



Olives

HOJIBLANCA

A very significant variety, Hojiblanca is the third most planted variety in Spain, with close to 270,000 ha between the north of Malaga and the south of Cordoba. It has a late ripening. It is a dual-purpose variety: highly rated as a table fruit and produces excellent quality olive oil.

DENOMINATION

It has been given its name due to the colour of its leaves. It is also known as Lucentina.

LOCATION

Its cultivation marks a natural boundary at the south of Cordoba, in soils with a higher content of limestone. The epicentre of this cultivation area is the city of Lucena. In the heart of Andalusia it has a certain continental transition, occupying foothills on many occasions.

AGRONOMIC CHARACTERISTICS

Late blossom and ripening. It has a high attachment force, which may hinder harvesting using a shake. Drought and limestone resistant. It is not noted for its resistance to diseases. Medium resistance to cold temperatures, making it potentially interesting in cold inland areas with limestone.

MORPHOLOGY

Leaf: long and lanced shape, with a flat profile.

Fruit: large and ovoid. Symmetrical with characteristic, abundant, small lenticels.

Stone: symmetrical and round. With apiculus.

PRODUCT

It is the most important dual-purpose variety (table fruit and oil).

As a table olive, it undergoes an oxidation process that transforms it into a black olive and then is seasoned. High valued variety, although less than Manzanilla. High valued oil, although with low stability, which makes it a very interesting variety as a base for different blends with the Picual and Picudo varieties, among others.