

NOS

NATURAL · ORIGINAL · SOSTENIBLE



300 M

EXTRA VIRGIN OLIVE OIL

A one-of-a-kind oil.

IT COMES FROM A SELECTION OF CENTURY-OLD OLIVE TREES LOCATED AT 300 METERS ABOVE SEA LEVEL, NESTLED BETWEEN THE SERRA DEL MONTSANT AND THE PRIORAT.

An oil with a unique, balanced, and complex profile, featuring a clean and elegant presentation that evokes the spirit of celebration.

Origin

This oil comes from a selection of century-old estates located at 300 meters above sea level, nestled between the Serra del Montsant and the Priorat, within the Denomination of Origin Siurana. The olives grow on terraced slopes, small strips of land that follow the contours of the mountain, requiring manual harvesting. It's a unique and low-production area. Only here could we craft our Oli 300m.

Variety

A blend of Arbequina olives and other traditional native varieties from century-old olive trees. Harvested in early November, aiming for the maximum expressiveness of the olive.

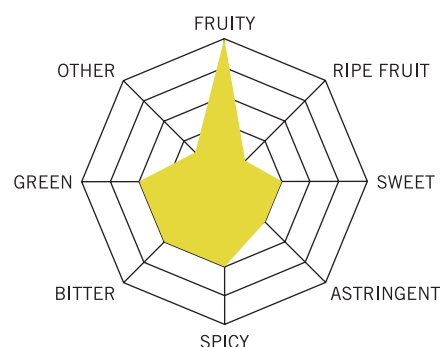
AWARDS

Catalonia's Best Extra Virgin Olive Oils - Light fruity green

Tasting Notes

Oil with a balanced and complex profile, where the green olive fruitiness stands out clearly, both on the nose and on the palate. A wide variety of vegetal aromas characteristic of the mountain Arbequina from the Priorat region: grass, olive leaf, green almond, artichoke, green apple, and green kiwi.

On the palate, it has a sweet entry, with a marked bitterness and spiciness that do not interfere with its profile. Overall, it is a very balanced, rich, and harmonious oil.



VARIETY

Mainly Arbequina

DO

DOP Siurana

ACIDITY

<0,2%

PACKAGINGS

500ml
1,5 L

CERTIFICATES

SIURANA
DENOMINACIÓ D'ORIGEN
PROTEGIDA



ecovadis