

CALIDAD GARANTIZADA



LAUR

ACEITE DE OLIVA

VIRGEN EXTRA



EXTRA VIRGIN - OLIVE OIL

This special selection gives a intense green, fresh cutted herb hued, fruited aroma. Full bodied, with a soft bitterness and spicyness, sign of a higher percentage of antioxidants (polyphenols), characteristic of the olive in the stage of envero with a higher content of oleic acid. Olive oil to experiment with the usual dishes.

VARIETY: Blend de Arbequina.

FARM: Cruz de Piedra, Maipú - Mendoza Argentina
"900 centuries- old olive protected trees from mendoza,."

EXTRACTION: Continuous centrifugal extraction system.

ACIDITY: Less than 0,5%.

VIEW: Gold with green hues.

SCENT: Fuity aroma which include shades of apple green and freshly cut grass.

MOUTH: Presents a lot of structure, itchy, bitter middle-high, is a fresh oil and has a delicate and elegant texture on the palate.

PRESENTATION: 1L.



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

info@laur.ar -   /OlivicolaLaur

www.laur.ar

