

Traditional Gold Selection Extra Virgin Olive Oil 3x5 litres



Extra Virgin Olive Oil. Like any good Extra Virgin we get this oil from the first cold extraction. The result is a balanced oil, aromatic and smooth with a fresh and sweet fruity aroma. The passing in the mouth is soft and fresh with bitterness and sharpness very elegant medium intensity. We pack in plastic bottles to offer the best relation quality / price and practically upon request what always ensures a fresh oil. It is ideal for use in raw and for cooking.

Rating: 4.8

Price:

Base price with tax: 52,95 €

Salesprice with discount: 50,95 €

Selling price (Taxes included)50,95 €

Discount: 2,00 €

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Manufacturer: [Coronadeolivo](#)

Description

Aceite de Oliva Virgen Extra

Venta por teléfono



Prepared: Olives juice obtained from the first cold pressed . It is ideal for use in raw and for cooking.

Variety and origin : Picual - Campillo de Arenas (Jaén)

Tasting notes :Fruity with medium intensity of ripe olives. The nose with notes of apple, banana and nuts. The palate is sweet, with a light touch of hot and bitterness typical of a good olive juice.

Awards and certificates of quality :

Quality certification of ISO 9001 AOVE

Quality certification of ISO 22000 AOVE

Other information: Acidity : 0.17 ° / peroxides Index: 2.9

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 in diabetic rebate blood glucose levels , high anti-inflammatory power and curative action against skin diseases .



Reviews

Thursday, 03 September 2020

Luciano - Toledo, Riquísimo!! Su sabor, para mí, es picante y afrutado, es oliva picual ... tan típica de Jaén. Esto es un producto para degustar con buenos tomates, buen pan, buen jamón, una buena tosta con atun y pimientos y este aceite por encima ... y ves el cielo. Para cocinar excelente. Para gustos los colores, pero este aceite está buenísima ...

re@re.es

Monday, 24 August 2020

Pilar - Albacete, Aceite de oliva virgen extra con un sabor extraordinario. De acuerdo a la calidad del mismo, encuentro el precio más que razonable. Lo volveré a comprar ya que hemos dado un giro en nuestra alimentación. Saludos.

patras@patras.is

Monday, 30 November -0001

Lorena-Valladolid, Pedí éste aceite porque me sorprendieron los comentarios, la verdad que está riquísimo

Lorenablanca69@gmail.com

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