



Picual

Origin: Spain
Purpose: Oil
Cold tolerance: High
Partially self fertile
Productivity: High
Start of bearing: Early
Ripening: Early
Oil content: High

Growth: Picual is a tree of medium vigor and a spreading growth habit. It is cold tolerant and highly adaptable. It is considered tolerant of salinity and excess soil moisture, but sensitive to drought and calcareous soils. Picual is the most important variety in Spain, accounting for more than 1,700,000 acres.

Pests: Picual is resistant to olive knot. It is, however, susceptible to leaf spot and verticillium wilt.

Oil: This variety has a high, constant production of very stable oil. Picual has a very distinctive varietal flavor which is famously “catty” when it is overripe. When harvested at the proper maturity and processed with speed and care, Picual yields a superb quality oil. A distinctly tomato leaf note with rich dark undertones characterizes the variety. Picual oil has a very high polyphenol and oleic acid content. It is an excellent addition to blends where better shelf life and a more complex flavor profile are desired.

Harvest: Picual has a very low attachment force which makes it easy to harvest. It is ideally suited to trunk or canopy shakers. It ripens early, making it a good choice for areas where there is a danger of early frost.