

Olive Oil

SENTIDOS Cobrançosa 2023

EXTRA VIRGIN



CLASSIFICATION	Extra Virgin Olive Oil
VARIETIES	100% Cobrançosa
ACIDITY	0.2 %
NUTRITIONAL VALUES	per 100 ml:
Energy	3374Kj/821Kcal
Fat	91.2g
hereof saturated	17.1g
Carbohydrate	0.0g
hereof sugar	0.0g
Protein	0.0g
Salt	0.0g
PACKAGING	350 ml dark stoneware bottle

IDENTITY

Single-variety extra virgin olive oil. Olives from centuries-old olive trees and young plantation trees.

TASTING NOTES

Greenish colour. Round, rich, quite complex with notes of pear & exotic fruit and a subtle spicy finish.

SERVICE & PAIRING

The creaminess of this oil makes it ideal for use with salads, vegetables or as a dipping oil with your favourite bread.

PRODUCTION

Olives are picked and selected by hand, carefully washed, de-leafed and immediately milled. The cold extraction is done using a two-phase centrifugal machine. The oil is filtered and stored in stainless steel tanks to allow any residual sedimentation to take place before bottling.

