

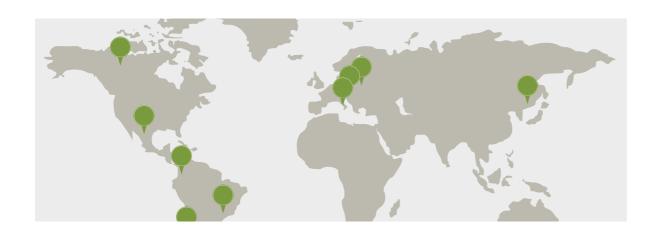




OLIVE OIL PRESENTATION

OLIVE OIL EXTRA VIRGIN 0,2% ACIDITY - OLIVE OIL EXTRA VIRGIN 0,2% ACID







LARGEST CONSUMERS

70% of homes in Spain and Italy consume olive oil, which translates in 443 million liters per year.



90% OF WORLD PRODUCTION OF OLIVE OIL IS MADE BY MEDITERRANEAN COUNTRIES

2% OF WORLD PRODUCTION OF OLIVE OIL IS MADE BY COUNTRIES OUTSIDE THE MEDITERRANEAN AREA.

POTUGAL • GREECE • ITALY • TUNISIA TURKEY • MOROCCO • SPAIN



1560

OLIVE OIL IS INTRODUCED IN CHILE

Olive cultivation in our country expanded chiefly in the central valley, yet orchards expanded rapidly towards the north until Limarí Valley; and to the south until Bio Bio River.

NATIONAL PRODUCTION INCREASED IN A 30% UP ON 2008

Olive oil export increased during 2012 Producing 8,000 tons and over 20,000 hectares of olive plantation for the production of olive oil.



Olive oil export increased during 2012



A VARIETY OF FRUITS THAT EXPRESS WHAT IS PUREST IN THIS CORNER OF THE WORLD

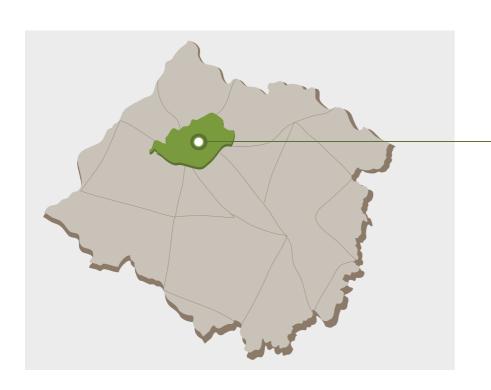


The great extensions of fertile soil in our land have become a home to this traditional tree.



The use of technical irrigation has enabled us to in areas of exceptional climate.





MAULE VALLEY

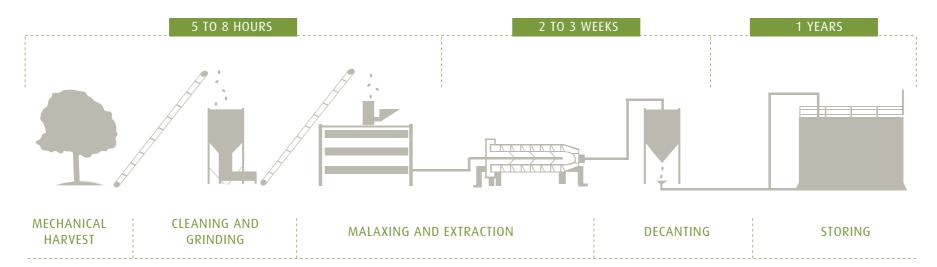
TALCA / LINARES / CAUQUENES Claro Valleys / Loncomilla Valley / Tutuven

30.301 Km2 BELONG TO MAULE

HECTARES OF OLIVE **CULTIVARS**

3700 WHICH PRODUCE OVER 1500

TONS OF VIRGIN OIL



Olives are cleaned removing the stems, the leaves, twigs, and then are washed to begin the grinding process

Olives are crushed into a paste

The oil, water the soilds are separated

The product is stored in iron barrels with controlled temperature, sheltered from light



WHAT DO WE DO WITH THE RESIDUES?

"ORGANIC FERTILIZATION
SUPPLIES FOOD AND LIFE TO
THE SOIL"

DOUBLE TREATMENT OF ORGANIC MATTER

LEAVES, TWIGS, AND OTHER DEBRIS

Stored are added to the soil improving its quality, and biofuel providing nutrients to the tress.

BIOFUEL

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