

# **DESCRIPTION**

Smooth-textured olive oil, reminiscent of the skin of a peach. Sweet, with the tiniest hint of bitterness. The flavor is reminiscent of nuts, in particular raw almonds, grass and dried fruit. In the mouth it is first discreet then flourishes on the tongue, leaving a feeling of silkiness in the mouth.

Obtained mainly from the Arbequina variety of olive and is notable for its elegance, freshness and harmony, and offering an enticing range of fruity flavors.

#### **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

Picudo, Arbequina

# Olive groves

El Cañuelo, El Saladillo

### Storage

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

### Acidity

0,19°

#### Forma

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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