PRODUCT SHEET

Olive oil

Obtain the best varieties of olive oils the way you want, you can combine brands on the same pallet, you decide how you want to receive your merchandise

PALACIO DE LOS OLIVOS

The EVOO give off a high intensity green fruitiness, fresh herbaceous and fruity aromas predominate, characteristic of an oil extracted from healthy green olives collected at the optimum moment of ripeness "Early Harvest". The green aromas are combined with fresh and clean taste notes, well balance attributes of moderate bitterness and spiciness, pleasant intensity, and slight astringentfinal notes. Picual and Arbequina 250 ml an 500 ml bottles

LOGISTIC INFO





PATIO DE VIANA

Picual: It's a green extra virgin olive oil, fresh, clean & fragrant. The cereal and vegetable tones stand out in this bright green olive oil, where ripe tomato, artichoke and cereals are especially notable. Balanced and persistent in mouth. It's the perfect example of the fragrant personality. 500 ml bottles

Arbequina: Balanced and harmonious extra virgin olive oil. Delicate aroma of sweet olives that remind to ripe fruits such as banana or red apple, and also to dry fruits as almonds. It's a golden green EVOO. Gentle and sublime enter in mouth Sweet & fruity. 500 ml bottles

LOGISTIC INFO

4	6 btl 500 ml x case	12 btl 500 ml x case



EL LAGAR DEL SOTO

A fruity, intense aroma to the nose of green olives, green grass, green almonds, other ripe fruits and nettle root, tomato and banana plant, and green wood with a touch of astringency. Initially sweet in the mouth, slightly bitter and somewhat more spicy.

Gata-Hurdes PDO El Lagar del Soto Premium

The Top Quality extra virgin olive oil range produced from olives from olives trees registered in the Gata-Hurdes DOP (protected denomination of origin). 250ml and 500 ml bottles

LOGISTIC INFO



6 btl 500 ml x case

