



# EXTRA VIRGIN OLIVE OIL

## ORIGIN:

TOLEDO - SPAIN

## CHARACTERISTICS:

- VARIETY: Picual, Cornicabra, Arbequina
- MAXIMUM ACIDITY: 0.3
- COLOUR: Light green
- BITTERNESS: Medium
- SWEETNESS: Medium
- SPICINESS: Mild
- FRUITINESS: Medium
- FRAGRANCE: Nutty and woody

## DESCRIPTION:

Bouquet of ripe olives with clear and distinct attributes of freshness, positive in fragrance as well as taste. Very balanced in all its manifestations, making it an oil that is highly pleasing to the palate, and very stable for use in traditional cooking.

## PRESENTATION:

In pet bottles of 2L and 5L.

## SERVING SUGGESTIONS:

This oil is especially recommended to be savoured raw, and with stews and fried foods.

