**OLEAPLANT** is a specialist olive nursery producing the largest range of olive varieties in morocco.

In our olive nursery, there are a mother stock collection of over 20 varieties of olive trees. Such us ARBEQUINA, ARBOSANA, PICUAL, PICHOLINE, LONGDOC, KALAMATA, CHALKIDIKI, MENARA, HAOUZIA ...

This collection represents some of the most productive oil and table varieties that have been imported into Morocco from Spain, Italy, Greece,  $\dots$ 

Our olive plants are produced under the highest standards of nursery hygiene and horticultural practice.







Our modern nursery fields, located in MOROCCO – Agadir and dedicated to the production of olive plants, is one of the most potential nurseries in North Africa.

With the expertise and the proficiency of our Spanish and Italian engineers and the professionalism of the technical staff, our modern fields have currently managed to reach an annual production capacity that ranges from 8 to 10 million olive trees.

Moreover, the company has managed to meet customers' requests and requirements from different parts of the world: Spain, Portugal, Italy, Libya and Algeria. Our mission is to help clients to distinguish plantings through quality and productivity by providing them with turn-key guidance and support.

# leaplant®

#### INTENSIVE AND HYPER INTENSIVE PLANTING OF THE OLIVE TREE

### Implementation of planting projects:

- Turnkey olive planting.
- Setting the irrigation networks.
- Technical assistance and planting management.
- Planting, pruning and harvesting services.
- Olive planting supplies:
  Olive plant.
- Stakes.
- Irrigation tools.
- Trellising.

- Planting density : 1850 plants/Ha - Square planting : 4m x 1,35m - Formation of olive grove : Trellising -Staking : BAMBU STAKE









PRE-OLIVO



PLANT

35 cm to 60 cm





## **ARBOSANA**

The ARBOSANA variety has fruit that looks very much like ARBE-QUINA fruit, and the tree originates from the same region, but it matures about three weeks later and the foliage is slightly different in color.

The oil from ARBOSANA is more pungent and bitter than ARBE-QUINA.



#### KORONEIKI

The Koroneiki is the primary oil variety of Greece with well-recognized quality characteristics, very heavy fruit set, but very small fruit.

Koroneiki oil is generally quite green in color, very fruity with an emphasis on herbal-green fruitiness, and it has medium bitterness and pungency.



A vigorous plant with an expansive crown. This variety has an open shape and branches in a square rectan-

The small branches have leaves at close spacing that are elliptical-lanceolate in shape and of a brilliant green color.

leaplant<sup>®</sup>



## PICHOLINE OF MOROCCO

The Picholine is most notable for its use as a cocktail olive. For this purpose they are lye cured, then fermented in brine for up to a year, giving them a slightly salty taste. It is also used for extraction of oil, but gives only a medium yield. Normally 20-22%can be extracted, the taste of the oil is fruity with a hint of



## PICHOLINE LANGUEDOC

Tree of medium vigor with a crown of an open shape and

crown of an open shape and upright growth. The fruiting branches are generally pendulant and well spaced. The leaves are ellipsoidal, lanceolate, large, flat surfaced and or a light green color.



# Champs Modernes S.A.R.L. شركة الحقول العصرية

