

SON MORAGUES

VALLDEMOSSA

Productes Ecològics

## **Premium products from Mallorca: The Son Moragues ecological olive estate presents its products at this year's Biofach**

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The Son Moragues estate looks forward to presenting its unique organic products at this year's Biofach exhibition. You'll find Son Moragues at Balearic booth 5-381 in hall 5. For food lovers who appreciate the highest organic quality and regional products, this is a must-visit.

The Son Moragues Native Organic Olive Oil Extra is popular far beyond the borders of Mallorca and valued by connoisseurs everywhere. Son Moragues has been working hand in hand with mother nature on the 300 hectare estate next to Valdemossa since 2006. The olives of the local Mallorquina variety which are being processed for the exclusive olive oil come from 10,000 estate-owned olive trees that are all between 200 and 600 years old.

An on-site press guarantees instant processing at the estate, while the olive groves are cared for and protected using only natural techniques and methods such as sheep grazing and clay dusting. There are no machines in use, all processes from the start to the finished product are strictly manual. About 10,000 liters of olive oil are bottled like that per year.

Biofach visitors will have the chance to sample even more than high-quality olive oil from Valdemossa. In addition to pickled olives, jams and jelly made from homegrown organic fruits and vegetables are also part of Son Moragues' product range. Like the olive oil, they're preserved in an entirely manual process.

All proceeds from the sale of the products are used for the conservation of the unique Mallorca olive grove and the preservation of its dry stone walls. The collaboration with local initiatives and workers forms a crucial part of the Son Moragues regeneration project. In addition to that, special tastings, workshops and ecological tours through the olive grove are also available to visitors.

About the Son Moragues estate:

The origins of the estate Son Moragues reach back to the 1st. cent. CE. Today's manor is over 600 years old and surrounded by 100 hectares of olive trees that are between 200 and 600 years old. The sustainable management of the estate since 2006 has paid off: biodiversity and fertility have both gone up significantly and continue to do so. About 50 kilometers of dry stone walls border the hills, a precious habitat for many animals and plants. Sustainability, tradition and innovation are united in Son Moragues' forward thinking vision. The sale of the homemade products and the gentle local ecotourism go a long way towards supporting the commitment to preserve this unique bio- and ecosphere.

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