

A vertical image of an olive branch with green leaves and small olives, running down the left side of the page.

Extra Virgin Olive Oil

Variety MANZANILLA

OLIVE VARIETY

The "Manzanilla de Sevilla" variety has an ovoid and asymmetrical shape. Its colour reaches a wine red when ripe. The pulp has the ideal size; it is firm and has an excellent quality. It can be easily detached from the stone.

GEOGRAPHICAL AREA OF PRODUCTION

Mainly produced in the provinces of Seville, Huelva and the region of Extremadura.

HARVESTING METHOD

Manzanilla has high resistance to detachment, so its collection is done by hand.

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

The oil has an accentuated green colour and a shiny appearance.

AROMA Y TASTING

It is an oil with a balance between spicy, bitter and sweet. It is very aromatic and it has a green fruity aroma, in which you can glimpse notes of apple, fruit salad, tomato and ripe banana.

OLEIC ACIDITY

Acidity (% oleic acidity) \leq 0,8



TECHNICAL DATA SHEET

Ingredients: 100% EXTRA VIRGIN OLIVE OIL. It does not contain 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

	Per 100g	
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



