

OLEAURUM

MUCH MORE THAN OLIVE OIL

A DIAMOND IS MORE THAN JUST A STONE, IT IS A MASTERPIECE CREATED ON A WHIM OF NATURE. DIAMONDS SEEM TO RELEASE SPECIAL POWERS; THEY MAKE US DREAM AND REPRESENT THE FULFILMENT OF WISHES, SOMETHING A MERE STONE CAN NEVER ACHIEVE. SIMILARLY, OLEAURUM IS ALSO MUCH MORE THAN AN OIL.



TECHNICAL DATA

Organic Extra Virgin Olive Oil

DESIGNATION OF ORIGIN

D.O.P Les Garrigues

CAPACITY

5 L

VARIETY

100% Arbequina

ACIDITY

<0,4%

POLYPHENOLS

225 ppm

TASTING NOTES

It has an intense and fruity aroma of the green olives used to produce it, with notes that are reminiscent of apple and artichoke.

The flavours of almond, tomato and artichoke stand out in the mouth, and it has an agreeably spicy aftertaste. Overall it is a complex oil that is harmonious and well-balanced, creating an intense sensation of fulfilment.

Both its flavour and aroma are unmistakable and when tasted it leaves no one indifferent.

DOP LES GARRIGUES

The Protected Designation of Origin Les Garrigues is located in western Catalonia. This area can boast of a milenary olive-growing tradition. It was the first Protected Designation of Origin to be officially recognized in Spain. The main olive variety in Les Garrigues is Arbequina. Its olive oil is intense and fruity, an specially rich in antioxidants.

LOGÍSTICA - LOGISTICS EURO PALLET

· Ampolles - Caixa

· Botellas - Caja

· Bottles - Carton

· Caixes - Palet

· Cajas - Palet

· Cartons - Pallet

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BARCODES

· GTIN_13: 8425212000037

· GTIN_14: 18425212000034