

CASTILLO de PIÑAR

www.CastilloDePinar.com (251) 660 - 8500

EXTRA VIRGIN *Monovarietal Olive Oil*

The excellence of this extra virgin olive oil is born in olive farming techniques used through many generations. Select handpicked Picual Olives give body to this elegant oil whose characteristics correspond to International Olive Council (IOC) standards. It contains no additives or blends, preserving its aroma, flavor and health benefits. Castillo de Piñar Olive Oil is of the highest quality, presenting a balance of spicy and buttery tones which are characteristic of the Picual olive and favored by chefs.

Type of Oil: Extra Virgin

Acidity: Less than 0.2

Variety of Olives: Picual

Source: Granada, Jaén and Cordoba

Period of Harvest: November and December

Method of Harvest: Harvested by hand using only those olives picked from the tree

Extraction System: "Cold Press" extracted within 6 hours of harvest solely by mechanical methods

Filtering: Filtered using gravity filtration and when bottling a continuous microporous system

Appearance: The oil is green in color due to the high level of polyphenol antioxidants present during the harvest.

Packaging: 250ml Bottle (24 per case) - 500ml Bottle (12 per case)
5L, 10L, 20L Bag-in-box (BIB) & Bulk



20L | 10L | 5L

AROMA: Fresh green apple with the slight fragrance of a recently mown lawn.

FLAVOR: Full bodied with a fresh and robust flavor, having a buttery quality, a touch of wood, a taste of tannin and a smooth finish on the palette with a slightly peppery aftertaste.

USE: Excellent with salads and fresh or grilled vegetables, either as a dressing or vinaigrette and for the preparation of all types of meat, fish and seafood. Outstanding when folded into pasta, seasonings and marinades.



GRANADA



SPAIN