

Spanish product · Subbética Cordobesa

Extra Virgin Olive Oil



Hojiblanca variety, a premium selection from the Subbética region of Córdoba, carefully crafted to deliver a unique sensory experience. This single-variety olive oil stands out for its fruity profile, with herbal nuances and fresh notes of apple and green almond.

On the palate, it begins **smooth and sweet**, evolving into a **mild bitterness and a subtle spiciness** — hallmarks of an **early harvest** of olives picked at their optimal ripeness. Its **balance and versatility** make it the perfect addition to **gourmet cuisine** and **healthy eating.**

Details

100% Hojiblanca variety

Premium single variety oil from the Subbética region of Córdoba, with an unmistakable sensory profile.

Versatile use in the kitchen

Perfect for salads, toasts, gazpachos, meats, fish and gourmet dishes.

Premium packaging

Elegantly designed bottles preserve the freshness of the oil and enhance its presentation.



Balanced aroma and flavor

Herbaceous and fruity notes with a touch of apple and green almond, sweet entry and finish with a slight spiciness.

Maximum purity and

cold extraction

Guarantees the conservation of its antioxidants and healthy properties.



Distribution and rates

Our variety of **Hojiblanca** Extra Virgin Olive Oil is distributed in the following formats and packs:

	FORMAT	QUANTITY	€/BOTTLE
Bottle	500 ml	1 bottle	17,26€
Box	500 ml	12 bottles	16,30€
Pallet	500 ml	480 bottles	15,82€





INFO@ELIXIRDEOLIVO.COM



ELIXIRDEOLIVO.COM



604 12 95 45

