



TECHNICAL INFORMATION



Location: La Rizosa, Villanueva de Alcardete (Toledo)
Soil type: Limestone subsoil with clayey and sandy soil
Type of oil: Extra Virgin Olive Oil
Oil variety: *Coupage* Cornicabra, Picual and Arbequina
Harvest: November, 2023

The harvesting method is done by hand, with rakes, and vibrating rakes that shake the fruit into nets either suspended above the ground. After that, the fruit is conducted by short loads to the oil press taking a maximum time between these phases of 4 hours.

Extraction process: Extra virgin olive oil with superior quality obtained directly from olives and only by mechanical process. Cold extraction

Maximum acidity: 0,2º

Energy:	3700Kj / 900Kcal (per 100 ml)	
Fats:	91g	
Saturates:	12,4g	
Monounsaturates:	79g	
Poliunsaturates:	8,6g	
Carbohydrate:	0g (sugars: 0g)	
Protein:	0g	
Salt:	0g	

Bottling: March, 2024

Preserving: Avoid heat, protect it from light & keep the bottle closed



MANUFACTURING

Our olives are mostly of the Cornicabra variety, known for all of its cooking and health qualities. We manually harvest the olive to provide organoleptic complexity to the final product. When the olives arrive to the mill, they are cleaned and washed of any impurities, using a stainless steel washer. Later it is crushed in guaranteed cold to maintain its natural qualities. Once it is naturally decanted, it goes through stainless steel deposits maintaining a temperature of 19-22°C. Lastly, we complete our quality control process, filtrating the oil, and eliminating any organic matter in suspension, bottling the final product

TASTING NOTES

Fruit intensity: High, predominant green banana and almond
Aroma: Tomato and artichoke combination, providing freshness by sensory direct via
Taste: Mid intensity of "bitter" and "spicy" being fluid in throat

PAIRING

Excellent to dress salads, on toast, to cense meats or fish, as well as in exotic dishes such as ceviche and tropical fruits

