

Jaén selección|2026



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The “Jaén Selección” distinction is a mark of quality created by the Provincial Council of Jaén to distinguish the province’s finest extra virgin olive oils following each harvest. This distinction rewards excellence in the production of olive oil, which is a symbol of Jaén as befits the province’s status as the world’s leading producer of olive oil.

In 2026 this distinction has been awarded to eight oils, six of which are conventionally produced while the other two are organic. They are all made from olives of the Picual variety.

These oils were chosen by means of a blind tasting and in accordance with the criteria set by a group of expert tasters, comprising professionals drawn from the leading tasting panels in Spain and other countries with a tradition of olive oil production.

After being chosen, these oils will feature in the activities carried out by the Provincial Council of Jaén to promote tourism and the agri-food industry, and will also play a leading role in the OleotourJaén tourism strategy, becoming the province’s leading ambassadors in the process.



Jaén
PARAÍSO INTERIOR

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Extra virgin olive oil



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Campos de Biatia

An oil with intense aromas of green olive and olive leaf, complemented by the characteristic descriptors of the Picual variety: tomato, artichoke, grass and celery. These are underpinned by balsamic and fruity hints, such as basil, green banana and apple.

In the mouth, the fruit comes to the fore, and we experience the same green notes that were present in the bouquet. The bitterness and spiciness are balanced and of medium to low intensity. In short, this is an oil of great complexity, persistence and harmony.

S.C.A. Oleícola Baeza

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🌐 www.camposdebaeza.com ✉ administracion@scaoleicolabaeza.com



Jabalcuz Gran Selección

This oil is made from selected Picual olives grown high in the mountains, and boasts sensational organoleptic qualities. On the nose it is voluptuous, offering an intense aroma of green leaves with a hint of freshly cut grass. We can also detect notes of tomato plant, green nuts and aromatic herbs. In the mouth it is sweet at first, then quickly expresses its personality with a medium-high level of bitterness and spiciness that combines well with the fruity notes. The aftertaste is elegant and expressive, with traces of green apple and banana peel, leaving a sensation of freshness in the mouth accompanied by just a hint of black pepper.

S.C.A. Sierra de la Pandera

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Oro Bailén

Bright green in colour, with an intensely fruity taste of fresh olives and a complex array of herbal and fruity aromas, especially green banana, almond and green tomato. In the mouth it is full-bodied, well-structured, highly expressive, sweet and slightly spicy.

This is a balanced oil that is elegant both on the nose and in the mouth, with an aftertaste of almonds.

Aceites Oro Bailén. Galgón 99, S.L.U.

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Oro de Cánava

This oil has moderately fruity notes of green olive, with a very slight and almost imperceptible bitterness coupled with a more intense level of spice. The bouquet brings to mind freshly cut grass, with a subtle hint of olive leaf. Also present are notes of green banana peel, tomato plant and green almond, with a slight nuttiness. In the mouth, the sensation is one of sweetness, coexisting in harmony with all of the aforementioned sensory characteristics. The complexities and nuances of this oil combine to form a harmonious whole, with a particular highlight being the green, minty notes, which bring to mind a freshly squeezed fruit juice.

S.C.A. Nuestra Señora de los Remedios

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Sierra Santo Tomás

An early Picual oil that stands out for its intense notes of unripened fruit, tremendous expressiveness and great complexity. On the nose, the standout aromas include freshly cut grass, fig leaf and tomato plant, accompanied by hints of fresh plants such as artichoke stems, nettles, green ears of wheat and green wood. We can also make out nuanced, fruity traces of almond and green apple, combined with a subtle hint of green banana, which together lend balance and freshness to the oil as a whole. In the mouth it is robust and structured, with an elegant astringency that reinforces the sensation of greenery and freshness. The bitterness is medium to high, well-defined and harmonious, and is followed by a gradual yet persistent spiciness. In short, this is an oil with a big personality, a long finish and excellent balance.

S.C.A. Santo Tomás Apóstol

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Tierras de Canena

This oil stands out for its highly complex aroma incorporating hints of green olive combined with herby, fruity and floral notes, alongside the traces of green tomato and artichoke so typical of the Picual variety. These are complemented by hints of freshly picked nuts, such as pistachio and walnut, which give the oil a clean and fragrant character.

The qualities that define the bouquet are also present in the mouth, where the sweetness of the fruit is followed by green, herby notes, finishing with an almond-infused aftertaste. The bitterness and spiciness are mild and very well-balanced. In short, this is an oil with an extremely harmonious array of aromas and flavours that linger long on the palate.

S.C.A. San Marcos de Canena

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🌐 www.tierrasdecana.es ✉ ventas@tierrasdecana.es



Balcón del Guadalquivir

A clean and intensely fruity fragrance of green olive, complemented by hints of vegetables such as olive leaf, tomato plant, pepper and artichoke. We can also detect balsamic notes that bring to mind mint, basil and pine needles, along with a touch of fruit and green almond.

In the mouth it is strong and complex, with the same qualities that define the bouquet. The bitterness is medium to low, with a slightly more intense spiciness. In short, this is a balanced, harmonious oil with excellent structure and a long finish.

S.C.A. San Felipe Apóstol

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🌐 www.balcondelguadalquivir.com ✉ almazara@cooperativasanfelipe.es



Puerta de Las Villas

This is an aromatic, complex and nuanced oil, offering an array of green notes on the nose.

In the mouth it is sweet at first, followed by an astringency that never becomes unpleasant. There are noticeable hints of bitterness and spiciness, combined with a freshness and persistent fruitiness. Overall, this is a very well-balanced oil both on the nose and in the mouth, with hints of garden produce or other plants such as green leaves and herbs.

S.C.A. San Vicente

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