



# Extra Virgin Olive Oil

Variety ARBEQUINA

## OLIVE VARIETY

*Arbequina olives are small in size but with organoleptic characteristics that are well accepted by the most demanding palates. The arbequina olive is characterized by a great resistance to the cold, giving as a result an oil of sweet and fruity flavor, pure, green and brilliant.*

## GEOGRAPHICAL AREA OF PRODUCTION

*The Arbequina olive tree is a common variety in the region of Andalusia.*

## HARVESTING METHOD

*The Arbequina variety has medium resistance to detachment. The size of its fruit is the smallest of the varieties grown in Spain, which, along with its low weight, makes it difficult to harvest.*

## COLLECTION PERIOD

*Inbetween October and January.*



## **EXTRACTION SYSTEM**

*The extra virgin olive oil is obtained from the fruit of the olive only by mechanical procedures.*

*The procedure does not involve any alteration of the oil. This means that washing, decantation, centrifugation, and filtration are the only treatments used.*

## **COLOR**

*This type of oil is usually pure, green and shiny and has a dense and fluid texture.*

## **AROMA Y TASTING**

*The olive oil presents a fresh fruity smell with aromas of almonds and other ripe fruits like apple. It has a scarce bitterness and sharpness. It is an oil of harmonious characteristics, soft, light, delicate, and sweet. Any palate could glimpse exotic aromas in it.*

## **OLEIC ACIDITY**

*Acidity (% oleic acidity)  $\leq$  0,8*



## TECHNICAL DATA SHEET

*Ingredients: 100% EXTRA VIRGIN OLIVE OIL. It does not contain any food additives.*

*Preferred consumption: within 2 years from the date of packaging and/or dispatch.*

*Storage: Store in a cool, dry place away from light.*

## NUTRITIONAL INFORMATION

	<i>Per 100g</i>	
Energy value	900	Kcal
	3700	KJ
Protein	0	g
Carbohydrates	0	g
Fat	100	g
<i>Of which</i>		
Saturated	14	g
Trans	≤0.1	g
Monounsaturated	77	g
Polyunsaturated	9	g
Cholesterol	0	mg

