

OLIVÍCOLA

LAUR

• DESDE 1906 •



BLEND DE TERROIR

EXTRA VIRGIN - OLIVE OIL

CRUZ DE PIEDRA ORGÁNICO

VARIETY: Blend Arauco/arbequina/frantoio.

FARM: Cruz de Piedra, Maipú, Mendoza, Argentina.

"900 centuries- old olive protected trees from mendoza, organic certified."

EXTRACTION: Continuous centrifugal extraction system.

ACIDITY: Less than 0,5%.

TASTING NOTES:

Fruity aroma of green olives, with an intense presence of apple and banana. In the mouth, it is a light, sweet oil with a predominance of green notes of freshly cut grass, spicy and bitter with a marked presence but at the same time delicate on the palate.

VIEW: Intense greenish yellow color.

SCENT: Fruity.

MOUTH: Spicy and bitter.

PRESENTATION: 250 ML / 500 ML

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

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