

OLIVE OIL EXTRA VIRGEN

PRODUCTION PROCESSES

FLOW CHART



MURMULLOS
DEL EDÉN



BRAND ORIGIN

In a land that has historically been a melting pot of cultures, the invasions, conquests and reconquests, wars and invasions did not lead to the neglect of the labours of this land, which provides for and feeds the pleasures of mind and body.

A land, that of Murcia, enriched by the wisdom, secrets, and the most ancient traditions left to us by each and every one of these cultures and which have been maintained over the centuries as a Murmur between the generations.

A market garden, that of Murcia, whose poetic and courtly language was not recorded or recognised in official dictionaries, and the secrets of a real passion that have never been revealed.

Unwritten science, the knowledge that comes from knowhow and the efficient use of resources, with invention born of necessity.

A land where the origin of the olive press, conservation processes, a cuisine rich in herbs from the vegetable garden and from the mountainside, date from the dawn of civilisation.

Thanks to all of this sociocultural tradition and the climatic conditions of this geographical location, the Region of Murcia is considered to be one of the most fertile and prosperous lands in all of Spain, the Market Garden of Eden of Southern Europe, which today has given rise to an agricultural industry based on the highest standards of quality, balance and environmental awareness, maximum optimisation of resources and considerable investment in RDI, which guarantee exceptional produce, the raw materials for the products of Murmullos del Edén



OLIVE
PICK UP

CRUSHING
OF OLIVES

STORAGE

ANALYSYS
&
CATEGORY

EXTRA VIRGIN
OLIVE OIL +
REFINED POMACE
OLIVE OIL =
POMACE OLIVE OIL



2°
CRUSHING
OF LIVES

REFINING
PROCESS

REFINED
POMACE
OLIVE OIL

EXTRA
VIRGIN
OLIVE OIL

VIRGIN
OLIVE OIL

REFINING
PROCES

REFINED
OLIVE OIL

EXTRA VIRGIN OLIVE
OIL+REFINED OLIVE OIL =
OLIVE OIL

BOTTLING

LABELING

