



# El Almorsaeero

EXTRA VIRGIN OLIVE OIL

Our "Picual " olive tree variety whose origin gives our oil, by weather and land conditions ,a recognizable personality and difference.

Variety: "Picual" Olive tree vigorous plantwith short branches, and large follicle development. The obtained juice gives as a result a strong character with an intense and balanced taste.



Glass bottle  
750 ml



Plastic bottle  
1 Ltr.



Plastic bottle  
5 Ltr.



## Extra Virgin Olive Oil

Superior Category  
EXTRA-VIRGIN OLIVE OIL  
obtained directly from olives  
and solely by mechanical process

*ACEITE DE OLIVA VIRGEN EXTRA  
de Categoría Superior obtenido  
directamente de aceitunas  
y sólo mediante  
procedimientos mecánicos*

COLD EXTRACTION / EXTRACCIÓN EN FRÍO  
PRODUCT OF SPAIN / ORIGEN ESPAÑA

## PACKAGING

PRODUCT	bottle per box	boxes per layer	layer per pallet	total boxes	total bottles	boxes measures
El Almorsaero 750	6	25	5	125	750	23x15,5x33 cm
El Almorsaero 1 Ltr.	12	12	5	60	720	40x20x29,5 cm
El Almorsaero 5 Ltr.	3	9	5	45	135	51x17x33 cm

## TASTING CARD

Golden yellow colour, transparent, clean and bright with greenish reflections. Aromas of medium to high intensity, fresh, grass freshly cut olive branch, tomato, fig leaves and fresh green almond.

The taste is fruity, fresh and balanced, plant nutty, with a sweet entry leads to slight pungency and pleasant bitter finish of good persistence.

Very rich for raw consumption with salt on toast.



## PHYSICAL AND CHEMICAL ANALYSIS

DETERMINATION	RESULT	Indeter.	Reference Values	Procedure / Norm
(OILS) ACIDITY	0.29	0.01	% Oleic Acid	PNT-1301
(OILS) K270	0.13	0.01		PNT-1303
(OILS) K232	1.65	0.01		PNT-1303