

DAURO

Dauro Estate in the Empordà

The olive grove giving birth to DAURO is located in Northeastern Spain between the Pyrenees and the Mediterranean Sea in the Emporda region, province of Girona – a few kilometers from the Roman ruins of Empurias.

The family-owned business of Bodegas Roda S.A. also produces exceptional award-winning wines and employs a total of 30 full-time employees in both operations. Seasonal employees are employed when required, such as during harvest. The exceptional care taken to produce their fine wines and olive oil extends to the overall operational management. In the words of one employee, “employees count, we are not numbers.”

The area is influenced by the Mediterranean ocean, the Pyrenees mountains and the “Tramontana” northern winds. These winds clean the air and push away clouds, generating a beneficial light and air circulation.

Ecological Focus

Respect for the Environment

The culture of DAURO follows a system of integrated crop production that is respectful of the environment, and overseen by agricultural experts.

For example, **special ground covers create favorable conditions for the reproductive cycles of beneficial predatory insects and natural bacterium create disease in targeted pests.** Entirely respectful of the indigenous soil, flora and fauna, the minimum possible amount of fertilizers and plant protection products are used.

The additional step of formal certification for the ICP program sustaining the environment and the production of high-quality olives is confirmed by the ladybug logo on the back label.



Exacting Standards at Every Stage of Production

A sample of oil is made & tasted each week to identify optimum harvest time.

Each week, from the moment the olives change colour, a small quantity of olives of each variety is pressed and tasted. When the oil produced is at its optimum quality, olives are harvested.



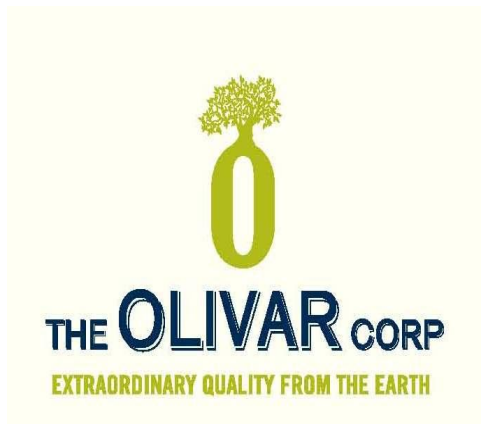
Made in a total of two hours from picking to storage!

Premium quality olives are picked with specially-designed equipment and transported carefully in small 300 kg, open-sided containers to the press in the centre of the farm.... To be pressed one within hour after harvest.



A specialized estate mill has been designed especially for DAURO. The mill consists of two sections: a mill made of grooved granite rollers inside a small stainless steel compartment that crushes the olives without raising their temperature by friction or causing emulsions.

The paste then passes through a cutting millstone which completes the crushing process and mixes the paste before proceeding to a gentle beating process before centrifugation.



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