

MONTEOLIVO

EXTRA
VIRGIN

—
OLIVE OIL
PREMIUM BLEND

Chile

Net Cont 8.4 Fl Oz. - 250ml
ACIDITY 0.2%



PREMIUM BLEND

BLEND OF DIVERSE VARIETIES CAREFULLY SELECTED AND PRODUCED IN THE MAIPO VALLEY IN VI REGION OF CHILE.

NOTES OF TASTING

MonteOlivo Premium Blend is an exquisite mixture of fine varieties original from the Maipo Valley, with a perfect balance between bitter and spicy notes. It results in a harmonious flavor with a medium intensity and fresh fruity aroma that is unique to olives harvested at their peak.

It is a complex, intense oil with green notes on the nose and palate with sensations of freshly cut grass. It presents an intense pleasant fruitiness, with mild medium bitterness and medium spice, and short persistence.

USES

Its notes of greater intensity enhance the potential of each one of the component varieties, emphasizing the fruitiness, bitterness and spice notes. Its combination stands out for its refined harmony and penetrating balance, recommended to accompany all type of food and cold or warm meals in which you want to enhance the flavor and aromas, providing strength and special quality at dressing or cooking time. It is suggested for fresh salads and products of the sea.

AWARDS

