



PRESENTATION: Can 3000 ml.

EXTRA VIRGIN OLIVE OIL

ORIGIN:

TOLEDO - SPAIN

CHARACTERISTICS:

- VARIETY: Arbequina, Cornicabra, 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 definite fresh aspects, positive both in fragrance as well as taste, very well balanced in all its manifestations, making it an oil that is pleasing to the palate.

PRESENTATION:

In cans with net contents of 3000 ml.

SERVING SUGGESTIONS:

This oil is highly recommended for savouring raw, and goes splendidly with toasted breads, salad dressings, noodles, fresh Italian pasta, as well as seasoning greens, stewed and baked fish, carpaccios of meat and fish, fresh anchovies and octopus.

VALSECO FAMILIAR



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