



LAUR Olive Oil

Founded by French immigrant Don Francisco Laur in 1889, originally from the Loire region in southern France, he moved to Cruz de Piedra in Mendoza, Argentina. He began cultivating olive trees and producing olive oil. Accomplishing OLIVÍCOLA LAUR as a pioneer in olive cultivation and olive oil production.

In 2019, according to the EVOO World Ranking, Laur’ s accomplishments were widely recognized across the global olive oil industry, ranking 4th worldwide and 1st in Argentina. In 2020, Laur Olive Oil Company further strengthened its position as Argentina’ s leading olive oil producer and rose to 3rd place in the global ranking.

On December 1st, 2021, the EVOO World Ranking named Laur the number one olive oil producer in the world, marking a historic milestone—not only for the province of Mendoza but for all of Latin America. It was the first time a non-European company had claimed the top spot. Laur continued to hold this prestigious position in both 2022 and 2023, securing its place among the world’ s top 100 olive oil producers for three consecutive years.

TOP 100 SOCIETIES OF THE WORLD 2021

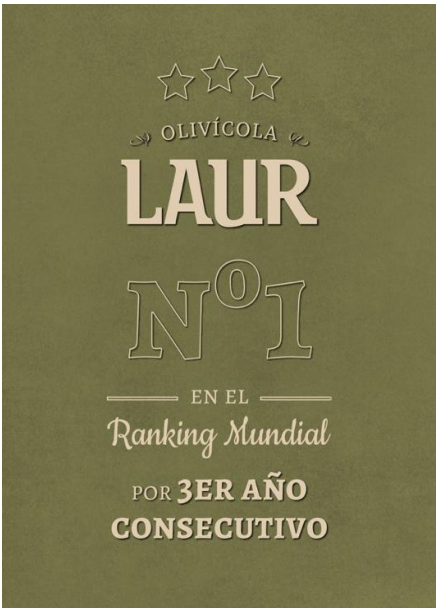
#	SOCIETY	COUNTRY
1	Olivícola Laur - Millan S.A.	Argentina

TOP 100 SOCIETIES OF THE WORLD 2022

#	SOCIETY	COUNTRY
1	Olivícola Laur - Millan S.A.	Argentina

TOP 100 SOCIETIES OF THE WORLD 2023

#	SOCIETY	COUNTRY
1	Olivícola Laur - Millan S.A.	Argentina



Currently, our oils are exported to Japan, South Korea, Germany, Switzerland, Canada, Brazil, Panama, Uruguay, Paraguay, Chile, Costa Rica, Ecuador, and the United States. They will soon also be available in Taiwan.

Awards and Honors



The EVOO World Ranking is a non-profit organization that promotes the most awarded extra virgin olive oils in the world. Evaluated by international experts, this ranking recognizes extra virgin olive oils that have competed in contests endorsed by EVOOWR. The competitions are divided into categories based on continent, country, or the number of samples submitted. In 2022 participated in 12 competitions and received a total of 136 awards, In 2023 14 competitions and earned 140 awards. These achievements have allowed Laur to stand out among global competitors and be named Best Olive Oil Producer in the World for three consecutive years—ranking above producers from Spain, Portugal, Greece, Italy, and Turkey.



Additionally, the Ministry of Agriculture and the Mendoza Olive Association have successfully granted the Geographic Indication certification to the following olive oils produced by Laur, following a lengthy and rigorous administrative process, including auditing, traceability, chemical analysis, and sensory evaluation:

Laur Blend de Terroir, Cruz de Piedra Organic, and Laur Classic Extra Virgin.

This Geographic Indication certification holds worldwide validity and is awarded exclusively to premium products of exceptional quality, positioning the province of Mendoza among the world’ s leading producers.

Current Available Products & Packaging

Stay tuned for more updates!

Classic Extra Virgin	
Variety	Blend
Origin	Mendoza, Argentina
Acidity	up to 0.80%
Appearance	Gold with green hues
Aroma	Fruity with shades of green apple and freshly cut grass
Flavor	With structure, middle-high bitterness, delicate and elegant texture
Capacity	500 ml
Units per box	6
Boxes per pallet	168
Assembled pallet weight	927 kg



Gran Mendoza	
Variety	Arauco
Origin	Mendoza, Argentina
Acidity	less than 0.50%
Appearance	Intense tones of yellow and green
Aroma	Intense fruity vegetal.
Flavor	Distinctly pungent and bitter
Capacity	500 ml
Units per box	6
Boxes per pallet	152
Assembled pallet weight	812 kg



Premium Gran Laur	
Variety	Arauco
Origin	Mendoza, Argentina
Acidity	less than 0.50%
Appearance	Intense tones of yellow and green
Aroma	Intense fruity vegetal.
Flavor	Distinctly pungent and bitter
Capacity	750 ml
Units per box	1
Boxes per pallet	
Assembled pallet weight	



High-Polyphenol Olive Oil – Nature’s Superfood

This extra virgin olive oil is considered a true superfood, thanks to its high polyphenol content—natural compounds known for their anti-inflammatory, antioxidant, and neuro- and cardiovascular-protective benefits. It also supports digestive health.

Rich in oleuropein and oleocanthal—responsible for its pleasant bitterness and peppery finish—this oil offers a bold, herbaceous flavor from green Arauco olives. Prioritizing health benefits, its taste is carefully balanced to deliver intensity with purpose.

High in Polyphenols	
Variety	Arauco
Origin	Mendoza, Argentina
Acidity	0.06% (less than 0.08%)
Polyphenols	>895 mg/kg (100-1000mg/kg)
Peroxides	less than 3.84 meq O2/kg (less than 20 meq O2/kg)
Squalenes	6899 mg/kg
K270	0.11 (less than 0.22)
Appearance	Intense tones of yellow and green
Aroma	Intense fruity vegetal.
Flavor	Distinctly pungent and bitter
Capacity	500 ml
Units per box	2
Boxes per pallet	200
Assembled pallet weight	443 kg



Crafted using an innovative cold-extraction method and extremely green fruit, only 4 liters of oil were obtained per 100 kg of olives. This low yield reflects its potency and purity—maximizing polyphenol concentration for a truly functional, nutrient-dense oil.

