

TASTING NOTES

Blend | El Cerrito 2010

The nose is perceived grass and red pepper, along with notes Ruccula and fresh tomato.

In the mouth spicy green flavor, which confirms the paprika, of medium intensity and a slightly bitter astringent.

It has a good spicy that is persistent in the mouth.

Is an oil of medium intensity, interesting.

ORIGIN

Olives from our "El Cerrito" property Penciahue at Maule Valley.

TYPE OF OLIVE OIL

Extra Virgin, 70% Arbequina 30% Picual

HARVEST DATE

April 15 -may 30.

HARVEST METHOD

Traditional manual harvest.

EXTRACTION METHOD

Cold, centrifuge extracted with a continuous Westfalia system.

STORGE

In stainless steel tanks and protected by nitrogen.

COLOR

Yellowish-green

MAXIMUM ACIDITY

0,3 %

CONSERVATION

Store tightly sealed in a cool place, away from light and heat.

EL 
CERRITO
EXTRA VIRGIN OLIVE OIL
Chile

