

Olive oil category: Virgin olive oil (olive oil obtained directly from olives and solely by mechanical means).

Description: Balanced Olive Oil made from two varieties of olives, and characterized by discreet aromas with a fine smoothness, lightly fruity and zesty with a hint of spice.

Varieties of Olive Used: Galega Vulgar and Cobrançosa.

Maximum acidity: 1,0%

Use: Olive oil of a lighter intensity, adding a velvety texture to dishes without interfering with the natural flavor of the food. Due to these characteristics it can withstand high temperatures and is recommended for frying.

Color: Greenish or Yellow Gold.

Conditions of Storage: Being a natural product may show some cloudiness or solidify with decreasing temperature. Store away from light and heat.

Shelf life: Maximum 18 months from date of extraction.

Formats: In bottles of 375 ml and 750 ml and in 3 L and 5 L containers.

