

EXTRA VIRGIN OLIVE OIL

PRIORAT OLIVE TREES

DOP SIURANA

Extra Virgin Arbequina Olive Oil from DOP Siurana. Oil derived only from mechanical processes. The olives used for this oil belong to the olive trees of our property in the areas of El Masroig and Marçà. Low-yielding trees due to their age. The oil obtained is delicate, low in acidity, with soft aromas and balanced flavor.

EXTRA VIRGIN OLIVE OIL COCA I FITÓ




SIURANA
DENOMINACIÓ D'ORIGEN
PROTEGIDA

OLIVE OIL COCA I FITÓ

EXTRA VIRGIN OLIVE OIL
DOP SIURANA

OLIVE TYPES

100% arbequina olives
- olive trees from 35 to 100 years old -

OIL PROCESSING

Oil derived only from mechanical processes. Unfiltered, decanted by gravity during 6 months before bottling.

% ACIDITY	0,15%
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 PRODUCTION	350 bottles - 0,5L
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TASTING NOTE

Nose: Soft and delicate. Notes of apple, mint, cut grass, green tomato, fennel, ripe banana, and almonds.

Palate: Light, harmonious and fresh. Recurring apple notes, peas, soft walnut, green bean, pine nut and almond. Persistent, with notes of laurel on the finish.

