



OLIVÍCOLA

# LAUR

• DESDE 1906 •

## BLEND DE TERROIR

EXTRA VIRGIN - OLIVE OILT

## ALTOS LIMPIOS

**VARIETY:** Blend Arauco/Arbequina

**FARM:** Altos Limpios, Lavalle, Mendoza, Argentina.

**EXTRACTION:** Continuous centrifugal extraction system.

**ACIDITY:** Less than 0,5%

### TASTING NOTES:

*Sweet entry is perceived, which becomes fluid in the mouth, impregnating it uniformly and allowing you to discover an intense apple flavour and then turn into almond and dried fruit when the oil rests on the palate.*

**VIEW:** Intense greenish yellow color.

**SCENT:** Dry fruits

**MOUTH:** Nuts, fruit notes, spicy and bitter.

**PRESENTATION:** 250 ML / 500 ML

Videla Aranda 2850 - Cruz de Piedra, Maipú, Mendoza, Argentina

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