



 *Lucas*





# History

Arbequina is a variety of olive tree (*Olea Europea*) originally from Palestine. It was introduced by the Duke of Medinaceli in the seventeenth century. The duke lived in a castle-palace of Arbeca, Catalonia, hence the name that receives this variety in honor of the municipality where he resided.



# The fruit

With a smaller size than other varieties, with an intense green color, resistant to cold, with a sweet and almond flavor, the Arbequina olive has become worthy of being the most popular olive of all Spain. A place that has earned for being the essential raw material to produce olive oils of excellent quality worldwide.

This variety is characterized by its fruity aroma and scent, with almond tints and sweet taste. It is an olive that is also tasted on the table because its pulp is delicious.

In addition, Arbequina is an olive considered essential in the Mediterranean diet, as it can be enjoyed as an aperitif and as a dressing for salads, appetizers, pâtés and other dishes due to its high nutritional value.

This olive stands out for its low amount of calories, its contribution of fiber and unsaturated fats, being an ideal food for people who have high cholesterol levels or need to lose weight.





The truth is that the oil produced from this olive is quite peculiar because it is fruity and leaves a delicate almond flavor in the mouth, without bitter traces.

The olive oils of Arbequina origin are buttery, oily and unctuous in character, with a slight spicy flavor and aromatic exotic fruits essence, without hints of astringency, rather sweet and tasty.

This oil must be preserved at warm temperatures, in fresh conditions and in a dark environment in which neither sun nor frost penetrates, for the purpose of greater delight and to avoid premature oxidation.

*Superior category  
Extra Virgin Olive Oil*

# Ecological Commitment

Grupo Lucas also collaborates in wind energy production, adding its ecological commitment to their manufacturing process. It is a clean energy since it doesn't produce atmospheric emissions or polluting waste.

It doesn't require a combustion that produces carbon dioxide (CO<sub>2</sub>), therefore it doesn't contribute to the increase of the greenhouse effect or climate change.

Since its beginning, the management of Grupo Lucas has been based on the reinvestment of a good part of the profits in the continuous improvement for their production processes and R&D projects.





# Nutritional Information

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## NUTRITIONAL INFORMATION per 100g

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Energy Value	3685 kJ/ 896 kcal
Fats	99,6 g
of which saturated	14,83 g
Carbohydrates	< 0,5 g
of which sugars	< 0,5 g
Proteins	< 2,0 g
Salt	< 0,03 g

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PET 500ml



PET 1L



PET 250ml



PET 2L



PET 5L



Glass 250ml



Glass 500ml



*Lucas*

*Aceite de Oliva  
Virgen extra*



ARBEQUINA

Extracción en frío

Can 5L

Calle Mayor s/n  
30162 Santa Cruz (Murcia)  
T +34 968 812 179  
info@grupolucas.com

aceitelucas.com

