Don’t just trust our word. Verify it yourself.

Exceptional by nature. Verified by science.

Lot identity

PRODUCT	LEGACY · Organic Redondilla
FORMAT	250 mL
VARIETY	Redondilla
HARVEST	15 OCTOBER 2025 / MEDIUM HARVEST
LOT / BATCH	L-73-6-2028
ORIGIN	La Rioja, Spain
LEGAL CATEGORY	Extra Virgin Olive Oil

First Independent laboratory evidence

ANALYSIS DATE	24 DECEMBER 2025

Physico-chemical results

PARAMETER	RESULT	UNIT	REFERENCE	STATUS	WHAT THIS TELLS YOU
FREE ACIDITY	0.12	%	≤ 0.8% (Expressed as oleic acid	PASS	Measures the breakdown and degradation of the fat molecules. Lower acidity indicates healthier olives.
PEROXIDE VALUE	5.3	meq O2/Kg	≤ 20	PASS	Measures the initial (primary) oxidation of the oil. A high value indicates that the oxidation process has already started.

PARAMETER	RESULT	UNIT	REFERENCE	STATUS	WHAT THIS TELLS YOU
UV ABSORBANCE K232	1.78	N/A	≤ 2.50	PASS	Measures advanced primary oxidation. If the oil exceeds this limit, it means the oil itself is getting old.
UV ABSORBANCE K270	0.08	N/A	≤ 0.22	PASS	Measures secondary oxidation A high value reveals an oxidized oil, or the fraudulent presence of refined olive oils.
DELTA K	0.00	N/A	≤ 0.01	PASS	It is used to detect whether the extra virgin olive oil has been blended with refined or chemically treated oils.
PHYSICHO-CHEMICAL CATEGORY	EXTRA VIRGIN OLIVE OIL				

Sensory verification

DATE	19 DECEMBER 2025
MEDIAN OF DEFECTS	0
MEADIAN OF FRUITINESS	> 0
SENSORY CATEGORY	EXTRA VIRGIN OLIVE OIL

[VIEW FULL LAB REPORT] · [VIEW SENSORY REPORT]

Second Independent laboratory evidence

ANALYSIS DATE	08 SEPTEMBER 2026

Physico-chemical results

PARAMETER	RESULT	UNIT	REFERENCE	STATUS	WHAT THIS TELLS YOU
FREE ACIDITY	0.12	%	≤ 0.8% (Expressed as oleic acid	PASS	Measures the breakdown and degradation of the fat molecules. Lower acidity indicates healthier olives.
PEROXIDE VALUE	12.7	meq O2/Kg	≤ 20	PASS	Measures the initial (primary) oxidation of the oil. A high value indicates that the oxidation process has already started.

PARAMETER	RESULT	UNIT	REFERENCE	STATUS	WHAT THIS TELLS YOU
UV ABSORBANCE K232	2.18	N/A	≤ 2.50	PASS	Measures advanced primary oxidation. If the oil exceeds this limit, it means the oil itself is getting old.
UV ABSORBANCE K270	0.10	N/A	≤ 0.22	PASS	Measures secondary oxidation A high value reveals an oxidized oil, or the fraudulent presence of refined olive oils.
DELTA K	0.00	N/A	≤ 0.01	PASS	It is used to detect whether the extra virgin olive oil has been blended with refined or chemically treated oils.
PHYSICHO-CHEMICAL CATEGORY	EXTRA VIRGIN OLIVE OIL				

Sensory verification

DATE	17 SEPTEMBER 2026
MEDIAN OF DEFECTS	0
MEADIAN OF FRUITINESS	> 0
SENSORY CATEGORY	EXTRA VIRGIN OLIVE OIL

[VIEW FULL LAB REPORT] · [VIEW SENSORY REPORT]