



Glass bottles: 500ml - 250 ml - 50 ml | Black 500 ml case

EXTRA VIRGIN OLIVE OIL

ORIGIN:

TOLEDO - SPAIN

CHARACTERISTICS:

- VARIETY : Arbequina, Cornicabra, Hojublanca, Picual
- MAXIMUM ACIDITY: 0.14
- COLOUR: Golden green
- BITTERNESS: Mild
- SWEETNESS : Mild-pronounced
- SPICINESS: Mild
- FRUITINESS: Medium
- FRAGRANCE: Bouquet of green olive

DESCRIPTION:

Bouquet of green 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 pleasing to the palate.

PRESENTATION:

In dark glass with design by dali, net contents of 500 ml, 250 ml and 50 ml, and black 500 ml case.

SERVING SUGGESTIONS:

This oil is especially recommended for savouring raw. Goes splendidly with toasted breads, salad dressings, noodles, fresh italian pasta, as well as with greens, stewed and baked fish, meat and fish carpaccio, fresh anchovies and octopus.

PRIZES:

FIRST PRIZE "GRAN SELECCIÓN 2005 DE CASTILLA LA MANCHA".

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