



PROPIEDAD DE
ARÍNZANO
VINOS DE PAGO

ARÍNZANO

EXTRA VIRGIN OLIVE OIL

Extraction characteristics

Extensive monitoring and control of harvest date to obtain desired ripening in olives that will express freshness, liveliness and all the aromatic and gustatory potential of this extra virgin olive oil.

Yields per hectare: low (2,500 kg / ha)

Temperature during mechanical extraction processes: low <26°C.

Yield: 10.8%.

Variety

100% Arbequina

Colour

Brilliant crystalline green with emerald shades.

Aroma

Highly fruity, with hints of banana and leaf or freshly cut grass. Very attractive vegetable nerve.

Palate

Soft and elegant attack that will intensify reaching slight spicy, balsamic and menthol notes, maintaining the elegance. Soft enveloping texture, very persistent over time.

Recommended use

Mild marinades, sauces, cold creams, pastry doughs, anchovies in vinegar, marinated salmon, seafood carpaccio, *gazpachos* and *salmorejos*.

