

Molí dels Torms is the dream come truth of two “olive growers” families that after the eight generation, in 2005, they decide to build up their own project with the idea of offering all the accumulated know how by producing and extraordinary quality Organic Extra virgin Olive Oil recognized by its organoleptic value as result of the respect to the environment and to those who are going to enjoy it.



Their involvement with the territory has taken them to rebuild the local rural architecture (Growing in terraces, local huts, ...) and recover local varieties form “Les Garrigues”. These days, 10 varieties are under study and since this project started, the “Verdal” and the “Arbreblanc” varieties, unique of this area, are already growth in enough quantity.



The Molí dels Torms estate is located in an ideal location for olive trees, at 550 m altitude, in a clay soil not very deep and with an extreme weather with strong contrasts with hard winters and very dry summers. All this historical heritage altogether with the most modern technologies have been quickly recognized by the market and the most distinguished figures of the market recognizing Molí dels Torms as the Catalanian agricultural most Innovative company in 2008 and its Olive Oil (Olicatessen) awarded with over 40 recognitions in the last 3 years.



All the Olive Oil is produced exclusively from the olives harvested in Moli dels Torms estate. The olives are harvested avoiding the contact with the ground and immediately are taken to the mill guaranteeing that in less than 3 hours are pressed and inside the decantation deposits. The olive oil is cold extracted and afterwards is decanted.

Every day the olive oil is stored in different deposits depending on the variety, the ripeness, the area of the estate and the general condition of the olive so that the unique characteristics of each variety and each area of the state and each day of the harvesting season are preserved. All this is done just to guarantee the most outstanding quality.



*In resume, if we put all together a unique territory for the olives with an ideal weather, the Know How of the world renowned Olive Master “Venanci Guiu” and the exquisite treat o the raw material its obtained a unique Extra Virgin Olive Oil, delicious, that could only be named **Olicatessen***

