

Almaden de la Plata,
Seville, Spain

VIDA DE SEVILLE DISTILLERY

Partner Since 2018

Botanicals sourced from this partner distillery: Frankincense, Myrrh, and Cistus



DISTILLERY LOCATION AND BACKGROUND

Located in Almaden de la Plata, Spain, less than an hour away from the city of Seville, the Vida de Seville Distillery produces ancient essential oil favourites like Cistus, Frankincense, and Myrrh. This partnership allows Young Living to sustainably keep up with the demand for these popular essential oils. The local workers go above and beyond to use sustainable methods as they handpick wildcrafted cistus in the Sierra Norte Nature Park. Vida de Seville's distillation process and zero-waste practices further our efforts to sustain the land and produce the highest-quality products straight from nature to your home.

BOTANICAL BACKGROUND

Frankincense is extracted from the resin produced by *Boswellia carterii*, a branchy shrub that grows on cliff faces in the arid regions of northern Somalia. Frankincense trees are generally passed down through the generations within families and small communities of nomadic herdsman.

Commiphora myrrha, the source for myrrh, is a robust shrub that grows in the arid and desert regions of northern and eastern Africa but is found mainly in Somalia. The branches are covered with long thorns and large bottle-green leaves in the rainy season.

**Vida de Seville
uses sustainable
methods and zero-
waste practices in
its distillery.**

HARVESTING AND DISTILLING

Myrrh and frankincense resin are extracted using a method called resin tapping. To stimulate production, collectors make incisions in the bark of the trunk or branches. The precious gum resin, having solidified once in contact with the air, is harvested 2-3 weeks later. Once harvested, the essential oil is extracted using hydrodistillation. The quality of the extracted oil depends on several factors, including harvest period, age of the tree, storage, conditions, and sun-drying time.

Cistus is harvested from areas that are mainly located in the hills of the Sierra Norte Natural Park in Spain.

With regard to cutting and harvesting, farm workers select and create plough strips so that the cistus can regenerate in areas where it is too old, allowing new cistus branches to develop. During harvesting, the cutting height of the cistus branches is controlled to ensure the regeneration of the resource from one year to the next.



HOW THE DISTILLERY GOT ITS START

Young Living Founder D. Gary Young first met the distillery's managers in France during the late 1990s. They discovered that they shared a passion for plants and distillation processes, as well as a dedication to authentic, natural essential oils. They developed a strong partnership and worked together to provide our members with Frankincense, Myrrh, and Cistus essential oils.



DID YOU KNOW?



The Vida de Seville Distillery boasts 100 years of dedication to providing pure and natural ingredients, distilling, processing, and responsibly sourcing aromatic plants.



The distillery promotes the hiring of local residents who live near Almaden de la Plata, providing work for several generations.



Every raw material used by the distillery is sourced from a plant that has been botanically identified, confirming its materials have one exact geographic origin, with growing methods and harvested portions clearly established.



LOOKING AFTER THE ENVIRONMENT AND COMMUNITY



Providing refuge to local wildlife. The Vida de Seville Distillery is located at the edge of the Sierra Norte Nature Park, which is a home to plants such as cork oak and serves as a refuge to Andalusian wildlife like monk vultures and imperial eagles.

Supporting natural ecosystems. Since 2015 the distillery has collaborated with the regional Ministry of the Environment to better manage botanical growth in the nature park.

Relying on renewable energy. This distillery's reprocessing system helps it prevent all discharge of liquid byproducts into the environment. Instead, these by-products from the distillation process are recycled into energy production.

Maintaining local traditions and forests. The distillery sponsors local agricultural activities and maintains a 42-year-old cistus-picking tradition in the nature park.