

Oro de Bailén 'Reserva Familiar' Extra Virgin Olive Oil 48x100ml



Extra Virgin Olive Oil. Chosen as best in the world 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; Its exceptional balance between bitter and spicy standing out in the mouth. The frit is continuously harvested and transported from the groves to the oil mill throughout the day, taking a short period of time. This short time for handling the frit gives the oil its freshness. Cold extraction below 22°C to preserve intact all the properties of the product. For gourmets.

Rating: Not Rated Yet

Price:

Base price with tax: 135,95 €

Salesprice with discount:

Selling price (Taxes included)135,95 €

Discount:

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Manufacturer: [Oro de Bailén](#)

Description

Aceite de Oliva Virgen Extra

Venta por teléfono



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.



Reviews

There are yet no reviews for this product.