

SON MORAGUES

VALLEMOSSA

Productes Ecològics

### Our products

#### Son Moragues extra virgin olive oil

The very first olives of the season are harvested from our best trees, located on the flattest, sunniest and deepest lands. These young green fruits guarantee a flavoursome fresh and aromatic oil with extremely high nutritional value and low acidity (0.22°). It has a flavour reminiscent of almond, green grass and tomato with distinctive touches of olive leaf and apple as well as slight flashes of banana. During summer, we pamper our trees with an exclusive powdered clay which is applied to the leaves to protect them from the abrasive sun and plagues. In Winter, we make sure to prune them with great delicacy.

500ml in a handmade amber glass bottle incl. pourer in box: about 45,00 EUR



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### Es Roquissar extra virgin organic olive oil

Made from olives that grow on those specimens of trees which were grafted hundreds of years ago and flourish on the highest parts of the estate. These formidable trees grow on the steepest slopes and the narrowest dry stone terraces where only a unique traditional form of agriculture is possible. Due to the use of green and black olives the oil is smoother and rounder. Highest quality is guaranteed by the handmade processing and cold-pressing at the estate. It has a medium fruitiness with aromas of fresh grass, almonds, apple and a slight hint of banana.

500ml in historically illustrated can: about 16,00 EUR



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### Olive Conserves

Majorcan olives of highest organic quality, handpicked and directly processed in Son Moragues following the methods established by the official Majorcan designation of origin.

### Whole green olives

These are the first olives that are picked, normally at the beginning of autumn, before they begin to blacken. Afterwards they are fermented in clay pots for six months before they are filled in brine. They have an intense but balanced taste.

355g in jar: 8,50 EUR

### Broken green olives

These olives have to ripe in a brine with fennel and chili for a minimum of 40 days. Cracking the whole green olives makes sure the aroma is fully absorbed.

355 g in jar: 8,50 EUR



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### **Bitter orange jam**

This Majorcan classic gets its taste from organic sun-kissed fruits with the bitter touch of caramelized orange peel.

190g in jar: about 8,00 EUR

### **Tomato & basil jam**

Ripe organic tomatoes meet fresh basil from the gardens of Son Moragues. A perfect addition to any savory cheese platter, delicious on toast with ham or combined with salads.

190g in jar: about 8,00 EUR



### **Purple onion jam**

Red onions have been grown in Son Moragues for over 200 years. The slightly sweet and aromatic taste makes the onion the perfect ingredient for a mild and subtle marmalade with a soft spicy-sweet note.

190g in jar: about 8,00 EUR

### **Quince & chili jelly**

Quince is an autumnally star in Son Moragues. The jelly is soft and sweet and little spicy at the same time, which makes it ideal to underline a contrast between sweet and savory.

190g in jar: about 7,00 EUR

### **Orange jelly**

It is an indispensable feature of breakfast tables and a great ally as a filler for cakes and biscuits. This jelly and its sweet taste and slight bitter note shouldn't be missing from any Mallorca-loving household.

190g in jar: about 7,00 EUR