

MONVA

MONVA, S.A., a company 100% owned by the Montabes Vañó family, was incorporated in 1972 following an agricultural tradition that goes back to several generations devoted to the production of Extra Virgin Olive Oil. The company is certified under ISO 9001 and ISO 14001 since 2003.

1. **Exploitation Area**

The exploitation area owned by Monva, S.A. is of 800 Hectares of olive trees, divided into ten production sections.

There are 85,000 olive trees of which 75,000 are subject to a drip irrigation method.

It should be highlighted that the company Monva, S.A. has been one of the first in introducing the drip irrigation method for olive trees in Spain.

2. **Production**

2.1. Production process

Our Extra Virgin Olive Oil is the natural juice of the fresh and healthy fruit of olive trees.

The care devoted to the trees, the handling of the fruits and the manufacturing and packaging process are aimed at achieving a high quality product.

Olives are harvested by hand at the time of their optimum ripening point. Then, they are washed and the leaves and branches are duly cleaned. Subsequently, they are cold crushed on the same day of the harvesting.

The traditional cold, low pressure, manufacturing process enables to achieve an extremely low acidity being this the only oil manufactured through exclusively mechanical procedures without using chemical treatments, preservatives or colouring products.

2.2 Production and equipment plant

The manufacturing plant is located within the property. The factory with a built surface of 500 m² is equipped with PIERALISI J5 machinery with a crushing capacity of 100,000 Kg/day (a two-stage Perialisi integrated continuous system).

The stainless steel cellar, with an oil storage capacity of 850,000 Kg., is located beside the factory.

The factory also incorporates an olive reception dock consisting of two entry hoppers, a cleaner, a washing machine and a drying machine the object of which is to feed the fruit into the factory once it is ready to be crushed.

For the different ploughing tasks required by the olive plantation, Monva S.A. has six heavy duty tractors, four dumping carts, as well as different tools and accessories for the relevant works.

Beside the cellar it is located the bottling plant that counts with two automatic bottling machines with a capacity of 15.000 Liters/day.

Monva, S.A. has a staff implement of twenty five workers but during the harvesting period this number reaches a total of one hundred and fifty.

2.3. Production Volume

The production volume per year of any kind of agricultural business is closely related to the weather conditions during the production campaign. For illustration purposes, the mean of the production obtained for the last five seasons – 2002 to 2006 - has been used.

The average production volume per year amounts to 2,800,000 kg of olives. Such olive production in Kg. is converted, following an average statistical performance of 24%, into an average volume of 672,000 Kg of oil (733,000 l.).

In case that the demand exceeds our production volume, considering a plant capacity of 10,000,000 Kg p.a., Monva, S.A. can obtain - through "Sierra Mágina" Denomination of Origin Council - the necessary quantity of olives to meet any demand. Such olives are always subject to control in an effort to guarantee the highest quality standards to meet our requirements for the production of extra Virgin Olive Oil.

3. Organoleptic chart and acidity rate

The entire production process, including the bottling of our extra virgin olive oils *Dominus*, *Valle Mágina* and *Montabes* takes place at our estate on the slopes of the Sierra Mágina Nature Park.

We use exclusively olives of the Picual variety growing on olive trees averaging 40 years of age planted on clay/calcareous soils and which are harvested on our own estate.

The process involving the cultivation and harvesting of the olives and the production of the oil itself is strictly controlled in line with the requirements set out in the Integrated Production Regulation which has been designed to safeguard environmentally-friendly farming practices.

Valle Mágina and Dominus Extra Virgin Olive Oil, Sierra Mágina Denomination of Origin:

Fruity and persistent aroma of green olives. Intense. Fluid.
Acidity: <0.3°

Montabes Family reserve Extra Virgin Olive Oil:

Smooth, dense. Balanced and versatile.
Acidity: <0.4°

4. Quality control

The object of any and all aspects and operations of our activities is to offer an Extra Virgin Olive Oil of the highest quality. Among other, the following operations could be mentioned:

- 4.1. A selected harvesting process based on the optimum ripening of the fruit.
- 4.2. Special care during the harvesting, transport and cleaning of the fruit so that it reaches the factory in the best conditions.
- 4.3. Strict and on-going analyses both at the arrival of the olives to the plant and upon the exit of the oil.
- 4.4. A stable temperature and humidity both at the plant and in the cellar
- 4.5. Analysis of the oil in the cellar.
- 4.6. Cleanliness and efficiency throughout the manufacturing and packaging process.
- 4.7. Special attention to, and follow-up of, any technological improvement that might represent an advantage for the production process or the final product.

5. Denomination of Origin

The agricultural exploitation Monva, S.A. is located at the municipalities of Baeza and Mancha Real, province of Jaén. Such geographical location is within the most important olive oil production area in the world both in terms of volume and quality.

Specifically, our exploitation is located at the Sierra de Mágina, a mountainous area of the province of Jaén after which the Denomination of Origin "Sierra Mágina" and our brand "Valle Mágina" have been named.

6. Trade names and brands

The company has several trade names registered:

- 6.1 "Valle Mágina" and "Dominus", brands exclusively used for the marketing of high quality extra virgin olive oil qualified with the Sierra Mágina Denomination of Origin.
- 6.2 "Montabes", a brand used for the marketing of extra virgin .

7. Bodies and Associations to which Monva, S.A. is affiliated

- ASAJA: Asociación de Jóvenes Agricultores
- APROLIVA: Asociación de Productores de Aceite de Oliva
- UNAPROLIVA: Unión de Organizaciones de Productores de Aceite de Oliva
- SIERRA MAGINA: Regulating Council of the "Sierra Mágina" Denomination of Origin.

COMOVA

Comercial Montabes Vaño, S.A. (Comova, S.A.) is a company recently incorporated the object of which is the marketing of the products and services of the group. As in the case of Monva, S.A., the company is 100% owned by the Montabes Vaño family.

1. **Trade and Distribution of food products**

Comova markets, on an exclusive basis, the agricultural and food products manufactured by Monva:

1.1. Domestic Market: a wide and exclusive range of olive oils. Two segments can be differentiated:

- End consumer: Through the delivery service called Tele-Aceite (trade mark), Comova markets our Extra Virgin Olive Oil.
- Bulk: Thanks to the proven quality of the oils produced by Monva, our products are ordered by packaging companies to provide the necessary taste and flavour to other oils that lack such attributes.

1.2. Exports: currently Comova exports a selected range of olive oils to the major markets of Asia, Europe and América, among others Japan, France, Germany and USA area under our brands Dominus, Valle Mágina and Montabes.

1.3. Web page: Updated presentation of the products marketed by Comova:

<http://www.monva.es>
<http://www.comova.es>

EXTRA VIRGIN OLIVE OIL **DOMINUS**: ALCUZA PRIZE FOR THE YEAR 2007

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| BRAND | DOMINUS |
| PACK TYPE | "Dorica" bottle / dark glass |
| PACK CAPACITY | 500ml only |
| PACKS PER BOX | 6 |
| OLIVE VARIETY | Picual |
| OLIVE GROVE OF ORIGIN | D.O. Sierra Mágina Cortijo Virgen de los Milagros Mancha Real / Jaén / Spain |
| ACIDITY | 0.21 |
| PEROXIDE INDEX | 1.92 |
| K 270 | 0.15 |
| K INCREMENT | 0.01 |
| HUMIDITY (%) | Natural settling for a minimum 6-month period / 0.10 |
| IMPURITIES (%) | Natural settling for a minimum 6-month period/ 0.10 |
| TASTING PANEL RATING | 8.0 |
| APPEARANCE | Unfiltered |
| COLOUR | Deep green |
| BOUQUET | Green fruit / reminiscent of freshly-cut grass, broom, tomato and nettle |
| TASTE | Fresh fruity flavour / full bodied, thick, slightly spicy with an almost imperceptible bitter undertone |
| AROMA | Fragrant |
| FINISH | Slightly spicy and astringent |
| OTHER FEATURES | Very stable and goes a long way / high oleic, polyphenol and vitamin E content |
| RECOMMENDED USE IN COOKING | Perfect to season any dish in which oil is essential to enhance quality and flavour. Particularly good in casserole, baking and seasoning in general. |
| AWARDS AND RECOGNITION | Batch awarded the Alcuza Prize for the best Extra Virgin oil in the D.O. Sierra Mágina for the 99/00, 05/06 and 06/07 harvests / Gold Medal Award at Los Angeles Int. Olive Oil Competition for the 2003/2004 harvest, Bronze Medal for the 06/07 harvest / own harvest / estate-produced and bottled. |

EXTRA VIRGIN OLIVE OIL **VALLE MÁGINA**

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| BRAND | VALLE MÁGINA |
| PACK TYPE | "Dorica" bottle Pet (5L) |
| PACK CAPACITY | 250ml / 500ml / 750ml / 5L |
| PACKS PER BOX | 20 x 250 / 6 x 500 / 12 x 750 / 3 x 5L |
| TYPE OF OLIVE | Picual |
| OLIVE GROVE OF ORIGIN | D.O. Sierra Mágina Cortijo Virgen de los Milagros Mancha Real / Jaén / Spain |
| ACIDITY | 0.28 |
| PEROXIDE INDEX | 4.72 |
| K 270 | 0.16 |
| K INCREMENT | 0.01 |
| HUMIDITY (%) | 0.08 |
| IMPURITIES (%) | 0.02 |
| TASTING PANEL RATING | 7.5 |
| APPEARANCE | Filtered |
| COLOUR | Golden |
| BOUQUET | The generous fruitiness of ripening olives / reminiscent of wood, apple and fig |
| TASTE | Fresh fruity flavour / smooth and balanced |
| AROMA | Clean |
| FINISH | Sweet / almost imperceptible spicy finish |
| OTHER FEATURES | Very stable and goes a long way / high oleic, polyphenol and vitamin E content |
| RECOMMENDED USE IN COOKING | Ideal for seasoning any type of uncooked food, especially in dishes where the quality of the oil is a key feature. |
| AWARDS AND RECOGNITION | Extra Virgin oil bearing the hallmark of the D.O. Sierra Mágina which certifies its quality on the basis of the chemical and organoleptic tests conducted / estate-produced and bottled. |

EXTRA VIRGIN OLIVE OIL **MONTABES**

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| BRAND | MONTABES |
| PACK TYPE | "Bertolli" bottle Tin (3L) Pet (5L) |
| PACK CAPACITY | 250ml / 500ml / 1L / 3L / 5L |
| PACKS PER BOX | 12 x 250 / 12 x 500 / 12 x 1L / 4 x 3L / 3 x 5L |
| TYPE OF OLIVE | Picual |
| OLIVE GROVE OF ORIGIN | Sierra Mágina Cortijo Virgen de los Milagros Mancha Real / Jaén / Spain |
| ACIDITY | 0.35 |
| PEROXIDE INDEX | 5.37 |
| K 270 | 0.17 |
| K INCREMENT | 0.005 |
| HUMIDITY (%) | 0.08 |
| IMPURITIES (%) | 0.08 |
| TASTING PANEL RATING | 7.2 |
| APPEARANCE | Filtered |
| COLOUR | Yellowish green |
| BOUQUET | The generous fruitiness of ripe green olives |
| TASTE | Smooth, almost imperceptibly bitter, spicy and astringent |
| AROMA | Clean |
| FINISH | Slightly sweet |
| OTHER FEATURES | Very stable and goes a long way / high oleic, polyphenol and vitamin E content |
| RECOMMENDED USE IN COOKING | Any dish where oil is a key ingredient in bringing out quality and flavour. |
| AWARDS AND RECOGNITION | Own harvest / estate-produced and bottled. |