

## PRIORAT NATUR EXTRA VIRGIN OLIVE OIL

Priorat Natur olive oil is an extra virgin olive oil from 100% Arbequina olives from Priorat that have been harvested by hand and specially selected.



***Priorat Natur is a very fruity olive oil with sweet finish. It is marker by a warm, buttery flavour with hints of almonds and tomatoes.***

*It is great for dressing vegetables, salads, meat or fish or even cooking some potatoes or fish. Its fresh taste will help to potential the flavour of your food!! Taste it ! You will love it !*

**METHOD:** One begins with the trees, looked after from flowering until the optimum ripeness of the olives. They are cold pressed the same night after the day that they were collected by hand and specially selected.

The oil is kept in sealed containers in the dark at a temperature of about 15°C to preserve in this way flavour and eliminate any impurities which could cause it to go stale. After two months it is bottled according to demand without being filtered.

Oleic acidity: 0.1%	Oleic variety: Arbequina	Region : Priorat
Hand picked	Not filtered	NO GLUTEN NO OGM

**PACKAGING:** 1 lt tin, 0.5lt and 0.250lt .Cases of 12 units. Or 5lt PET, cases of 4 units

**WARNING:** For good conservation; keep away from direct natural light and hot situations.