

pago de ValdeCuevas



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Description

This Extra Virgin Olive Oil comes from our Arbequina olives grown in our Estate.

In order to obtain this Extra Virgin Olive Oil we only use olives harvested at the beginning of harvest, which are processed at its best organoleptic state and only by mechanical procedures and cold extraction, just to get an 100 % Arbequina Extra Virgin Olive Oil of extraordinary quality.

Note that, due to the particular conditions of our Estate, our Extra Virgin Olive Oil has an index of tocopherols (vitamin E) and oleic acid, above other's Arbequina Olive oil average.

Tasting Note

Complex and balanced Extra Virgin Olive Oil, combining fresh grass and green almonds with a touch of fruit such as banana. On the palate is unctuous with clear memories of fruits and nuts bringing herbal notes, together with a medium bitterness and final spiciness.

Pairing

It is perfect on its own, but also in dressings over vegetables, pasta, fish and meat. Indispensable to the Mediterranean diet.





Conservation

Keep the product in a cool (between 15° C - 25° C), dry place, protected from light and away from odors.

Analysis

Acidity	Peroxide value	K-270	K232	Waxes
0,1 %	3,0 meqO ₂ /kg	0,1	< 1,4	31 mg/kg

Logistic Data

Format	Units per case	Case (dimensions mm.) length/width/height	Cases EU pallet	Cases USA pallet
 glass 10 cl./3.4 fl. oz.	30	280 x 235 x 180	84 (2.520 bot.)	102 (3.060 bot.)
 glass 25 cl./8.5 fl. oz.	12	215 x 164 x 243	135 (1.620 bot.)	160 (1.920 bot.)
 glass 50 cl./16.9 fl.oz.	6	195 x 137 x 290	180 (1.080 bot.)	180 (1.080 bot.)
 glass 75 cl./25.4 fl.oz.	6	230 x 155 x 305	125 (750 bot.)	128 (768 bot.)