



# EVOO PREMIUM PICUAL MOLINO LA CONDESA

OORE011



ALLERGENS

NONE

Molino la Condesa EVOO is produced in a family own mill, strictly from their own family groves, at the beginning of November. Juande, the mill master finds the perfect picual olives to create this outstanding olive oil.

**About the product:** Medium fruitiness with tomato plant, green almond and hints of aromatic herbs. The palate gives a persistent taste of artichoke, and green walnut. The oil is balanced with a long peppery finish. Providing outstanding complexity and layers of flavour to your dish. This is an EVOO perfect for finishing meat dishes, tomato salads, and tomato sauces or drizzle over full bodied cheeses. Add to cold soups like vichyssoise or gazpacho and salmorejo. This oil has a special love affair with Pulpo Gallego octopus.

**Origin:** Ácula, Granada, Andalucía (Spain)

**Olive type:** Picual **Quality:** Superior **Harvested:** November **Method:** Cold pressed

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

**Unit Net Weight:** 500 ml **Units per case:** 6

**Ingredients:** 100% Picual EVOO

**Primary packaging:** painted glass bottle **Secondary packaging:** NA

**Storage conditions:** Store in a cool and dry place away from direct sunlight. Keep cap on when not in use.

**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.