

MONTEOLIVO

EXTRA
VIRGIN

—
OLIVE OIL
ARBOSANA

Chile

Net Cont 8.4 FL OZ - 250ml
ACIDITY 0.2%



ARBOSANA

VARIETY FROM CATALUÑA REGION.

NOTES OF TASTING

Smooth and sweet oil.

Arbosana is a varietal of harmonic flavor and aroma, medium intensity and strong fruit accents. In palate, it presents bananas and tropical fruits notes, with soft and balanced bitter and spicy tones of very low intensity. Its aroma, elegant and complex, emphasizes fruit and spice notes. Its flavor, wide and harmonious, is produced on a sweet and rich base of vegetable aromas.

Its clear tropical fruit accents make it very particular and different oil, an expressive and still unknown variety, which offers oil of quality and singular characteristics.

USES

Its exquisite taste and smoothness make it suitable for use with all kinds of white meat, fish, seafood, pasta and sauteed vegetables. Recommended for fish entries, mollusks and crustaceans, creams and salads. Also for medium tasty fish, vegetables and steamed vegetables. Optimal as a dressing for salads such as avocado, tomatoes, cucumbers. Its sweetness is perfect complement for soft and acid salads.

Recommended for those that begin in the consumption and enjoy mild and sweet flavors.

AWARDS

