

Señorio de Jaime Rosell SUMMUM

The Extra Virgin Olive Oil Señorio de Jaime Rosell SUMMUM characterizes itself for its early elaboration. To first of October, when the olive is still very green, with our technical

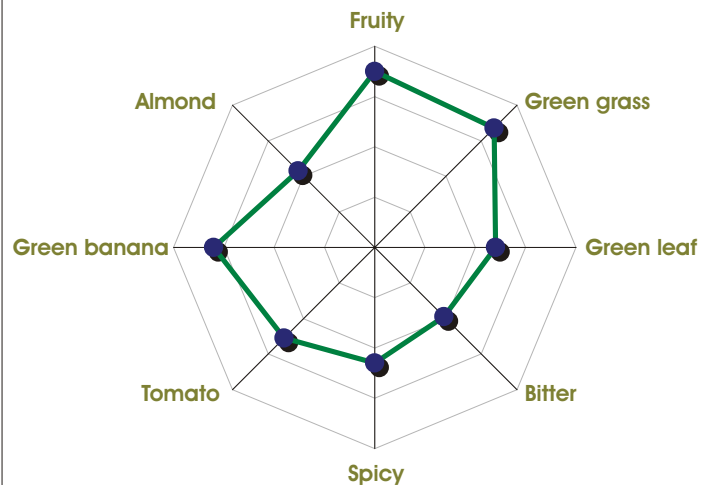
team, becomes a selection of the best olive trees to start the harvest. This early olive oil extraction involves the sacrifice of low achievement to get but is offset by the predominant flavor and aroma to freshly cut grass that follows our earlier olive oil Señorio Jaime Rosell SUMMUM.



TASTING NOTES

Extra virgin olive oil light green color with golden highlights. Its aroma is intense and complex, reminiscent of green fruit, fresh grass, bark, vegetable and tomato, among which appear ripe notes of apple, banana and tropical fruit. Medium bitter taste in the mouth and predominates evolves clean up sharing the spotlight with a spicy late and long, medium intensity and also very defined. In the aftertaste confirms the origin of green fruits. The palate is smooth, very long, and its slight astringency, very clean. In its overall assessment oil out as structured and balanced

SENSORY DESCRIPTIVE STAR



Dates

Fruity	7	Spicy	4,6
Green grass	6,7	Tomato	5,1
Green leaf	4,8	Green banana	6,4
Bitter	3,9	Almond	4,3

PHYSICAL AND CHEMICAL ANALYSIS

DETERMINATION	RESULT	Indeter.	Reference Values	Procedure / Norm
(OILS) ACIDITY	0.15	±0.02	% ác. Oleico	PE/LE/101
(OILS) K270	0.13	±0.01	<=0,22 CE 702/2007	
(OILS) K232 1.89	1.8	±0.07	<=2,50 CE 702/2007	

PACKAGING

PRODUCT	CONTAINER	MATERIAL	BOTTLE PER BOX	BOXES PER LAYER	BOXES MEASURES
SUMMUM	500 ml	Cristal	6 bottles	125 boxes	15 * 22,5 * 31,5 cm