

DESCRIPTION

A lively organic olive oil with aromatic touches of green tomato leaf, apple and acerola peel. Its texture is smooth and pleasant while its flavor is reminiscent of walnut. Fleshy in the mouth, it is a particularly Spanish olive oil in nature, with a deep, very pleasant aftertaste that exalts other flavors. Obtained from Picudo, Hojiblanca and Arbequina varieties of olive to produce an olive oil with an intense fruity flavor and ample aftertaste.

NUTRITION FACTS

AMOUNT PER SERVING		
ENERGETIC VALUE	135 kcal 565KJ	
CALORIES	120 Fat Cal	
CARBOHYDRATES	Og	
SUGAR	Og	
		% daily value*
TOTAL FAT	14g	22%
SATURATED	2 g	10%
TRANS FAT	Og	
POLYUNSATURATED	2g	
MONOUNSATURATED	10g	
CHOLESTEROL	Omg	0%
SODIUM	Omg	0%
PROTEIN	0g	



Olive varieties

Picual, Arbequina, Hojiblanca

Olive groves

El Cañuelo, El Saladillo

Storage

To be stored in a cool, dry environment and protected from direct light.

Acidity

0,19°

Format

Tin can 250ml (8.8 fl.oz) Tin can 500ml (17.6 fl.oz) Tin can 3 L (0.8 gallon) plastic PET 20ml

FOOD GEOGRAPHY



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