

Olives

The varietal
revolution of the
olive grove



AGROMILLORA

Results of the study Done by Juan Vilar Consultores for Agromillora.

OLIVE TREES IN SHD

AS A LEVER OF TRANSFORMATION FOR THE WORLD OLIVE SECTOR 1994 - 2022

DIMENSION



450.000
Tons
OF EXTRA
VIRGIN
OIL



15% OF ALL OLIVES
PRODUCED
WORLDWIDE



14% OF AOLIVE OIL
PRODUCED
IN THE WORLD



36% OF THE EVOO
IN THE WORLD COMES
FROM SHD



400.000
Hectares
PLANTED



3,3% OF THE WORLD'S
OLIVE GROVES
ARE IN SHD

SUSTAINABILITY & EFFICIENCY



0,7-1,5M
Tons
OF CO₂ PER SEASON



250%
More Efficient
THE INDUSTRY OF
OLIVES IN SHD



See the Full Study

THE QUALITY OF OUR OLIVE TREES

We are continually innovating to ensure large-scale production of the highest genetic and sanitary quality for our customers.

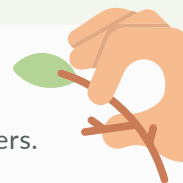


Genetic Quality

We have the best genetic materials adapted to the hedgerow olive system..

Quality Control

We carefully select plants for our customers.



Characteristics

Agromillora's olive plants come from semi-herbaceous staking and are rooted under nebulization..

Mother Plant Fields

We offer a distinguished product based on material exclusively from our mother plant fields, which are controlled at both the genetic



Protected and Exclusive Varieties

We have selected clones and varieties as well as new materials from the most advanced Genetic Improvement Programs in the world: Universities of Cordoba, Bari, Florence, and Todolivo.



OBTENTOR UNIVERSITÀ
DEGLI STUDI DI BARI



UNIVERSITÀ
DEGLI STUDI DI BARI
ALDO MORO



LECCIANA®

Crossbreeding of 'Arbosana' x 'Leccino'

Variety that produces an EVOO highly appreciated for its organoleptic qualities.

- Consistent quality throughout the entire season.
- High polyphenol content (362 mg/kg), reaching up to double that of the Arbequina variety, which gives it excellent stability.
- High percentage of oleic acid, contributing to its healthy profile.
- Sensory complexity: aceite equilibrado con notas frutadas, amargas y picantes, muy valorado por catadores.

Vigor: en condiciones de abundantes riegos y buen suelo es capaz de mostrar un vigor medio-alto. Sin embargo, en plantaciones de secano o riego de apoyo, su vigor queda controlado dando cosechas constantes.

Branching: in this aspect it shows its Arbosana parentage, giving a good leaf/wood ratio.

Productivity: Similar to Arbequina. Its strong root system gives it great rusticity, therefore it is recommended for dryland/supplementary irrigation or organic cultivation. It maintains fruit turgor despite water shortage in summer. Oil yield equal to or higher than Arbequina.

Cold Tolerance: Good, better than the rest of the varieties adapted to hedgerow systems so far.

Harvest time: Very early, it is among the first to reach veraison, and can be harvested one week before the ideal time of the Arbequina variety.

Who is this variety for?

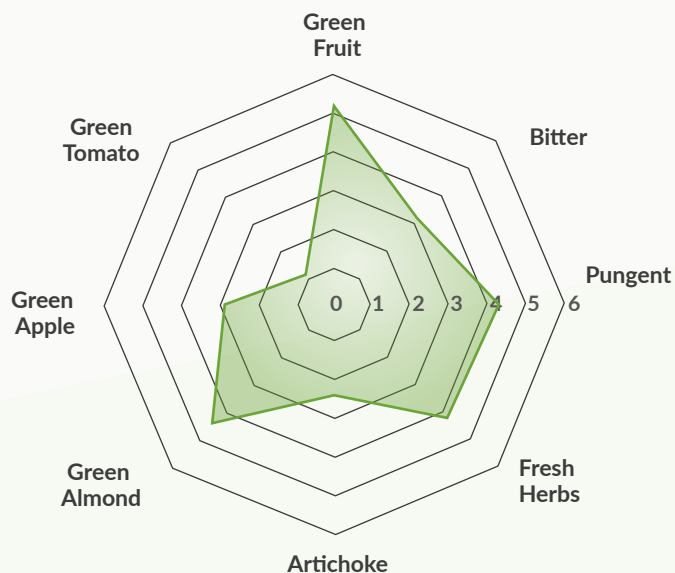
Indicated for difficult edaphoclimatic conditions (organic farming, cold areas, dryland or supplementary irrigation), where its production is less reduced compared to other varieties, due to its rusticity.

Highly recommended for those who wish to obtain a balanced premium EVOO (fruity, pungent, and bitter) and that also meets the EFSA requirement on polyphenols (>250 ppm) in order to be valued as a healthy EVOO.

The Lecciana variety has been approved for cultivation in areas affected by *Xylella fastidiosa*, as it is considered resistant to this bacterium. The official announcement came with the resolution of the Director of the Phytosanitary Service of the Apulia Region (May 3, 2024, No. 48 Reg. (EU) 2020/1201 – Provisions for the application of Articles 18 and 23 of Reg. EU 2020/1201 “Authorization for the planting of specific plants in infected areas”).

Global Oil Profile

Corresponds to a green-type Extra Virgin Olive Oil with strong character, good olfactory-gustatory harmony, with complexity, aromatic intensity, and notable fruitiness, pungency, and bitterness.



Main Characteristics

TREE

Growth	ERECT
Vigor	MEDIUM

FRUIT

Olive weight (g)	3,3
Pulp/weight ratio	9,42
Oil yield (%sms)	52,80

Extra Virgin Oil

Ratio of mono/polyunsaturated	10,7
Total polyphenols	362mg/kg
Bitterness (K232)	1,829
Stability (hours at 120°C)	15,79

FATTY ACIDS (%)

Palmitic (C16:0)	15,51
Palmitoleic (C16:1)	1,22
Stearic (C18:0)	2,21
Oleic (C18:1)	71,05
Linoleic (C18:2)	8,11
Linolenic (C18:3)	0,74



Find
more information
about Lecciana
on our website



OBTENTOR UNIVERSITÀ
DEGLI STUDI DI BARI



UNIVERSITÀ
DEGLI STUDI DI BARI
ALDO MORO



CORIANA®

Crossbreeding of 'Arbosana' x 'Koroneiki'

Variety that produces an EVOO with great personality, ideal for those seeking intensity and character.

- **Marked sensory profile, with bitter and pungent notes, the result of its high polyphenol content (388 mg/kg).**
- **Higher oleic acid content compared to Arbequina, providing health benefits and stability.**
- **Versatility of use:** excellent as a monovarietal and very interesting as an enhancer of flatter EVOOs.

Vigor: medium-low, similar to 'Arbosana.' It is bushy, not erect, and sends out many fruiting branches.

Productivity: alta, rendimiento graso igual o mayor que arbequina. Es una variedad que da su mejor versión en condiciones de riego. Muy precoz, la juvenilidad la mantiene sólo los dos primeros "verdes o primaveras".

Cold Tolerance: behaves similarly to the arbequina in olive-growing areas, in cold areas still under observation to see its potential.

Fruto: similar to arbosana but ends in a point, reaches veraison with violet tones. Fruits in clusters.

Ideal harvest time: it generally reaches its maximum oilyield 1 week after arbequina with oil that may have turned from green to tomato notes, but when harvested at the same time as arbequina (with a similar oil yield), it offersan exceptional oil with high polyphenol content and spicy, fruity and bitter characteristics.

Who is this variety for?

Highly suitable for fields with sufficient water available, where it will provide high yields of EVOO with a high organoleptic quality (spicy and bitter), and exceeding the EFSA requirement on healthy oils.



Find
more information
about Coriana
on our website



Extra Virgin Oil

Polyphenols 388 mg/kg 11,92

Stability (hours at 120°C) 14,5

Fatty Acids (%)

Myristic (C14:0) 0,02

Palmitic (C16:0) 14,80

Palmitoleic (C16:1) 1,37

Heptadecanoic (C17:0) 0,04

Heptadecanoic (C17:1) 0,08

Stearic (C18:0) 2,15

Oleic (C18:1) 73,18

Linoleic (C18:2) 6,54

Arachidic (C20:0) 0,44

Linolenic (C18:3) 0,81

Eicosenoic (C20:1) 0,33

Behenic (C22:0) 0,16

Erucic (C22:1) ND

Lignoceric (C24:0) 0,08

Coriana Notas de cata AOVE

Green Fruit 5,8

Bitter 3,3

Spicy 4,8

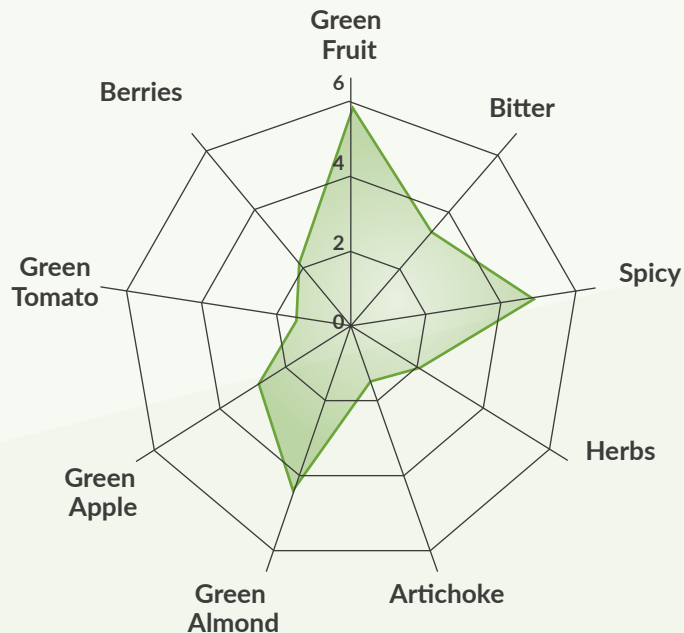
Fresh Herbs 2

Artichoke 1,4

Green Almond 4

Green Apple 2

Tomato 2,5



SIKITITA-2

Breeder's Data*

Variety that offers an EVOO with an excellent balance between quality and commercial acceptance.

- **Attractive organoleptic profile**, with very fruity oils and great acceptance by consumers.
- **High content of polyphenols (437 mg/kg) and oleic acid**, far exceeding Arbequina, which provides stability and health benefits.
- **Complex sensory notes**: green leaf, almond, nuts, and artichoke, which enrich its character.

Vigor: Low, always lower than Arbequina, and depending on the area equal to Arbosana or between Arbosana and Sikitita. Compact habit.

Branching: Similar to Sikitita, weeping habit.

Productivity: High and constant. Due to its higher oil yield, oil production is similar to Arbequina, Arbosana, and Sikitita. With good extractability at the mill.

Cold tolerance: Good tolerance.

Harvest time: Very early, currently the earliest variety in the hedgerow olive system, advancing the ripening of Sikitita and Arbequina by several weeks.

Who is this variety for?: Recommended for any type of soil. Ideal for producing EVOO that is highly valued commercially by the general public.



Global Oil Profile

Very fruity EVOO, with notes of dried fruits and green leaf and artichoke tones.

Main Characteristics

TREE

Growth	WEeping
Vigor	LOW

FRUIT

Olive weight (g)	2,5
Pulp/weight ratio	9,6
Oil yield (% dms)	50,0



Extra Virgin Oil

Monounsaturated/Polyunsaturated ratio	--
Total Polyphenols	437 mg/kg
Bitterness (K232)	--

FATTY ACIDS (%)

Palmitic (C16:0)	15,0
Palmitoleic (C16:1)	2,0
Stearic (C18:0)	2,1
Oleic (C18:1)	73,9
Linoleic (C18:2)	5,1
Linolenic (C18:3)	0,7





Pruning: Due to its low vigor, compact habit, and fruiting in clusters, it is a variety that almost does not require pruning, probably the most adapted to 100% mechanized pruning

Productivity: Very productive in kilos of olives per hectare, with an oil yield lower than Arbequina.

Harvest time: Late ripening period, between Arbequina and Arbosana.

Ideal in fertile soils with irrigation, as with the minimal wood it produces, it does not age.

Type of oil: The oil is of the fruity type, similar in style to Arbequina and Arbosana.

Main Characteristics

TREE

Growth habit	COMPACT AND SEMI-ERECT
Vigor	VERY LOW

FRUIT

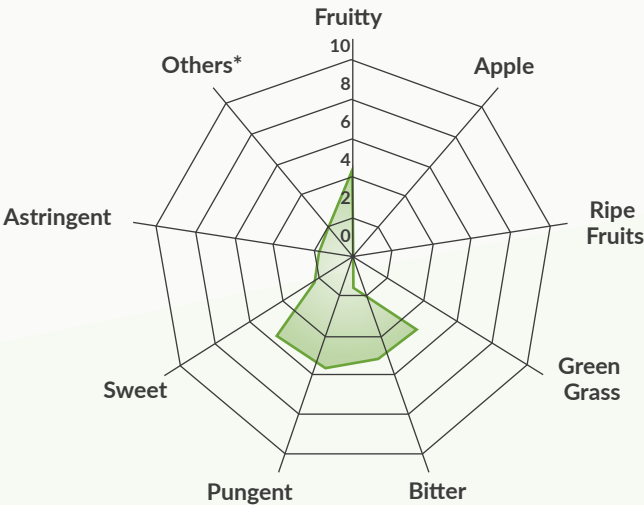
Olive weight (g)	1,58
Pulp/weight ratio	4,60
Oil yield (% dms)	43,5



Find more information about Oliana on our website

Global Oil Profile

Corresponds to a sweet-type virgin oil, balanced and with good harmony at the aromatic level. It presents a medium-high fruitiness, light in bitterness and somewhat more intense in pungency, making it very suitable for the mass consumer market.



*Green almond, artichoke, green tomato, and walnuts.

Extra Virgin Oil

Monounsaturated/Polyunsaturated ratio	11,92
Total Polyphenols	187mg/kg
Bitterness (K225)	0,160
Stability (hours at 120°C)	10,91

FATTY ACIDS (%)

Palmitic (C16:0)	13,01
Palmitoleic (C16:1)	1,40
Stearic (C18:0)	1,75
Oleic (C18:1)	71,14
Linoleic (C18:2)	5,53
Linolenic (C18:3)	0,59



Todolivo I-15^P

Breeder's data*



Find more information about Todolivo I-15P on our website

Variety that produces an EVOO with intense fruitiness and great aromatic complexity.

- **Fresh and natural aromas**, with notes of orchard fruits, fresh grass, and early olive.
- **Balance on the palate**: smooth and fresh entry, with a marked aftertaste of bitterness and pungency, which provides character.
- **Exceptional heritage**, merging the best organoleptic qualities of its progenitors: Arbosana and Koroneiki.

Vigor: Its vigor is medium/low. It requires little pruning intervention and shows a rapid productive response to it, making its agronomic management very simple and economical.

Branching: Structurally, it closely resembles its mother Arbosana I-43, which makes it suitable for hedgerow cultivation. Its internodes are short and have abundant branching that concentrates a large amount of olives in its foliage. It branches very well with very simple pruning.

Productivity: Its production is early, very high, and constant. The oil yield is high both at early and late ripening, with the greatest productive differences compared to other varieties

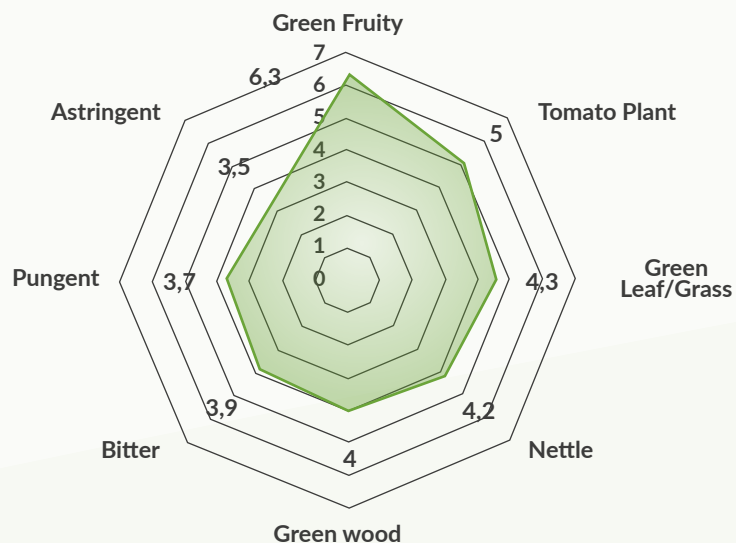
occurring at early harvest, both in dryland and irrigated conditions. In the trials carried out to date, it has surpassed its parents and an international collection of 33 traditional varieties in kg of EVOO/ha, with which it is being compared in the irrigated farms 'La Mata' and 'Las Hazuelas' and in the dryland farm 'Calderito Alto'.

Harvest time: Todolivo I-15 has the advantage of being able to produce a large amount of oil early, making it possible to bring the harvest forward to obtain excellent EVOOs and take advantage of the higher prices usually present at the beginning of the season, without increasing harvesting costs, since its fruit harvested green has good detachment.

Who is this variety for? A variety of great rusticity and adaptability to different soil and climate types. With high and constant productivity both in dryland and irrigated conditions. Recommended for all farmers, whether irrigated or dryland, who wish to produce an EVOO of extraordinary organoleptic quality and increase the profitability of their farms.

Global Oil Profile

Very fruity EVOO, with a nuance of dried fruits and green leaf and artichoke tones



Extra Virgin Oil

Total Polyphenols	343mg/kg
Bitterness (K232)	1,84
Stability (hours at 120°C, Arbequina = 45)	13,70

Main Characteristics

TREE

Growth habit	OPEN
Vigor	MEDIUM/LOW

FRUIT

Olive weight (g)	MEDIUM
Oil yield (%sms)	49,95

FATTY ACIDS (%)

Palmitic (%)	12,75
Palmitoleic (%)	0,80
Stearic (%)	2,63
Oleic (%)	72,09
Linoleic (%)	9,73
Linolenic (%)	0,66
Bitterness (K232)	

Stability (hours at 120°C, Arbequina = 45)

WHAT IS TO COME

Genetic improvement program



I-20P

I-30P

I-42P

I-40P

I-47P

I-51P

I-99P

I-100P

WHAT IS TO COME



Variety obtained from the cross between Arbosana and Arbequina, developed to address a key need of the modern olive grower: to advance the entry into production without losing yield.

With a compact habit, high productivity, and great regularity, ILITIA is a stable and efficient variety profile, designed to maximize results in hedgerow plantations. Ideal for producers who seek early yield and sustained productivity.

Vigor and growth habit: Erect habit with short branching, which significantly facilitates training and pruning tasks. This architecture also makes it especially suitable for mechanical harvesting. Its compact structure contributes to high agronomic efficiency in super-intensive systems.

Productivity and oil yield: High productivity and consistent performance season after season. Designed to provide long-term stability, which makes it a reliable option for modern and sustainable plantation projects. Its oil yield is high, with abundant olive production and early harvest maturity.

Earliness: One of its main strengths is its outstanding earliness, allowing harvesting before many other varieties. This advantage facilitates the organization of the harvest calendar and improves mill management.

Climatic tolerance: Due to its genetic origin, an intermediate behavior is expected, although with potential to adapt well to different conditions, especially in areas with good water management.

Fruit: Clustered production with good performance in mechanical harvesting.

Harvest time: Early harvest, with a high oil yield, when the variety reaches its maximum agronomic potential (very similar to Arbosana) and can provide quality oils before the ripening peak of other varieties.

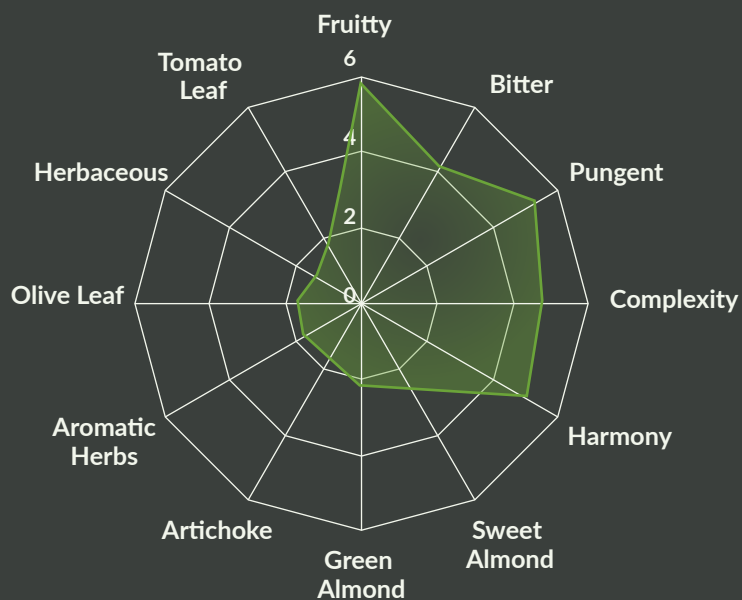
¿Para quién es esta variedad?

Recommended for producers seeking a modern, early, and efficient variety, with high mechanization potential and productive stability. Its genetics provide an agronomic guarantee for hedgerow plantations focused on production and profitability. It also provides an agronomic guarantee for intensive plantations focused on quality and long-term profitability.



Ilitia Tasting notes EVOO

Fruity	5,6
Bitter	4
Pungent	5,2
Complexity	4,7
Harmony	4,9
Green Almond	2,6
Sweet Almond	2,2
Artichoke	1,7
Aromatic herbs	1,7
Olive Leaf	1,6
Herbaceous	1,3
Tomato Leaf	1,6



WHAT IS TO COME



BRUNELLA

Type of medium fruity oil, with bitterness and pungency. Very aromatic in green, it stands out for its lightness on the palate, which makes it an excellent option as a mild monovarietal or to balance more intense oils. Ideal for consumers who seek fresh aromatic profiles with low astringency.

Vigor and growth habit: Upright and smooth habit, with very low vigor, even lower than 'Arbosana'. It presents a compact structure that facilitates management in intensive or super-intensive plantations. It adapts especially well to fertile soils with good water availability, where it reaches its highest productive potential.

Productivity and oil yield: Very high productivity, without alternation (does not show biennial bearing), with a very high oil yield.

Earliness: Early entry into production and early harvesting, which allows crops to be brought forward and the mill logistics to be organized more efficiently.

Fruit: Moderate oil yield, which is compensated by its high productivity and good fruiting. Good performance for mechanical harvesting.

Harvest time: Early harvest, when it achieves an optimal balance between oil yield and sensory quality, preserving its aromatic and mild character.

Who is this variety for?:

Ideal for producers seeking a variety with low vigor, highly productive, and with a mild and aromatic oil profile. It requires soils with good fertility and water availability to fully express its potential. Perfect for modern plantations with intensive or super-intensive management systems.

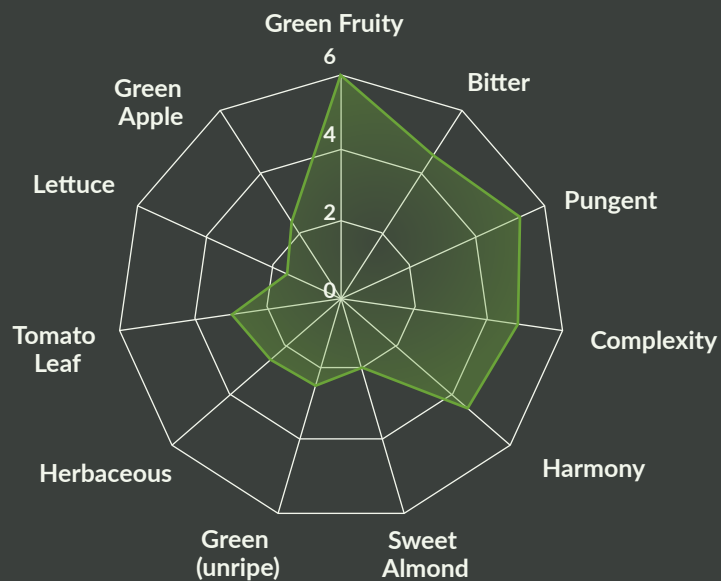


UNIVERSITÀ
DEGLI STUDI
FIRENZE



Brunella Tasting notes EVOO

Green Fruity	6
Bitter	4,6
Pungent	5,3
Complexity	4,8
Harmony	4,5
Sweet Almond	1,9
Green	2,4
Herbaceous	2,5
Tomato Leaf	3
Lettuce	1,6
Green Apple	2,4



WHAT IS TO COME



FLORENTIA

Type of oil with great intensity, with a very pronounced aroma and a good dose of bitterness and pungency. Complex and robust sensory profile, ideal for consumers who value oils with character. Very suitable as a monovarietal or to provide intensity in milder blends.

Vigor and growth habit: Medium-high vigor, similar to 'Arbequina', with an upright habit that facilitates management and pruning tasks.

Productivity and oil yield: Medium-high productivity, with excellent yield in kilos of olives per hectare. It does not present alternation (no biennial bearing), which ensures stable harvests year after year.

Earliness: Florentia enters production early, with early ripening under normal conditions. However, it shows its best performance with later harvesting, which allows it to develop its maximum aromatic and oil potential.

Climatic tolerance: Although its behavior under extreme conditions is still under evaluation, it is expected to show probable adaptation to dryland cultivation, making it an interesting option for areas with lower water availability.

Fruit: Large-sized olive, which contributes to its high productivity by volume, although with a low oil yield. This characteristic can be advantageous in markets where the physical volume of harvest is a priority.

Harvest time: Late harvesting is recommended to obtain the best aromatic expression of the oil. At this stage, Florentia offers intense and structured oils, with good sensory stability.

Who is this variety for?:

Indicated for producers who seek oils with high sensory intensity and do not prioritize oil yield. Its potential in dryland conditions and its productive stability make it attractive for areas with limited water resources or for those who prioritize olive volume and aromatic quality.

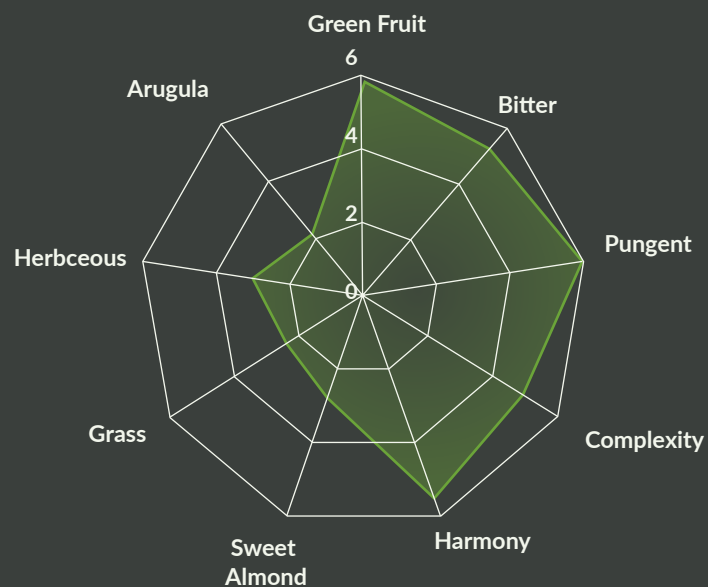


UNIVERSITÀ
DEGLI STUDI
FIRENZE

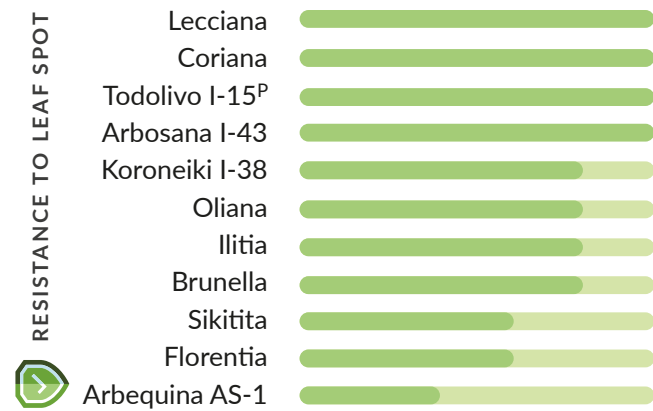
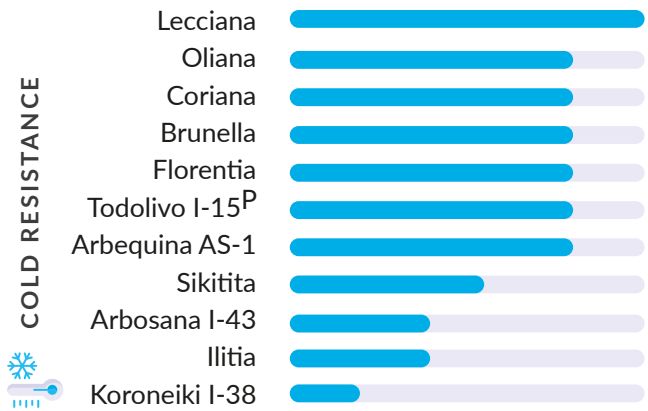


Florentia Tasting notes EVOO

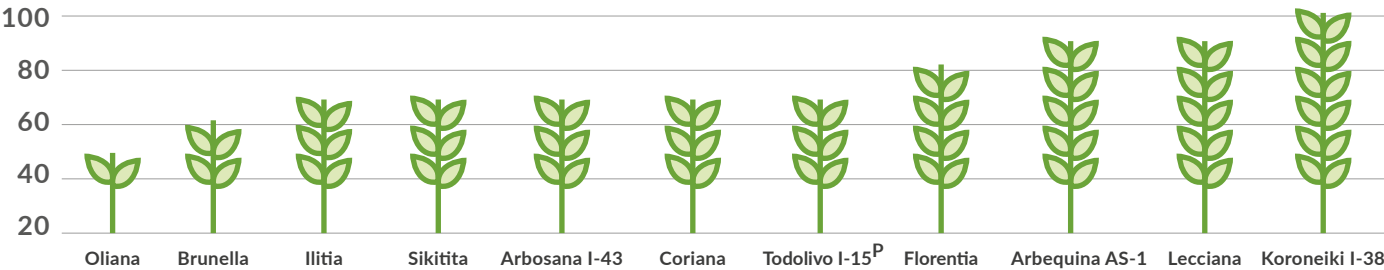
Green Fruity	6
Bitter	5,2
Pungent	5,8
Complexity	4,9
Harmony	4,9
Sweet Almond	2,6
Grass	2,2
Herbaceous	2,8
Arugula	2,4



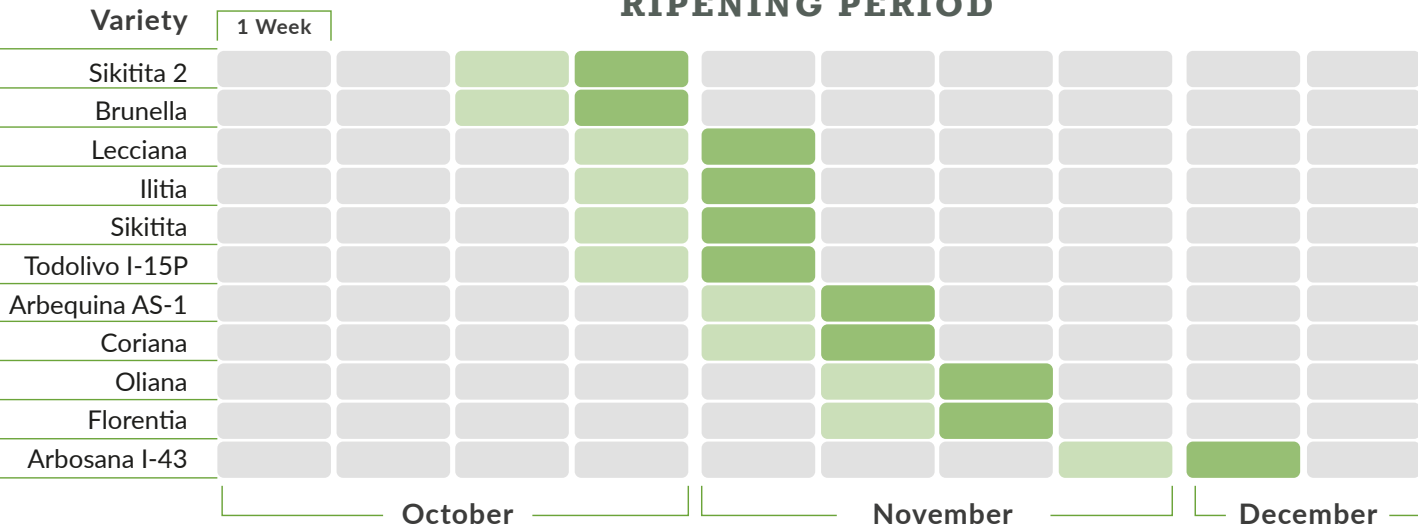
COMPARISON OF VARIETIES



VIGOR SCALE



RIPENING PERIOD



SCIENTIFIC EVIDENCE ON POLYPHENOLS AND THEIR RELATIONSHIP WITH OUR HEALTH

According to research by EFSA (European Food Safety Authority), the consumption of EVOO reduces the risk of suffering from cardiovascular diseases if it contains a minimum of 250 mg/kg of total polyphenols. This characteristic makes EVOO the healthiest vegetable fat of all those that exist, and we should highlight its value. There are many more scientific publications that support this statement, the most important of which are cited below.



EFSA Journal 2011;9(4):2033 (European Food Safety Authority): Phenols, due to their antioxidant character, prevent the oxidation of LDL cholesterol, preventing it from being deposited on the walls of the arteries and reducing the risk of cardiovascular diseases. EFSA recommends the consumption of 20 g/day (2 tablespoons) of an EVOO that contains at least 250 ppm of polyphenols



HARVARD UNIVERSITY in the prestigious journal *Journal of the American College of Cardiology*: A 30-year study with 90,000 volunteers found a 19% reduction in heart attack episodes in those individuals who had consumed half a tablespoon of EVOO per day.



PREDIMED study, *New England Journal of Medicine*: a 10-year study with 7,447 volunteers demonstrated that EVOO has a protective effect against major cardiovascular disease (stroke, heart attack, or cardiovascular death) in the context of a Mediterranean Diet. It was also associated with its high content of bioactive polyphenols with anti-inflammatory and antioxidant activity.



CORDIOPREV, published in *THE LANCET* (the journal with the highest impact in medical literature): duration of 7 years, 1002 patients with cardiovascular diseases. The Mediterranean diet model rich in extra virgin olive oil reduces the probability of having a new acute myocardial infarction, a stroke, an episode of peripheral arterial disease, being revascularized, or dying from cardiovascular causes by 26.6% after seven years.



LECCIANA[®] CLUB

A place where EVOO becomes a unique experience,
creating an emotional connection with the production
and consumption of Lecciana.



LECCIANA
CLUB



The SES seal identifies our value proposition based on sustainability and the hedgerow model.



Agromillora

Plaza Manuel Raventós 3-5 , Sant Sadurní d'Anoia

08770 Barcelona (Spain) Tel. +34 938 912 105

www.agromillora.com

The data and results shown in these graphic resources are provided for informational purposes only and it is not guaranteed that they will necessarily be achieved in all cases, due to multiple factors that influence plant growth such as climatic and geographical conditions, soil characteristics, as well as management conditions and agricultural practices.