

PREMIUM

A singular olive oil with extraordinary parameters of quality, obtained and evased in mid october, available in three varieties: picual, arbequina and frantoio. Limited edition.

Picual: has a light bitterness and causes a peculiar spice in the throat. It's an olive oil with great strenght and body, presented with a toach of bitterness and spice that give this olive oil a great personality and stability. It's also the richest int the most wanted oleic acid, associated with the reduction of cardiac and hepatic failure. Likewise, the picual variety, presents an excellent composition of fatty acids as well as a great quantity of natural antioxidants.

Arbequina: fruity, aromatic, very sweet and with a lot of shades in leaf green, banana, almond, and other fruits. Very advisable for vegetables (cooked and fresh), fish (steamed or grilled) and delicate dishes (sauces, desserts).

Frantoio: fruity, aromatic, sweet with spicy toaches, with a great variety of shades in leaf green, almond and tomato. Very advisable for vegetables, (cooked or fresh), desserts (mousse) and sauces (mayo and fresh cheese).

