

Aldonza

TECHNICAL DATA

PRODUCT DESCRIPTION

We refer to Extra Virgin Olive Oil as the natural juice obtained directly from certain olive fruits. First step is to harvest the olive tree when the olive fruit has reached its perfect degree of ripeness and quality. Next stage takes the olive fruit to the oil mill, the fruit goes through a mechanical process, once the process is over we will be able to enjoy the olive oil.

ELABORATION

Aldonza Extra Virgin Olive Oil is basically a natural olive juice, obtained after milling "Picual" and "Arbequina" olives at the optimal point of ripening for expression of its organoleptic characteristics.

After cold extraction and early filtering, it is stored and preserved without any moisture or impurities to save its attributes intact.

INGREDIENTS

100% Extra Virgin Olive Oil. No food additives included.

NUTRITION FACTS

Nutrition information per 100g:

Energetic value	900kcal/3700KJ	Saturated fat	13g
Protein	0g	Monounsaturated fat	79g
Carbohydrate	0g	Polyunsaturated fat	8g
Cholesterol	0g	Vitamin E	20mg

BEST BEFORE DATE

It is highly recommended to consume it within the two following years after the packaging date, as specifically indicated in each package, being more favorable consumption sooner you do, and not being a problem passing this date if it is well preserved and because its antioxidant properties is not perishable.

PRESENTATION

Glass bottles: 26,4 oz. (750 ml.), 17,6 oz. (500 ml.), 8,8 oz. (250 ml.).

Can packages: 1,1 gal. (5 liters), 0,26 gal. (1 liter).

TASTING NOTES

It is an Olive Oil of great personality and very stable throughout time, with a very nice fruity taste, where green notes of tomato and subtle fresh grass are highlighted, as well as different mature aromas such as nuts, in this case almond as the main character of this family, and a sweet touch of fig and banana.

It is an a soft-palate oil, not heavy at all and which stands out for its balance of acidity and sweetness, ending with a spicy touch, emphasizing the good taste in the mouth.

PAIRING

It is ideal as crude oils for use in salads and for to enhance any plate taste; it is also excellent for fresh fish and combines in an excellent way with any meal.