

LA TRAJANA

ORGANIC EXTRA VIRGIN OLIVE OIL



“POMPEYA PLOTINA”, THE YOUNG WOMAN WHO CHARMED EMPEROR TRAJANO AND INFLUENCED THE FUTURE OF THE ROMAN EMPIRE“

HISTORY

Pompeya Plotina, also known as "La Trajana" was an important woman in history, not only was she the wife of the emperor Trajano, but she was also renowned for influencing her husband to choose Adriano as his successor, with Adriano the Empire would reach its greatest territorial extension.

This woman was known for being an intelligent, friendly, kind and thoughtful person, qualities which helped her husband to rule Rome during almost 20 years.

As a Roman Empress, in the year 105 AD, the Roman Senate awarded her the honorific title of "Augusta", a title which was used in a general way by the wives or relatives of the Roman and Byzantine Empires.

When Pompeya died in the year 121-122 AD Adriano for whom she had done so much, raised her to the category of Diva.

Pompeya Plotina marked an era in the history of mankind thanks to the influence that she had over the decisions of her husband, who was the second of the so called "five good Emperors" a name which Maquiavelo gave to the first five governors of the dynasty "Antonina", who took the Roman Empire to the height of its glory.





LOCATION

Born in the land where Escacena del campo lies, this small town of 2000 inhabitants is found bordering the provinces of Huelva and Seville.

Remains of Tejada la Nueva (Escacena), of which traces from the Roman and Arab era such as baths and the foundations of the towers of the city wall surrounding it are still preserved today.

This locality came to have the status of municipality in the time of Flavia, becoming the 'Sexta Mansio', a name which the official stopping place on a Roman road received, used initially by officials and businessmen whilst travelling through the Empire.



THE ORIGINS OF THE OLIVE TREE

It was the Phoenicians and the Greeks who implanted the olive tree in the Iberian peninsula, but without doubt the great expansion and improvement in the cultivation of the olive tree was due to the Romans, who took the olive tree to all their colonies where it could be cultivated.

Since then this region has been considered a traditional area of olive cultivation, there are historical documents which prove that more than 10,000 olive trees already existed.



VARIETIES OF OLIVES

In this zone emphasizing above all the following varieties of olive:

LECHÍN

This variety of olive is characteristic of Seville, Cordoba, Cadiz, Malaga and Huelva. Its name comes from the whitish colour of its flesh. This olive tree is capable of withstanding the droughts and the frosts, whilst also adapting well to the calcareous poor soil. It produces an oil full of vegetable flavours, with a medium bitter taste which leaves the essence of green almonds in the mouth.

Mono varietal Lechin oil is not usually commercialised, but it is often found in blends of olive oil with hojiblanco and picual olives.

VERDIAL

A fruited flavoured oil with a pleasant sweet flavour and no bitter or hot taste is obtained from this variety. It is rich in linoleic acids. This variety is usually mixed with other varieties such as hojiblanca, resulting in perfect organoleptic qualities and medium stability.

PICUAL

It represents 20% of the world's olive grove and in Spain reaches 50%. Its geographical spread is linked to Andalusia, the main producing region of the world.

Picual olive trees have a high productivity, with a high fat yield (can reach up to 27%), a high stability index and a high content of oleic acid.

Plain oils are large body oils, usually bitter, with a certain woody flavor. The mountain ones are usually milder with a "fresh" flavor and pleasant.

ARBEQUINA

It is among the best-known Spanish varieties. They are small olives, but very appreciated for their early entry into production, high productivity and good fat yield around 20%, which places it among the varieties with the highest percentage of oil extraction.

They are oils that have a fresh fruity smell with aromas of almonds and other fruits. They bitter and bite very little and of entrance they present a great softness and in which sometimes exotic aromas are seen.



"OSF has gathered all the charisma, strength and flavor of this historical character to create La Trajana Organic Extra Virgin Olive Oil, a combination of quality, history and tradition that goes back to the origins of Olive Oil itself".





MARASCA

LA TRAJANA



Units/Box	Packaging Model	Box/European pallet	Box/20' Container	Box/40' Container
12 x 250ml	Cristal	174	1.914	3.828
12 x 500ml	Cristal	105	1.155	2.205
12 x 750ml	Cristal	56	616	1.568
6 x 1l	Cristal	105	1.155	2.625



DÓRICA

LA TRAJANA



Units/Box	Packaging Model	Box/European pallet	Box/20' Container	Box/40' Container
12 x 250ml	Cristal	135	1.485	3.780
12 x 500ml	Cristal	90	990	2.160
12 x 750ml	Cristal	52	572	1.456



QUADRO

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Units/Box	Packaging Model	Box/European pallet	Box/20' Container	Box/40' Container
6 x 11	Cristal	95	1.045	2.660



TIN

LA TRAJANA



Units/Box	Packaging Model	Box/European pallet	Box/20' Container	Box/40' Container
20 x 1 L	Standard	48	528	1.056
24 x 500 ml	Standard	42	462	1.176

OSF ORGANIC
SPAIN FOODS

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