

EXTRA VIRGIN OLIVE OIL

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

Description: A distinctive blend, carefully selected from centuries-old olive groves of the Galega Vulgar and Cobrancosa varieties, which produces a harmonious combination and a typically Mediterranean flavour, with a smooth texture, fruity aroma and uniquely delicious taste.

Varieties of Olive Used: Galician and Cobrançosa.

Maximum acidity: 0,4%

Use: The harmonious blend of characteristics and the genuine mellowness, gives an elegant finish to a wide variety of dishes.

Colour: 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, 750 ml and 3 L and 5 L containers.

