



ÁNFORA DE QUEILES

EXTRA VIRGIN OLIVE OIL

Arróniz

Organic 100%

TECHNICAL DATA:

Variety: 100% Arróniz

Acidity: Maximum 0,12.

Harvesting method: Mechanical, vibration with umbrella.

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

ORGANOLEPTIC DATA:

Color: Greenish yellow.

Aroma: Freshly cut grass and ripe fruit at optimum ripeness.

Taste: Intense, at first green notes turning to fruit with time. Noticeable spiciness and bitterness, without disturbing.

PRESENTATIONS: Bottle 250 ml.



Ideal for finishing dishes, it elevates the sensations and multiplies the flavors due to its careful cold extraction that keeps all the aromas in the oil.