters of the Camp de Cogul Cooperative is on the north side of the village and consists of a group of buildings each of which is used for a specific activity.

The old mill is now a small museum about olive oil production and also has a shop selling some of the cooperative's products.





Oli Rupestre del Cogul®

Camp de Cogul, SCCL
C. Vileta, 52. 25152 EL COGUL (Lleida)
T (+34) 973 120 372. M (+34) 692 603 003
info@olirupestredelcogul.es · olirupestredelcogul.es







