

CASTILLO de PIÑAR

www.CastilloDePinar.com (251) 660 - 8500

VIRGIN *Olive Oil*

Castillo de Piñar Virgin Olive Oil is light green in color with a fruity aroma emanating from the Arbequina Olive which leaves a deep impression on the palate. A lighter flavored oil, it is a perfect balance of Picual and Arbequina olives to complement your meals without over-powering them. Our Virgin Olive Oil is cold pressed using mechanical methods without chemical treatment.



Type of Oil:	Virgin
Acidity:	Less than 0.3
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

AROMA: Fruity, with overtones of freshly cut grass and a hint of almonds

FLAVOR: Smooth, having a nutty flavor, with a fresh & robust taste in the front, followed by a buttery yet savory finish on the palate.

USE: Great for cooking, baking and frying. It has a high smoke point of 410°F, and may be used multiple times. Light in flavor, it complements a wide variety of dishes.



GRANADA



SPAIN