

MONTEOLIVO

EXTRA
VIRGIN

—
OLIVE OIL
ARBEQUINA

Chile

Net Cont 8.4 Fl OZ - 250ml
ACIDITY 0.2%



ARBEQUINA

ORIGINAL FROM THE BALEARIC ISLANDS AND VERY WELL SPREAD IN THE ZONE OF CATALUÑA.

NOTES OF TASTING

MonteOlivo single varietal Arbequina is a smooth and gentle oil, apt for use with all types of food due to its balance and harmony. It presents a medium fruitiness, of pleasant and fresh vegetal aroma, with green apple and almond notes. With a low bitterness and low short spice, it does not linger, this variety is agreeable for all kind of consumers. It emphasizes and accompanies the original flavors of food.

USES

Expressive, it enhances all type of meals and plates and it is the perfect complement for salads and raw food, giving simultaneously the touch of freshness indicated for cooked or baked food. Its smooth notes are recommended to combine it with all kind of meals such as meat, fish, salads or others. Its delicate composition and balance allows maintaining the original flavor of products at cooking time without losing its essence, giving in a delicate way the fresh flavor and green fruitiness taste, characteristic of this variety.

AWARDS

