

Gourmet Olive Art - Exclusive pack Extra Virgin Olive Oil 4x500ml+2x750ml



Coronadeolivo selection. An excellent opportunity to enjoy our best extra virgin olive oils in a single order. Pack also includes the spectacular organic olive oil Denomination of Origin in Sierra Magina. You will enter a world of aromas and flavors with this pack of 6 bottles glass unique. For gourmets.

Rating: 5.0

Price:

Base price with tax: 36,85 €

Salesprice with discount: 34,85 €

Selling price (Taxes included)34,85 €

Discount: 2,00 €

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Manufacturer: [Coronadeolivo](#)

Description

Pack includes:

*Extra Virgin Olive Oil Oro de Bailén 'Reserva Familiar' 2x500ml. Chosen best oil in the world.

Olive Oil Production: Olives juice obtained from the first cold pressed. Exclusive to enjoy in toast and salads.

Variety and Origin: Picual - Jaén

Tasting notes: Bright, shiny green colour, it is an oil with an intense fruity flavour of fresh olive and a great complexity of herbaceous and fruity aromas, with green banana, almond and green tomato standing out. It is voluminous and well-structured in the mouth, with great expressiveness, sweet and slightly spicy. It is a well-balanced oil that is elegant both in the nose and in the mouth. Almond aftertaste.

Awards:

First Prize C.O.I 2013

Gold Medal intense fruity China 2013

Gourmet Gold Medal France 2013

TOP 10 best oils in the world Germany

Gourmet Gold Medal green fruity means France 2013

Israel Prestige Gold Medal 2013

Diploma in intense fruit Italy 2013

Award Great Taste Award United Kingdom 2013

Jaén Selección 2013. Chosen best extra virgin olive oil from Jaén 2013

Top 50 Best Extra Virgin Olive Oil World Germany 2013

Other information: Acidity: 0.12 ° / peroxide: 4.5

Health Benefits: Reduces the level of bad cholesterol while maintaining good levels, reduces the risk of cardiovascular disease, regulates bowel movement and prevents aging of the tissues by its antioxidant action thanks to the high percentage of oleic acid.

*Extra Virgin Olive Oil Oro de Bailén 'Reserva Familiar' Arbequino 2x500ml

Olive Oil Production: Olives juice obtained from the first cold pressed. Exclusive to enjoy in toast and salads.

Variety and Origin: Arbequina - Jaén

Tasting notes: Bright, shiny green colour, it is an oil with an intense fruity flavour of fresh olive and a great complexity of herbaceous and fruity aromas, with green banana, almond and green tomato standing out. It is voluminous and well-structured in the mouth, with great expressiveness, sweet and slightly spicy. It is a well-balanced oil that is elegant both in the nose and in the mouth. Almond aftertaste.

Awards:

First Prize C.O.I 2013

Gold Medal intense fruity China 2013

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Health Benefits: Reduces the level of bad cholesterol while maintaining good levels, reduces the risk of cardiovascular disease, regulates bowel movement and prevents aging of the tissues by its antioxidant action thanks to the high percentage of oleic acid.

*El trujal de Sierra Magina Organic D.O.P 2X750ml



Olive Oil Production: Organic olive juice obtained from the first cold pressed, from organic olive cultivation, 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 - DO Sierra Magina. Andalusia Quality Certification and Protected Denomination of Origin. Certified Organic by the ASAC (Andalusian Committee for Organic Farming)

Tasting Notes: Green olive, with the typical appearance of turbid unfiltered oils. Is very fruity, with hints of fresh cut grass and fig lesser intensity, it is persistent and harmonious. Presents great character and personality, its bitterness is medium and also itching. The aftertaste feeling tastes of fresh lettuce leaves and chlorophyll with vague memories of bitterness.

Other information: Acidity 0.12° / index peroxides 4,5

Awards:

Silver Ecotrampa 2014

1st Prize Designation of Origin, Prize 'OWL' for 6 consecutive years,

2º prize award 'ALCUZA'

Health Benefits: Olive Organic growing 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

Wednesday, 06 September 2017

Andrés - Ávila, nos han encantado los tres. Totalmente recomendables.

i@i.es

Wednesday, 11 May 2016

Silvia - Las Arenas, buenisimos todos, un pack de lujo

a@d.es