

# Rosemary Essential oil Spain

*Rosmarinus officinalis L.*



**Herbaceous**  
Cineolic



Botanical family : Lamiaceae  
Method of culture : Wildcrafted controlled  
Part harvested : Leafy branches

CAS TSCA : 8000-25-7  
INCI : Rosmarinus officinalis leaf oil

## Specifications

Method for obtaining : Hydrodistillation  
:  
Appearance : Colourless to pale yellow or greenish yellow liquid  
Constituents : Cineole-1,8 (38-55%), alpha-pinene, camphor (12-22%)

## Harvest period

J F M A M J J A S O N D



Rosemary is an elegant, very leafy shrub that grows about a meter high. The erect branches are covered with dark-green, needle-shaped leaves with a silvery underside. They emit a powerful, bracing, very aromatic smell when crushed. The plant's small flowers are pale-blue to lilac in color with tiny purple dots on the insides. The flowering branches are sickle-harvested in the wild. Rosemary flowers throughout the year, but the most intense blooming periods are spring and autumn. The cut plants are then left to dry in the shade for a day or two prior to distillation. Rosemary has two different chemotypes: the Spanish camphor chemotype and the cineole chemotype from Morocco and Tunisia. The Spanish chemotype exudes a potent, medicinal, camphoraceous fragrance with herbaceous and green notes.

A plant common to the Mediterranean basin, rosemary is a condiment and medicinal plant in use since ancient times, particularly in ancient Egypt. Rosemary, a symbol of love, was braided into crowns worn at Roman weddings, hence its French nickname of "crown herb." In days of old, it was burned during religious rites for fumigation. It was also called the "incense of the poor" or "incensaria" in Spanish. Recorded as a mandatory plant in the estate management text Capitulare de Villis from the reign of Charlemagne, rosemary gained its reputation as a major ingredient of the Queen of Hungary's Water. In the 14th century, the Queen of Hungary, who suffered from gout, returned to health and youth through a treatment course with this alcoholate of rosemary flowers.

Advised uses : Aromatherapy, Perfumery, Cosmetic, Alimentary



ALBERT VIEILLE

Ed. 2019.05.22