



EST. **GRAN** 1906
LAUR

**EXTRA VIRGIN OLIVE OIL.
SUPER PREMIUM.**



A selection of the best olives of Mendoza. Mixed in an oil unrepeatable and unic. Every harvest for this oil is extracted in a manual and delicate way to keep the quality of the fruit.

The olives for GRAN LAUR are obtained of our orchard, Cruz de Piedra, were the threes have more than 80 years in a traditional distribution of tall treetops whose unique option of harvest is by hand. Nowadays, this orchard is in a transition of organic certification because since many years ago we don't use any pesticide, insecticide and fertilizer alien to the same mature of an traditional and natural crop.

We select the best olives from Arauco in a earlier point of harvest. So greener the Olive is, higher the levels of polifenols, that's why is so bitter. This is the best way to do this super premium olive oil.

The acidity is lower than 0.19% and the organoleptic values are very especificed. Is an olive oil that is usually used for blends and gives character with out aggressiveness. For the first time in Argentina this oil has been made for persons that have knowledge's of olive oils.

Tasting notes: bitterness and strong flavours with extreme and spicy and well-marked green flavours.

Presentation: in a "blue label" box where you can find in a rum bottle of 750 cc imported from Chile and a bottle cap from.italy maded with wood with an iron incrustation and seal of sealing of Laur to express authenticity.

