



Type of Oil:
Extra Virgin Olive Oil

Area of Origin:
Alt Empordà, Girona, Spain (Own olive trees)

Soil type:
Limestone and sandstone

Varieties:
Argudell 80 %, Arbequina 20%

Average Yield olive trees 15%

Time till Milling:
Maxim 2 hours from the olive tree to the mill

Leaf removal and washing:
With air and water

Milling:
Gently milling, without raising the temperature

Beating:
Slowly beaten during 60 minutes at cold temperature, less than 27°

Separation: Centrifuge

Decantation:
Gravity and nitrogen

Filtration: Non Filtered

Analysis:

Acidity (% Oleic Acid):	0.1°
Ind. Peroxides (m.E.q. de O ₂ /Kg):	9.1mEq
Ceras:	120mg/Kg
K270:	0, 11

Presentation:

Bottle:	Rettangolare Negro Antico
Size & Box:	500ml (c/6bot). & 250 ml. (C/12bot)
Capsule:	No refilling

Tasting Notes:
It shows yellow with opaque green tone due a filter oil be a sin. Very intense nose, aromas with tomato, fresh vegetables and green banana, memories of citrus and bitter almond and pistachio are also appreciated. The palate is very long with complex aftertaste and light spicy notes.