# Olive Oil

# **SENTIDOS** *Picual* 2023

# **EXTRA VIRGIN**



CLASSIFICATION	Extra Virgin Olive Oil	
VARIETIES	100% Picual	
ACIDITY	0.1 %	
NUTRITIONAL VALUES		r 100 ml: /821Kcal 91.2g 16.6g 0.0g 0.0g 0.0g 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**

Dark olive-green colour. Green and strong but with an exotic sweetness and an increasingly spicy, peppery finish.

#### **SERVICE & PAIRING**

The spicy edge makes it ideal for use with strongly flavoured dishes.

## **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.