

## Castillo de Alhabar D.O.P Extra Virgin Olive Oil 3x5 litres



Extra Virgin Olive Oil. Denomination of Origin in the natural park of Sierra Mágina. Its meticulously harvest takes place in the first half of November and the harvesting technique is hand picked from the tree at its ripest. Its preservation is done in stainless steel tanks in fully air-conditioned warehouse. As a staple of the Mediterranean diet, and its incomparable flavor.

Rating: 5.0

**Price:**

Base price with tax: 70,95 €

Salesprice with discount: 68,95 €

Selling price (Taxes included)68,95 €

Discount: 2,00 €

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Manufacturer: [Coronadeolivo](#)

### Description

Extra Virgin Olive Oil

**Olive Oil Production:** Olive juice obtained from the first cold pressed very low in acidity and peroxides. We recommend its use for both sauteed and fried and is also excellent to enjoy toasts and salads.

**Variety and Origin:** Picual - D.O Sierra Magina.

**Tasting Notes:** Bright green color, with intense fruity of fresh olive and a big complex of herbal and fruit aromas, highlighting the green banana and green almond and less green tomato and apple green. This oil is fragrant, balanced and highly complex due to the many positive attributes that are appreciated.

**Other information:** Acidity 0.13° / index peroxides 8

**Awards and Quality Certificates:**

1st Prize Designation of Origin

Prize 'OWL' for 6 consecutive years

Second prize award 'ALCUZA'

Andalusia Quality Certification

Protected Denomination of Origin

Preparation process is certified by the UNE EN 45.011

**Health Benefits:** Extra Virgin Olive Oil together with its low acidity and peroxides make extra virgin attributes and qualities have very positive preventive health protection as heartburn, ulcers and gastritis, regulates bowel movements, reduces cholesterol, protects against skin diseases, cardiovascular and positively cooperates with the bone formation.



### Reviews

Monday, 30 November -0001

Manuel - Lorca, Buenísimo

Saturday, 16 October 2021

Alvaro - Madrid, máxima calidad y sabor

ceontrac@tovec.com

Monday, 04 October 2021

Vicente - Barakaldo, Sabor, olor y color inmejorables. Es un aceite de los buenos de verdad tanto para cocinar como para utilizar crudo. Los platos quedan estupendos. Nos ha sorprendido muchísimo, repetiremos seguro.

pirsa@pirsa.com

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