



# ALHEMA DE QUEILES

EXTRA VIRGIN OLIVE OIL

*Organic 100%*

## TECHNICAL DATA:

Variety: 85% Arbequina

15% Arróniz

Acidity: 0.2 maximum.

Harvesting method: Mechanical,  
vibration with umbrella.

Extraction: Maximum 4 hours from  
harvesting. Experimental Alfa Laval  
inertizable centrifuge. Mass temperature:  
20°. Without addition of water.

## ORGANOLEPTIC DATA:

Color: Clean golden yellow.

Aroma: Freshly ground pepper, ripe  
tomato, freshly cut green bell pepper.

Taste: Ripe tomato, yellow apple and  
almonds. Fresh, fragrant, with  
personality. Slightly spicy and a slight  
bitter touch contributed by the Arróniz  
variety.

**PRESENTATIONS:** Can 500 ml  
Can 1 lts  
Can 3 lts



*Ideal for finishing dishes. We recommend its use in cold*