



Name

BELASCO EXTRA VIRGIN OLIVE OIL 0,1

Format

500 ml and 250 ml

Olives

The Arróniz and Arbequina olives used to make this olive oil were sourced from thousand year old olive trees owned by the Belasco family , in Viana and Torres del Río.

Harvest

The olives were harvested by hand during the first two weeks of November to preserve their fruity flavor and vivid green color.

Production

The fruit was cold pressed on the day of harvest. After decanting, the oil was bottled unfiltered.

Acidity

Less than 0,1°.

Tasting notes

The result of this delicate and careful process is an extraordinary, highly aromatic and fruity olive oil. It boasts an intense green color and a pleasant and vibrant finish. Ideal to enjoy with salads, vegetables or simply with bread and a touch of salt to fully appreciate its remarkable flavors and aroma.



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