

## Oro de Bailén 'Reserva Familiar' Arbequina Extra Virgin Olive Oil 3x500ml



Extra Virgin Olive Oil. Using standard quality procedures, consolidates and defined by the company's technical management, Reserva Familiar is obtained from olives harvested at the beginning of november, at their opt point of ripeness, wich give the fruit a real oil juice, making it stand out above other oils due to the intensity of its fruity-flavour and the complexity of its aromas, herbaceous and fruity; An exceptional arbequino where the delicacy of the aromas, typical in this variety, mixes with the strength and character of the lan of southern Spain. As it slides over your tongue, it is at first smooth and delicate, then slighly bitter and light with a notable spicy presence.

Rating: 5.0

**Price:**

Base price with tax: 12,49 €

Salesprice with discount: 10,49 €

Selling price (Taxes included)10,49 €

Discount: 2,00 €

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Manufacturer: [Coronadeolivo](#)

### Description

Extra Virgin Olive Oil



**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

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.



### Reviews

Friday, 08 September 2017

Marisol - Almansa, me encanta porque no es demasiado fuerte y es afrutado.

alpha@mail.com

Thursday, 10 March 2016

Araceli - Tiana, un arbequino riquísimo, muy dulce y suave

a@b.es