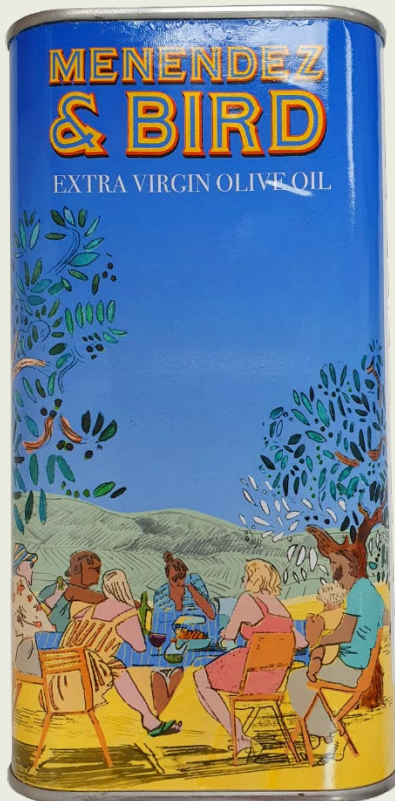




OOCA013



ALLERGENS

NONE

EVOO Menendez & Bird

Menendez & Bird is the perfect blend of Picual, Arbequina and Hojiblanca olives, harvested in November, to create this extraordinary EVOO.

About the product: well balanced with aromas of apple and slight bitterness of radicchio and pepper on the palate. Versatile extra virgin olive oil ideal to finish vegetables, salads, meats or fish dishes.

Origin: Ácula, Granada, Andalucía (Spain)

Olive type: Picual, Arbequina and Hojiblanca **Quality:** Superior **Harvested:** November

Method: Cold pressed

Smoking point: (190°C / 374°F) **Acidity:** < 0.1°

Unit Net Weight: 1l **Units per case:** 6

Ingredients: Coupage Picual, Arbequina and Hojiblanca EVOO

Primary packaging: tin **Secondary packaging:** NA

Storage conditions: Store in a cool and dry place away from direct sunlight.

Shelf life: 24 months from production date

Opened life: Once opened, keep cap tightly close and consume within the use by date.

Oxygen and heat might affect its quality.