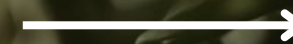




ELIXIR DE OLIVO

VARIETY
PICUAL



Spanish product · **Los Villares – Jaén**

Extra Virgin Olive Oil

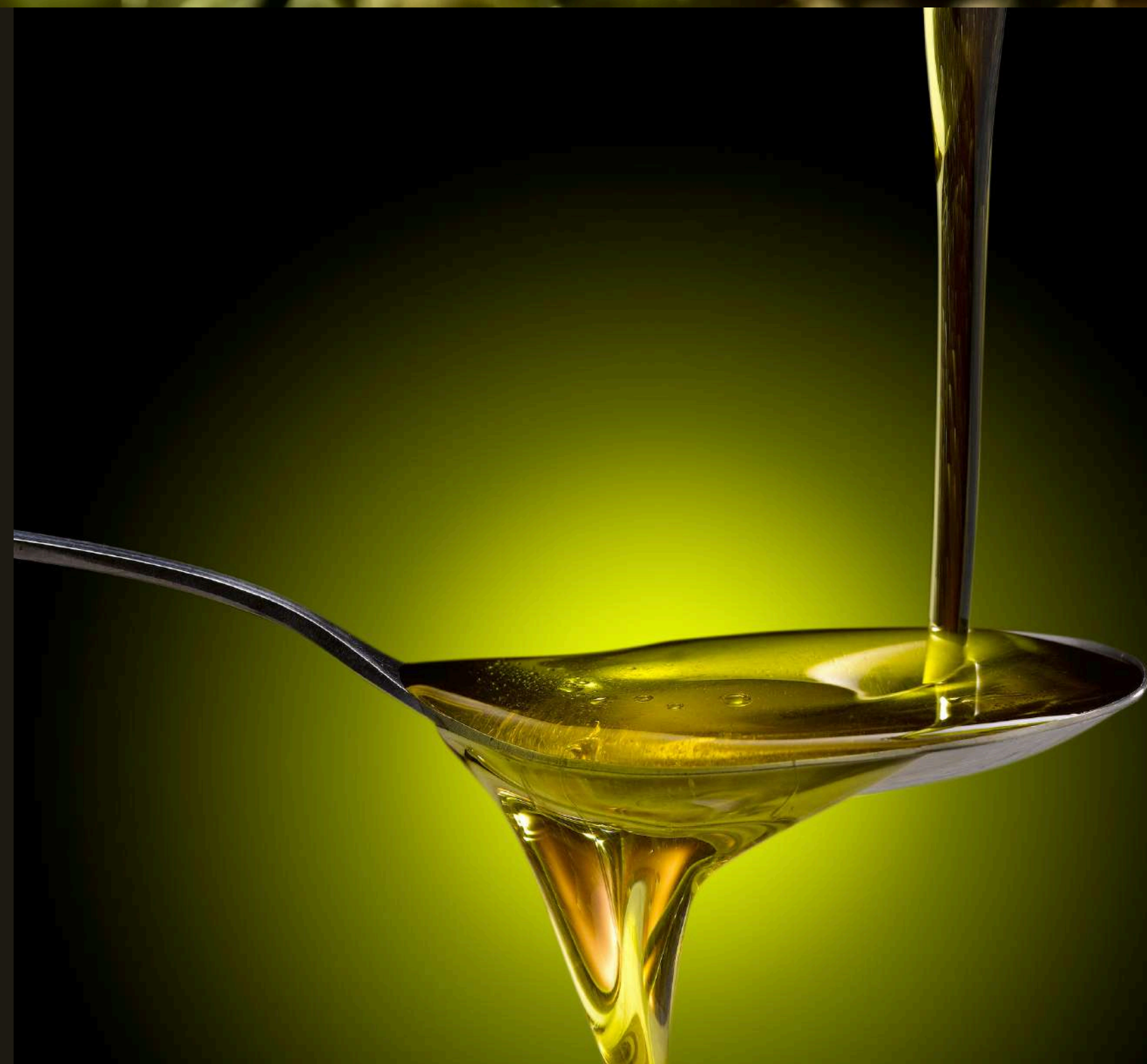


Picual

We present the new **Gran Selección EVOO** with the same oil, the same quality and the same heart. Passionate about **high quality extra virgin olive oil**, very balanced mountain olive grove.

Throughout the year, the olive tree is the protagonist of everything, so it is treated with **care** and **pampering** by our farmers and field technicians.

The field technicians, who are agronomists from API Sierra Sur (Integrated Production Association), observe and study in detail the **treatments** and **fertilizers** suitable for the tree, as well as the **optimum ripening point** of the fruit to start the campaign.



Details

✓ **100% Picual variety**

Magnificent premium as a whole, characterized by its great harmony, elegance and persistence.

✓ **Versatile use in the kitchen**

Salad, fish and cheese, among others. Spectacular to accompany raw, enhancing the flavor of the food. Directly on fresh bread or toasted bread.



✓ **Intense and fruity aroma**

It presents an intense aroma of green olive with notes of freshly cut grass and olive leaf. Fruity nuances such as tomato, fig, artichoke, banana and green almond are also perceived, ending with a touch of aromatic herbs and chlorophyll.

✓ **Maximum purity**

An outstanding premium oil overall, characterized by great harmony, elegance, and persistence.



Distribution and rates

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

	FORMAT	QUANTITY	€/BOTTLE
 Bottle	500 ml	1 bottle	13,40 €
 Box	500 ml	9 bottles	13,17 €
 Pallet	500 ml	675 bottles	12,75 €

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