



Sierra Mágina

马吉那山脉（橄榄油）

Sierra Mágina is the extra virgin olive oil obtained from olives of the Picual and Manzanillo de Jaén varieties. The production area is located in the province of Jaén surrounded by Sierra Mágina in Spain. China has implemented the geographical indications products protection for Sierra Mágina since October 2011.

The Sierra Mágina climate is with annual average temperatures of between 13 °C and 17 °C, and average annual rainfall of between 400 mm and 800 mm. The olive groves are to be found on the gentler slopes of the massif, up to an altitude of 850 m. The soils most commonly occurring are lithosols, calcareous regosols, cambisols and chromic luvisols, providing a suitable environment for the development of olive trees.

The characteristics of the oil are: highly stable olive oils; very fruity and slightly bitter; colour varying from deep green to golden yellow; acidity up to a maximum of 1.0 mg/g; peroxide value maximum 9 mmol/kg ; K270 maximum 0.20; moisture and impurities not exceeding 0.1 %. In order to ensure the above unique quality of olive oil, it follows the professional and technical requirements of olive tree cultivation, olive picking and pressing, olive oil storage and delivering.

(Courtesy of the IP Protection Department of CNIPA)

马吉那山脉（橄榄油）是产于西班牙哈恩省马吉那山脉的以皮夸尔和哈恩马萨尼加两个品种的橄榄树果实为原料榨取的特级初榨橄榄油。2011年10月起我国对马吉那山脉（橄榄油）实施地理标志产品保护。

马吉那山脉年平均气温13-17℃,年均降雨量400-800mm。橄榄园分布于平缓山坡上,海拔低于850米。产区常见的土壤类型为石质土、石灰性粗骨土、含钙石灰性砂土、含钙石灰性土壤和棕红色淋溶土,适宜橄榄树的生长。

马吉那山脉（橄榄油）属高度稳定的橄榄油,具有水果味和轻微苦味,色泽从深绿色至金黄色,酸值小于等于1.0 mg/g,过氧化值小于等于9 mmol/kg, K270 小于等于0.20,水分及挥发物小于等于0.1%,不溶性杂质小于等于0.1%。为了保证橄榄油的上述独特品质,橄榄树栽培、橄榄采摘和压榨、橄榄油存储和运输均遵守专业技术要求。

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