



FINCA TREURER OLIVE GROVE & GRAND HOUSE

PRESENTATION EXTRA VIRGIN OLIVE OIL TREURER

Algaida, Mallorca




Presentacion_Treurer_Ingles



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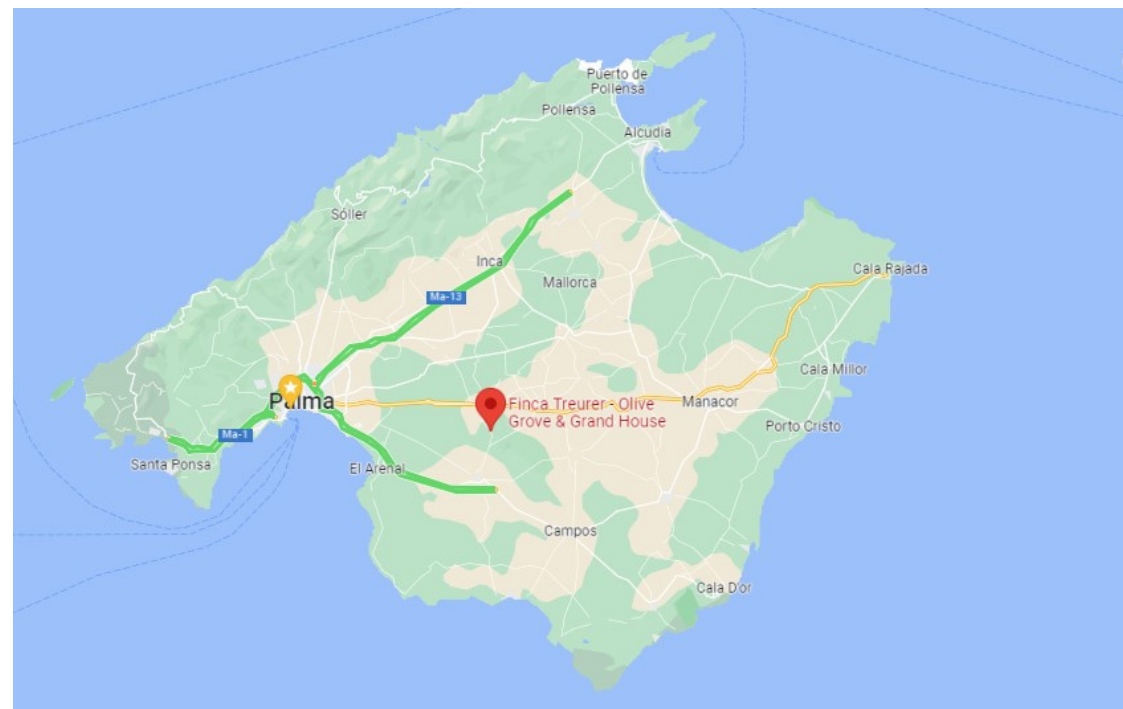
OUR FINCA

Where we are and who we are

Treurer is an estate located at the road from Lluçmajor to Algaida at Km 5.7, owned by the Miralles family. It covers an area of 20 hectares, of which 12 hectares are planted with olive trees and the rest with typical Mallorcan forest.

In 2007, Joan Miralles decided to initiate this project and planted 3,000 arbequina olive trees, with one objective: To produce the finest extra virgin olive oil in Mallorca.

Miguel Miralles has been involved in this project since the beginning, but it was in 2022 when he decided to fully join the company and take the lead.



What we do

In 2010, the Treurer Extra Virgin Olive Oil was first introduced to the market.



From the beginning, in addition to producing Extra Virgin Olive Oil, the project also focused on olive oil tourism. This provided an opportunity for people interested in this type of product to learn about the process of making premium olive oil and to explore a privileged area of Mallorca.

Our present and our future

The incorporation of Miguel marked the beginning of two entirely strategic new projects: Establishing the olive mill (almazara) and renovating and transforming the old houses into a Boutique Luxury Hotel.



HOW WE PRODUCE OUR OIL

Full attention to each of the processes

In the field

Extra virgin olive oil is nothing else than natural juice, which is the reason why it is so important to obtain the best fruit, because it is on the tree where the olive oil is born.

Therefore, our planting arrangement follows the traditional method, allowing the tree enough space to grow and obtain the three essential elements it needs: water, sunlight, and air, without competing with each other.

To achieve this, we keep our trees at a moderate height with an open and clean canopy.

In the mill

We harvest in early October, at the beginning of the ripening process when the fruit is at its peak, rich in polyphenols and vitamins. This is the base for a fresher and fully flavorful oil.

We closely monitor the temperature throughout, and when the olive temperature reaches 24°C, we cease harvesting. Throughout the production process, the average temperature of the paste remains around 22°C.

Our olive mill is equipped with the latest technology to consider all necessary elements for achieving the best outcome, including minimizing oxidation during the production and extraction process.

We also filter our oil.

Conservation

Once we have our oil, we place it in stainless steel tanks, protecting it from light. We remove the oxygen from these tanks and fill them with nitrogen to prevent the oxidation of the olive oil.

In this area, we maintain a constant temperature of 15°C throughout the year to ensure perfect preservation.

We package our olive oil based on demand, avoiding bottling all the olive oil right away. This way, we can ensure that our customers receive fresh olive oil at all times.



OUR BOTTLES

We pay attention to every detail



500 ml bottle

Product presentation: Box with 6 bottles



250 ml bottle

Product presentation: Box with 12 bottles



100 ml bottle

Product presentation: Box with 15 bottles



OUR MARKET

Expanding horizons

From the beginning, we were aware about the importance of opening new markets, which is why we focused on both local sales in Mallorca and beyond the island. The outcome of this effort is that actually we are selling around 40% of our production in Mallorca and export the remaining 60%.

We have a presence in the following markets:

- Germany since 2011
- Belgium since 2011
- Sweden since 2012
- United Arab Emirates since 2012
- Singapore since 2015
- Japan since 2016

Through our online store, we reach all European Union countries, the United Kingdom, Switzerland, as well as the United States and Canada. For this purpose, we have an FDA registration number and a business partner, which is the Florida Chamber of Commerce.

ACHIEVED AWARDS

We feel proud of the acknowledgment for a well-executed work

Iber Oleum

Guide to Extra Virgin Olive Oil from Spain

Best Extra Virgin Olive Oil
Medium Intensity



NYWorld

World Olive Oil Competition

One of the
World's Best Olive Oils for 2023



Olive Japan

International Extra Virgin Olive Oil Competition

2023
Gold Medal Award



Treurer

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