



Origin. Heritage. Flavour

actelgrup

**Olive
Oil**



We work to strengthen an agrifood project with **deep roots in the land**, where **people** and **cooperatives** are part of a...

vibrant, dynamic, and connected community.

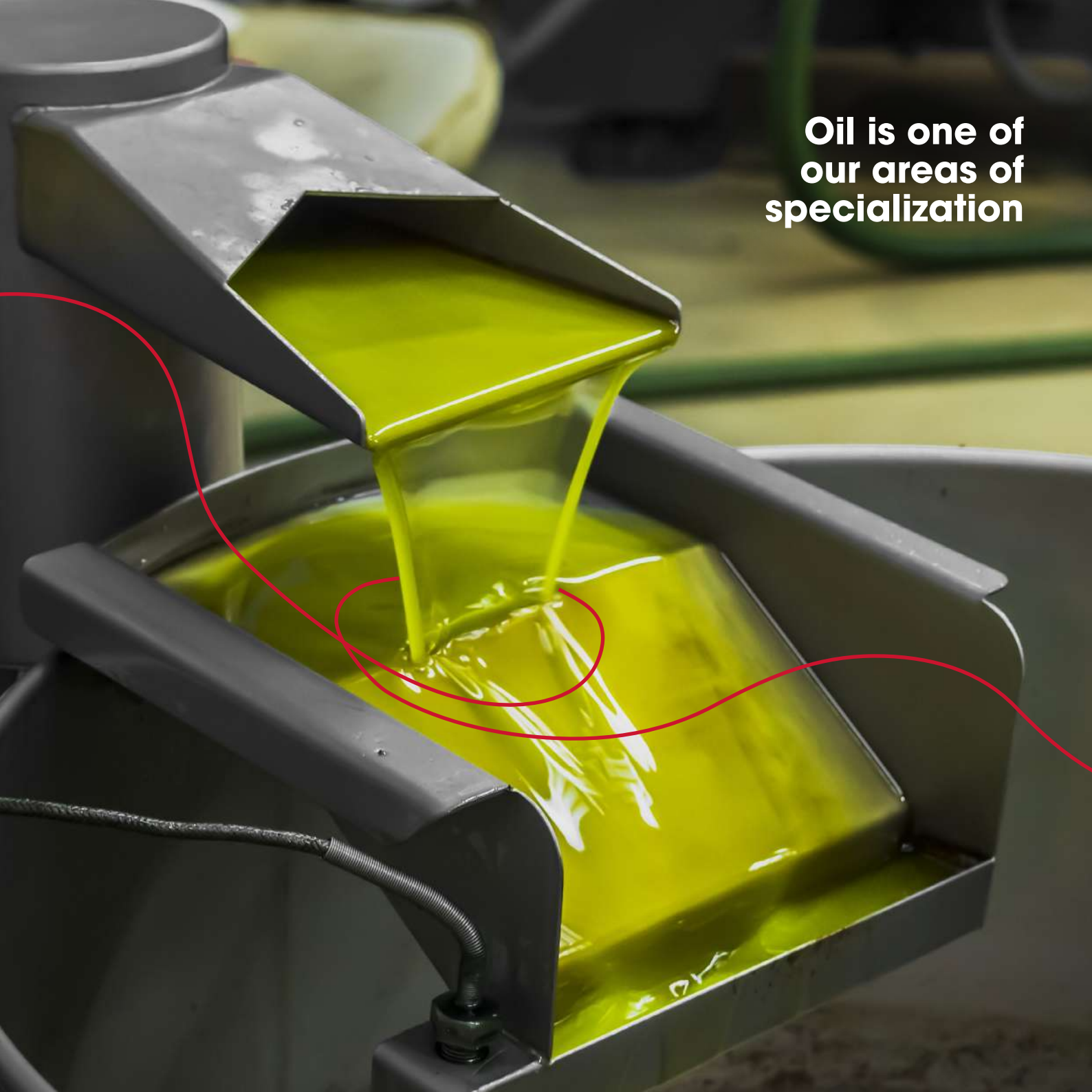
We believe that **collaboration** and **cooperation** are powerful drivers of progress. By working together, we combine knowledge, experience, and expertise to create shared opportunities, foster innovation, and build a more **sustainable future**.

Committed to excellence and open to innovation, we are guided by a long-term vision that helps to ensure the continuity and prosperity of future generations of farmers.



We join efforts to cultivate a shared future



A close-up photograph of a grey industrial machine pouring bright yellow-green olive oil into a matching grey collection tray. A red line is drawn over the image, starting from the text on the left, looping around the pouring oil, and extending towards the bottom right.

**Oil is one of
our areas of
specialization**

ActelGrup, more than four decades creating value from the source

ActelGrup is a second-tier cooperative founded in 1980 and a benchmark in the Spanish and European agri-food sector in the fields of fruit, arable crops, supplies, oil and insurance.

Our olive oil division was born in the cradle of the Arbequina olive, a region where this variety has been part of the landscape, culture and daily life for centuries.



Born in the field

Since 1969, we have been offering **Arbequina extra virgin olive oil**, combining tradition, innovation and commitment to the territory.

Rooted in the values of the Mediterranean diet, we guarantee **full traceability from the field to your home**, offering high-quality products that preserve all the **nutritional and healthy properties** of olive oil.

Our **certifications** endorse our processes and products, providing **quality, food safety** and **confidence**, always under criteria of sustainability and responsibility towards the environment.



And among everything that grows from our land, olive oil holds a place of its own



A tradition evolving with new ways of consuming

More than 50 years of experience support our commitment to the territory and producers, while we continue to innovate to respond to **new consumption trends** and the **demands** of global markets, such as our range of infused oils, herb and spice salts, as well as new packaging formats.

Thus, our portfolio brings together a wide selection of **Arbequina extra virgin olive oils**, **vinegars**, **almonds**, **olives** and **olive pâtés**.



Two brands, one shared vision of olive oil

Through **Germanor**, we bring our products to the **domestic market**, where the brand is present among the leading food retail operators in Spain.

Through **Romanico**, we share the excellence of Arbequina olive oil in **international markets**. We currently export to 5 continents, adapting our offering to the requirements and preferences of each market, both in terms of products and formats, packaging and labelling.

Romanico also includes an organic range of Arbequina extra virgin olive oils and certified organic vinegars.





GERMANOR

Since 1969, GERMANOR extra virgin olive oil has been born from the strength of our cooperatives, bringing the most sought-after brand to our market.

A legacy that, generation after generation, highlights the value of our Arbequina olives. Tradition, commitment to origin, quality and safety make GERMANOR the finest expression of our territory.

GERMANOR

THE FLAVOR THAT BRINGS US TOGETHER



Extra Virgin Olive Oil



Extra virgin olive oil from the Arbequina variety, native to the Les Garrigues region and considered one of the best in the world. Obtained from the first cold extraction of the fruit. Pure olive juice, 100% natural.

Tasting notes: Arbequina olive oil has an intensely fruity green olive flavor with a peppery bitterness, strong yet balanced, reminiscent of fresh green grass, with a moderately sweet aftertaste and aromatic notes of green almonds, tomato plants and artichokes.

FORMAT

Glass: 100 ml, 250 ml, 750 ml and 1 L
PET: 1 L, 2 L and 5 L

Flavored Extra Virgin Olive Oils



White Truffle EVOO

White truffle pairs perfectly with all products that remind us of the land and countryside, such as vegetables, mushroom scrambles or fried eggs.

Chili Pepper EVOO

Chili pepper adds a spicy touch to pasta dishes, pizzas or traditional "coques de recapte".

Lemon EVOO

Lemon provides freshness and a citrus touch to Russian salads, fish seafood and salads.

FORMAT

Glass: 250 ml

Grenache Wine Vinegar

Germanor Grenache wine vinegar.
Made from Grenache wine and aged in oak barrels according to the traditional method.

Tasting notes: Grenache vinegar offers a fine acidity that enhances its aromas of almonds, hazelnuts and candied fruit such as peaches and figs. Perfect for vinaigrettes and salads, and for flavouring gazpachos, cold soups and baked fish.



FORMAT

Glass: 250 ml and 500 ml

Apple Cider Vinegar

Gourmet

Made from selected apples, it offers a delicate flavour, balanced acidity and a pleasant fruity touch. Ideal for adding freshness and enhancing all kinds of recipes without masking their flavours.

Organic Unfiltered

Made from certified organic apples through traditional fermentation. Unfiltered and unpasteurised, it preserves the "mother", rich in enzymes and beneficial bacteria. Balanced flavour, slightly fruity with an intense aroma.



FORMAT

Glass: organic 250 ml and 500 ml | gourmet 500 ml and 750 ml

Arbequina Olives

Our Arbequina olives are produced according to traditional methods passed down from generation to generation.



FORMAT
Glass: 210 g, 450 g and 2.5 kg

Almonds

Largueta

Almond distinguished by its elongated, flat, uniform shape and light colour. It has an intense and sweet flavour.

Marcona

A large, rounded almond with a sweet taste and a higher oil content than other varieties.



FORMAT
Glass: 130 g

Salt

Aromatic herbs

Gourmet seasoning made from high-purity mineral salt and a selection of herbs. Provides a fresh, balanced Mediterranean touch to any dish.

Spices

Excellent seasoning for preparing or finishing dishes. Especially suitable for marinades, white meats, snails and roasts.



FORMAT
aromatic herbs 80 g | spices 145 g



Romanico is the greatest expression of our heritage.
With a strong export orientation, it represents
the cooperative values of our territory, providing
traceability and safety.

Mediterranean Essence represented through an
extensive and innovative range.

ROMANICO

MEDITERRANEAN ESSENCE



Extra Virgin Olive Oil



Extra virgin olive oil made from the finest Arbequina olives. An explosion of balanced flavour that surprises with its extraordinary quality and provides the perfect finishing touch to your dishes.

Tasting notes: fresh and delicate aroma. Intense green fruitiness with notes of tomato, banana and apple, very balanced and sweet on the palate. Medium bitterness and spiciness.

FORMAT

Glass: 250 ml, 500 ml and 750 ml
Tin: 1 L, 2 L and 3 L
PET: 5 L

Organic Extra Virgin Olive Oil



Romanico offers a range of organic extra virgin olive oils, produced with the utmost respect for the environment, as only natural products are used in olive cultivation and therefore free from chemical products. We are certified by the Catalan Council for Organic Agricultural Production (CCPAE).

Tasting notes: intense green olive fruitiness highlighting aromas of banana, apple and almond, together with light vegetal and fresh grass notes. Slight bitter and spicy touch.



FORMAT

Glass: 250 ml, 500 ml and 750 ml
Tin: 3 L and 5 L

Avocado Oil

High-quality vegetable oil made from selected avocados and obtained exclusively through mechanical processes.

It stands out for its smooth texture, delicate flavour and light fruity notes. Its balanced and versatile profile naturally enhances ingredients, making it ideal for both cold preparations and gentle cooking.



FORMAT
Glass: 250 ml and 500 ml

White Truffle EVOO

The excellence of extra virgin olive oil is combined with the sophisticated and enveloping aroma of white truffle.

A gourmet seasoning of balanced intensity, with elegant earthy notes, perfect for adding depth, personality and an exclusive touch to any recipe.



FORMAT
Glass: 250 ml

Chili EVOO

Selected extra virgin olive oil combined with the vibrant character of chili pepper.

Its pleasant and well-integrated spiciness brings intensity and personality, enhancing the flavour of foods without overpowering them. Ideal for those seeking to add a spicy touch full of character to their dishes.



FORMAT
Glass: 250 ml

Lemon EVOO

Extra virgin olive oil enriched with the freshness and citrus notes of lemon.

Its aromatic, light and balanced profile provides a refreshing Mediterranean touch that naturally enhances ingredients. A versatile option for adding freshness and personality to all kinds of recipes.



FORMAT
Glass: 250 ml

Grenache Wine Vinegar

Made from Grenache wine and aged in oak barrels according to the traditional method.

Tasting notes: with a sweet-and-sour flavour and light cherry notes, it pairs perfectly with salads, vegetables and more.



FORMAT
Glass: 250 ml

Vinegar of Modena

A unique and flavourful product with a PGI (Protected Geographical Indication), exclusive and distinctive of the area that gives it its name, Modena, Italy.

Made exclusively from Trebbiano grape must and aged in barrels of different woods including mulberry, ash, cherry, chestnut and oak, which give it a thick texture and a highly aromatic flavour.



FORMAT
Glass: 250 ml and 500 ml

Apple Cider Vinegar

Made from organic apples. Unfiltered and unpasteurised. Vegan, gluten-free and sulphite-free vinegar. A natural and 100% organic vinegar. Ideal as a seasoning for salads and vegetables and highly recommended for vinaigrettes and sauces.

Straw-yellow colour and a less brilliant appearance than other filtered products. Fruity, fresh and smooth aroma.



FORMAT
Glass: 250 ml and 500 ml

Red Wine Vinegar

The perfect combination of tradition and technology throughout the production process. A vinegar full of flavour and character. Particularly suitable for dressing salads and sauces, among other dishes. Vegan, gluten-free and 100% organic.

Deep garnet colour, clean and bright. Balanced flavour with the perfect degree of acidity and soft aromas reminiscent of ripe red fruits.



FORMAT
Glass: 500 ml

Olives

Paté

Almonds

Arbequina

Round olive.
Mild flavour and
subtle aroma.
Traditionally
seasoned to
achieve a unique
taste.

Gordal

Large whole
olive with a
fleshy green skin.

Manzanilla

Olive with a
delicate and
exquisite flavour.
Produced using
traditional
methods.

Empeltre

Whole black olive
from Aragón with
a fine flavour and
texture.

Black Olive Paste

An ideal paté for appetizers and for
adding an original touch to recipes,
such as intensifying sauces, topping
pizzas or simply spreading on toast.
An artisanal product widely used in
Mediterranean cuisine.

Largueta

Almond distinguished by its elongated,
flat, uniform shape and light colour. It has
an intense and sweet flavour.

Marcona

A large, rounded almond with a sweet
taste and a higher oil content than
other varieties.



FORMAT
Glass: 210 g PET: 2.5 kg

FORMAT
Glass: 205 g

FORMAT
Glass: 205 g

FORMAT
Glass: 220 g

FORMAT
Glass: 400 g

FORMAT
Glass: 130 g Bag: 2.5 kg



actelgrup

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**Growing
Roots,
Building
Communities**