###### THE OIL

Name and / or designation of origin of the oil:

Olive harvest (year):

#### Olive growing

Variety/ies:Municipality/ies where is produced:Olive grove surface (hectares):Number of olive trees:Age of the olive trees:Plant distances and cultivar:Exposure - altitude:

Type of cultivation (conventional, integrated, organic, biodynamic, with or without certification, other particularities):Certification companies:   
Any laboratory used for analysis:

Quantity of olives produced in the last olive-growing campaign:Treatments in the last olive-growing campaign (active principle and treatments):Fertilizations in the last olive-growing campaign (active principle and fertilization):Works carried out in the last olive-growing campaign (trimming, cutting of the suckers, etc.):Months of olive harvest of the last olive-growing campaign (from / to):Collection method:

#### Oil pressing

Name and location of the mill used in the last olive-growing campaign:Distance between the place of harvest and the olive oil mill (average distance):Delivery times of harvested olives (daily, other):Methods for storing olives (boxes, covered square, vehicle area):Extraction / pressing mode:

Average processing times (from delivery of olives to oil pressing):Method of storage of extra-virgin olive oil:Quantity of extra virgin olive oil produced in the last olive growing campaign:Place, storage mode of extra virgin olive oil (silos, cisterns, inside, outside, other):

Place and method of packaging:Type of packaging (from 5, 3, 1 liter, cans, glass bottles, other):

Chemical characteristics (acidity, peroxides):

#### Organoleptic and free description

My olive oil is (sweet, spicy, fruity etc.):

#### SOURCE PRICE

Source price per liter:Average package price (packaging + label):Total price (referring to the packages, specify the size):Shipping costs (to be added to the total price):

\*Any other considerations: