

Full Moon and Oro San Carlos

Pago Baldios San Carlos orchard in an unique microclimate

The olive grove giving birth to Full Moon and Oro San Carlos is located in Central- western Spain, in the Tietar Valley of Extremadura.

The grove is flanked by various types of fruit trees that allow for greater biodiversity, and takes its irrigation from fresh mountain water.



Irrigation water in the natural reservoir.

Exacting Standards at Family-Owned Orchard & Estate Mill

This is another great family-owned producer with all operations directed by a very energetic, Ana Sánchez.

Ana uses agricultural engineers, professional labs to test soil for nutrient levels, and has hired employees that take great pride in ensuring quality-driven processes at all stages from cultivation to the elaboration of the olive oils.

Ecological Focus

Respect for the Environment

Due to her concern for the environment Ana ensures **the orchards are managed using Integrated Crop Production principles** such as the cultivation of flowers amongst the olive trees to attract a diversity of beneficial insects and maintain the health of the trees.



All leading-edge machinery is cleaned every night during the elaboration of oil

Hygiene is critical to ensure the maximum flavour profiles extracted from the healthy olives at peak ripeness are protected.



The olives are pressed within one hour after harvest, at less than 26 degrees, and like our other producers the oil is stored in an oxygen-inert and temperature controlled environment - at a constant temperature of 19 degrees C.



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