

OLIVÍCOLA

LAUR

• DESDE 1906 •

BLEND DE TERROIR

EXTRA VIRGIN - OLIVE OILT

MEDRANO

VARIETY: Arauco.

FARM: Medrano, Rivadavia, Mendoza, Argentina.

EXTRACTION: Continuous centrifugal extraction system.

ACIDITY: Less than 0,5%

TASTING NOTES:

Balanced and complex olive oil due to it is entirely composed of the Arauco variety but selecting the fruits in three stages of maturity (green, violet and black). Various aromas are perceived, especially green apple, kiwi and banana skin, also appear others fruits such as strawberry. It highlights its bitterness and spiciness with a final astringency that does not interferes with its profile.

VIEW: Intense greenish yellow color.

SCENT: Fruits and green grasses.

MOUTH: Sweet, spicy and balanced bitter.

PRESENTATION: 250 ML / 500 ML



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

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