

DAURO

Dauro Estate in the Empordá

The orchard 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 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

There are no pesticide residues in DAURO extra virgin olive oil

The culture of DAURO follows a system of integrated crop production that is respectful of the environment. Special ground covers in the olive groves create favorable conditions for the reproductive cycles of beneficial predatory insects and phenome traps to catch harmful insects. Entirely respectful of the indigenous soil, flora and fauna, the minimum possible amount of fertilizers and plant protection products are used.

Certification in the ICP program that both sustains the environment and permits 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 to check the quality of the oil obtained. When the oil is at its optimum, harvest time is reached.

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

The olives are pressed one hour after the harvest, at less than 27 degrees.

A combination of estate mills have been designed especially for DAURO. The mills consist of a first mill made of grooved granite rollers inside a small stainless steel compartment that crush the olives without raising their temperature by friction or causing emulsions. The paste passes through a cutting millstone which completes the crushing process and mixes the paste, and then proceeds to a gentle beating process before centrifugation.



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