

# Or del Camp

## 500ml

Made with Arbequina olives from selected plots of the DOP Siurana, from the Camp de Tarragona and Priorat area. We pick the olives and take them to the mill in the shortest time possible. There, we elaborate the oil at low temperature and with short shakes.

This is how we get **our best Arbequí**.



Extra virgin olive oil



DOP Siurana



Arbequina



Acidity <0,2%

## Tasting notes

Oil with a balanced and complex profile, fruity from green olives medium high, with a great diversity of secondary vegetable aromas, green grass, green tomato, green almond, artichoke, kiwi and skin of banana.

The mouthfeel is green almond, highlights its bitterness and very balanced spicy, with a final astringency that does not interfere on your profile.

## Pairing

We recommend using it both raw and for frying and specifically in the preparation of: confit, marinades, sauce romesco sauce and aromatic herbs. Ideal for ice cream and to mark the flavor of hot fruit.

## Certifications

