

l'olio

ACEITE DE OLIVA EXTRA VIRGEN
ECOLÓGICO

TECHNICAL DATA SHEET ORGANIC EXTRA VIRGIN OLIVE OIL "L'OLIO"



NUTRITIONAL INFORMATION / 100 GR

| | |
|-----------------|-----------------|
| Energy value | 3700 kJ/900kcal |
| Total fat | 100 g |
| <i>of which</i> | |
| Saturated | 15 g |
| Monounsaturated | 79 g |
| Polyunsaturated | 6 g |

| | |
|-----------------|-----|
| Carbohydrates | 0 g |
| <i>of which</i> | |
| Sugars | 0 g |
| Proteins | 0 g |
| Salt | 0 g |



The Calatayud family traditionally produces this Extra Virgin Olive Oil (EVOO) of the Alfafara and Picual varieties in the Valencian town of Vallada. The temperate climate, with mild winters and long, dry summers, provides the ideal conditions for obtaining a high quality oil. 100% organically grown, it is harvested the same day and pressed using a mechanical cold process. The Calatayud family traditionally produces this Extra Virgin Olive Oil (EVOO) of the Alfafara and Picual varieties in the Valencian town of Vallada. The mild climate, with mild winters and long, dry summers, provides the ideal conditions for obtaining high quality oil. 100% organically grown, it is harvested the same day and pressed using a mechanical cold process.

TASTING

Extra virgin olive oil from the 2021 harvest, made with organic olives of the Picual and Alfafara varieties by cold mechanical processes. It has a balanced fruity aroma reminiscent of artichoke and a slightly bitter and spicy taste, very smooth on the palate. Its golden and transparent tone encourages tasting and tasting with other natural ingredients of the Mediterranean cuisine.

RECOMMENDED USES

LOLIO organic oil is ideal to use raw, to dress salads, vegetables and carpaccios, grilled meats or fish. Optimal for toasts or to highlight cheeses and cold meats.

VARIETIES: ALFAFARA Y PICUAL / ARBEQUINA

COMMERCIAL DENOMINATION: L'OLIO

SALES FORMATS: GLASS BOTTLE 500ML, TIN 250 ML, TIN 3L

SALES POINTS

TABERNA LA SÈNIA, CALLE CENIA 2 BAJO (VALENCIA)

PALANCA CARNISSERS, VALENCIA CENTRAL MARKET, STANDS 1-6)

BODEGAS BAVIERA, CALLE CORRETGERÍA 40 (VALENCIA)

INFO AND CONTACT

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